

Vigitech Italia
Via G. Di Vittorio 34-36 - IT 20068 Peschiera Borromeo (MI)
EEC VAT code IT 10810010156
Ugitech TFA Srl

Via Friuli 2 - IT 31020 San Vendemiano (TV) EEC VAT code IT 08137100965 Réf. Pdf 916270 Word 914145

Date: 03/11/2023

Contact

QMS.ugitech@ugitech.com

ALIMENTARY - ATTESTATION

for stainless steel and alloy articles from UGITECH SA, UGITECH ITALIA & UGITECH TFA

When requested, Ugitech supplies stainless steel grades compatible with food contact. Ugitech does not manufacture materials in contact with food. The raw material supplied by Ugitech is upstream of many transformations.

In general, Ugitech articles are not directly subject to the obligations of the regulations of the end market.

In this respect, Ugitech points out that it is the finished products that must be subject to specific characterisations such as release tests (migration). It is up to the final processor to carry out the required tests in compliance with the specific conditions requested.

However, for all intents and purposes, Ugitech reminds you that the stainless steel surface of its supplies can be cleaned by its customers in order to ensure the elimination of any possible traces of substances that could be harmful to the intended application.

Generally speaking, Ugitech is involved in a social responsibility approach.

Its numerous certifications (Medical ISO 13485, Environmental ISO 14001, etc.) and its "Silver" evaluation by EcoVadis bear witness to this.

Ugitech has defined standards of good management of hygiene and premises in the workshop in line with the principles of continuous improvement (aka 5S in World Class Manufacturing).

<u>Europe</u>

For many years, stainless steels have proven to be a material of choice for food contact and drinking water applications.

The Council of Europe (CoE) has issued recommendations in its <u>resolution CM/Res(2013)9</u>. The EDQM Guide "Metals and alloys used in food contact materials and articles" recommends metal release limits for certain chemical elements. The CoE recommends that actors placing food contact articles on the market carry out the relevant tests.

We certify that the stainless steels supplied by Ugitech comply with the requirements of European Parliament Regulations 1935/2004/EC and 2023/2006/EC on materials and articles intended for food contact.



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France

Most stainless steels supplied by Ugitech comply with the regulations according to the attached table.

For any other stainless steel grade not listed in the table:

Check its chemical composition on the material certificate type 3.1. It is defined by the standard EN 10204. The steel must comply with the following rule: Cr ≥ 13%, Mo, Ti, Al and Cu <4% each, Ta, Nb and Zr <1% each. Apart from Fe and the above elements, the steel may contain Ni and Mn.



■ We certify that the stainless steels supplied by Ugitech and intended for food contact comply with

- with the decrees
 - 29 May 1997 (stainless steels intended for contact with drinking water)
 - 13 January 1976 (stainless steels intended for contact with food)
- the provisions of standard NFA 36-711 of April 2002 "Steels out of packaging: stainless steels intended to come into contact with foodstuffs, products and beverages for human and animal consumption".

The conditions of use of stainless steels in contact with foodstuffs are defined in the MCDA sheet N°1 "Suitability for food contact of metals and alloys intended to come into contact with foodstuffs - Sheet N°1: Uncoated stainless steels" established by the DGCCRF.

<u>ltalie</u>

Within the framework of MOCA (Materiali ed Oggetti a Contatto con gli Alimenti), the Italian government has published a list of stainless steel grades compliant with food contact in DECRETO 11 novembre 2013, n. 140*. This list is known as the "positive list" (Allegato I of articolo 2, comma 1 of 16 December 2013). It was revised on 25. November 2022 in accordance with DECRETO 25 November 2022, n.208**.

*Regolamento recante aggiornamento al decreto del Ministro della sanità 21 marzo 1973 recante: "Disciplina igienica degli imballaggi, recipienti, utensili destinati a venire a contatto con le sostanze alimentari o con sostanze d'uso personale" limitatamente agli acciai inossidabili. (13G00184 - GU Serie Generale n.294 del 16-12-2013) **Regolamento recante l'aggiornamento al decreto del Ministro della sanità 21 marzo 1973,recante: «Disciplina

igienica degli imballaggi,recipienti, utensili, destinati a venire a contatto con le sostanze alimentari o con sostanze d'uso personale», limitatamente agli acciai inossidabili (23G00009)

We certify that any Ugitech stainless steel is suitable for food contact and/or contact with drinking water, provided that the corresponding grade 1.xxxx is mentioned in the "positive list" of the Italian Government's decree DM 208/2022. These grades are highlighted in green in the attached table.



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Belgium

The list of most stainless steels supplied by Ugitech comply with the regulations according to the attached table.

