

Declaration of Compliance

Regarding following articles:

- 13333 - Matkniv 220 mm Galant
- 13334 - Matgaffel 200 mm Galant
- 13335 - Matsked 203 mm Galant
- 13336 - Dessertske 158 mm Galant
- 13337 - Kaffeske 124 mm Galant
- 13338 - Bordskniv 193 mm Galant
- 13339 - Bordsgaffel 176 mm Galant
- 13341 - Bordske 176 mm Galant
- 13342 - Dessertkniv 170 mm Galant
- 13343 - Dessertgaffel 155 mm Galant
- 13344 - Serveringsgaffel 220 mm Galant
- 13345 - Serveringsske 224 mm Galant
- 13346 - Tårtniv 297 mm Galant
- 13347 - Tårtspe 261 mm Galant
- 1007R - Dessertkniv 175 mm Gammal Svensk
- 1008R - Dessertgaffel 160 mm Gammal Svensk
- 1009R - Dessertske 150 mm Gammal Svensk
- 1010R - Kaffeske 120 mm Gammal Svensk
- 2001R - Matkniv 225 mm Barock
- 2002R - Matgaffel 205 mm Barock
- 2003R - Matske 200 mm Barock
- 2004R - Bordskniv 205 mm Barock
- 2005R - Bordsgaffel 185 mm Barock
- 2006R - Bordske 185 mm Barock
- 2007R - Dessertkniv 178 mm Barock
- 2008R - Dessertgaffel 162 mm Barock
- 2009R - Dessertske 150 mm Barock
- 2010R - Kaffeske 120 mm Barock
- 3001R - Matkniv 227 mm Opera
- 3002R - Matgaffel 205 mm Opera
- 3003R - Matske 200 mm Opera
- 3004R - Bordskniv 210 mm Opera
- 3005R - Bordsgaffel 184 mm Opera
- 3006R - Bordske 186 mm Opera
- 3008R - Dessertgaffel 160 mm Opera
- 3009R - Dessertske 160 mm Opera
- 3010R - Kaffeske 120 mm Opera
- 3011R - Fiskkniv 225 mm Opera
- 3013R - Serveringsgaffel 215 mm Opera
- 3014R - Serveringsske 215 mm Opera
- 3015R - Såske 190 mm Opera, oval
- 3017R - Smakske 186 mm Opera
- 3018R - Fiskgaffel 205 mm Opera
- 3022R - Bakelsegaffel 175 mm Opera
- PT01TFRC - Bordsgaffel 190 mm Chippendale
- PT11SFCB - Grillgaffel 207 mm Esplanad
- PT30DKRC - Dessertkniv 188 mm Chippendale
- PT50TKRC - Bordskniv 217 mm Chippendale
- PT52SKCB - Grillkniv 230 mm Esplanad
- 3016R - Soppslev 280 mm Opera
- 13329 - Matske 207 mm Classy
- 13331 - Dessertske 160 mm Classy
- 13332 - Kaffeske 123 mm Classy
- 13348 - Serveringsset Galant
- 13349 - Tårt/Kakset Galant

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Materials used: **18/0 Stainless Steel**
Compliant to the requirements set out in Art. 3 of Commission Regulation (EU) No. 1935/2004 of 27. October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, the material(s) used in these products are chosen for their technical quality as well as purity suitable for contact with foodstuffs. Current amended version with 596/2009 (18 June 2009) is included.
The products listed above were manufactured of 18/0 stainless steel and pursuant to the requirements outlined in European legislation regarding labelling and traceability.
These products contain no materials which are regulated with a specific migration limit (SML).

EU Commission: In accordance with EU Commission Regulation no. 1935/2004 this product is intended for food contact. Therefore it can be marked with the "glass & fork" symbol either on the packaging or through labelling.
Products are manufactured according to EU Commission Regulation no. 2023/2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Direct food contact: Max. food temperature 150 °C

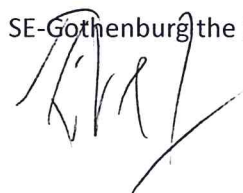
Non food contact: Min. temp. -20 °C
Max. temp. 200 °C

General: It is recommended to clean, disinfect and sterilise this equipment before, as well as after use with the appropriate decontamination solutions and the recommended concentrations, times and temperatures, so as to minimise the risk of microbial growth and maximise the efficiency and durability of the equipment.

Max. Wash temp.: Washing by hand advised.

Date of issue: SE-Gothenburg the 19th of December, 2018.

Yours sincerely,



Thomas PITEL
Quality & Environment Officer



CERTIFIED
ISO 9001
ISO 14001
Quality and environmental
management systems