For any other stainless steel grade not listed in the table:

Check its chemical composition on the standard material certificate 3.1. It is defined by standard EN 10204. The steel must comply with the following rule: $Cr \ge 13\%$, Mo, Ti, Al and Cu <4% each, Ta, Nb and Zr <1% each. Apart from Fe and the above elements, the steel may contain Ni and Mn.

We certify that the stainless steels supplied by Ugitech and intended for food contact comply with the Royal Decree of 17 February 2021 published on 15 March 2021 concerning materials and objects made of metal and alloy intended to come into contact with foodstuffs.

In addition, this certificate constitutes information in response to the declaration requirement of Article 6 of the Decree of 17 February 2021 in the format defined in Chapter II.

In accordance with article 6 and by derogation for products that are not yet considered as final products, only points 1, 2, 3 and 5 of the declaration must be included as a minimum.

In particular, the definition of the specifications concerning the use of the material or article (paragraph 7) such as

- type(s) of foodstuff(s) intended to be brought into contact with them;
- duration and temperature of treatment and storage in contact with the foodstuff;
- the surface/volume ratio in contact with food used to establish the conformity of the material or article.

The responsibility of the intermediate or final user of our articles lies with the user, depending on the use for which they are intended.



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USA

According to the requirements of the F.D.A. (United States of America Food and Drug Administration), the standards NSF/ANSI 51-2012 "Food equipment materials" (§ 7.1) regarding food contact materials and NSF/ANSI/CAN 61-2022 « Drinking water system components », stainless steels sold by Ugitech and used in food contact equipment must be of the SAE 200, SAE 300 or SAE 400 series.

When used in a food zone, stainless steels shall have a minimum of 16% Cr. Stainless steels <16% Cr may be used for cutlery, blades or similar applications requiring a sharp edge, provided they are hardened or tempered by appropriate heat treatment after welding.

In order to meet the requirements of NSF/ANSI/CAN 61, the tests highly depend on the shape and use of the end items made using our products (impacting the contact surface). This is therefore the responsibility of the final processor of our products. A list of stainless-steel grades marketed by Ugitech and recognised as complying with NSF/ANSI/CAN 61 is presented in the appendix to this certificate.

As specified in article 1.4 of this standard, products that have been evaluated and found to meet other NSF standards having health requirements to this standard as indicated in each section shall be acceptable for drinking water applications without separate evaluation under NSF/ANSI/CAN 61.

We certify that the grades of stainless steel supplied by Ugitech listed under their trade names in the appendix below comply with the requirements of the F.D.A. and NSF/ANSI 51, 2012.

Issued on behalf of Ugitech

NOM Fonction Responsable QMS & EFQM (Voir date en hauf de la page)

VISA

Signature



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APPENDIX: Ugitech stainless steel suitable for food contact and/or contact with drinking water

SAE AISI UNS standard	EN 10088 standard
301 ⁽¹⁾ , 302	1.4310, 1.4325
302HQ	1.4567
<mark>303</mark>	<mark>1.4305</mark>
<mark>304</mark>	1.4301
<mark>304L</mark> , <mark>305</mark>	1.4306, 1.4307, 1.4303
<mark>316</mark>	1.4401, 1.4436
316L, 316N	<mark>1.4404</mark> , 1.4435, <mark>1.4432</mark>
Type 316Ti, 321	<mark>1.4571</mark> , <mark>1.4541</mark>
<mark>329</mark> , <mark>347</mark>	1.4460, 1.4550
S31803, S32304, S32205, S32202	1.4462, 1.4362, 1.4062
<mark>410</mark> , <mark>416</mark>	<mark>1.4006</mark> ⁽³⁾ , <mark>1.4005</mark>
<mark>420</mark>	1.4021 ⁽³⁾ , 1.4028 ⁽³⁾ , 1.4031 ⁽³⁾
Type 420	1.4116, 1.4118, <mark>1.4509</mark>
430, 430F, 431	1.4016, 1.4105, 1.4057 1.4510
Type 630 (2) S17400 (2)	1.4542 ⁽²⁾
	1.4418
	1.4598
	1.4114 ⁽⁴⁾
	1.4106 ⁽⁵⁾

Grades from the Italian "positive list" according to DM179/2019 are highlighted in green

- (1) Silicon content of Ugitech grade is between 1.7 and 2.0%
- (2) Ugitech grade is certified with Cu <4%
- (3) In France, for food contact use, the grade must also meet the additional condition for chromium Cr ≥ 13%.

According to UNI EN ISO 10088-1:2014

- (4) Type D of part B of DM208/2022
- (5) Type C of part B of DM208/2022

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