



Ugitech

Ugitech SA
CS 90100 - Avenue Paul Girod - 73403 UGINE CEDEX

Member of Swiss Steel Group

Contact
Dr Silke LIESERT
N° tél. +33 (0) 4 7989 – 3030
QMS@ugitech.com

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ALIMENTARITY ATTESTATION

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's 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).

Europe

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 [resolution CM/Res\(2013\)9](#). 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.



France

The majority of 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 \geq 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.

Italie

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 November 2013, n. 140 *. This list is known as the "positive list" (Allegato I of articolo 2, comma 1 of 16 December 2013). This list was revised on 9 May 2019 (DM72-2019) DECRETO 9 maggio 2019, n. 72 and corrected by DECRETO n. 179 del 1° agosto 2019 (GU Serie Generale n.267 del 14-11-2019)**

**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 in contatto con le sostanze alimentari o con sostanze d'uso personale», limitatamente agli acciai inossidabili. (19G00079) (GU Serie Generale n.179 del 01-08-2019).*

AVVISO DI RETTIFICA : Comunicato relativo al decreto del Ministro della salute 9 maggio 2019, n. 72 concernente il «Regolamento recante l'aggiornamento al decreto del Ministro della sanità 21 marzo 1973, recante: "Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale", limitatamente agli acciai inossidabili». (Decreto pubblicato nella Gazzetta Ufficiale - Serie generale - n. 179 del 1° agosto 2019). (19A07027) (GU Serie Generale n.267 del 14-11-2019)



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 179/2019 + corrigendum of 14/11/2019. These grades are **highlighted in green** in the attached table.



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USA

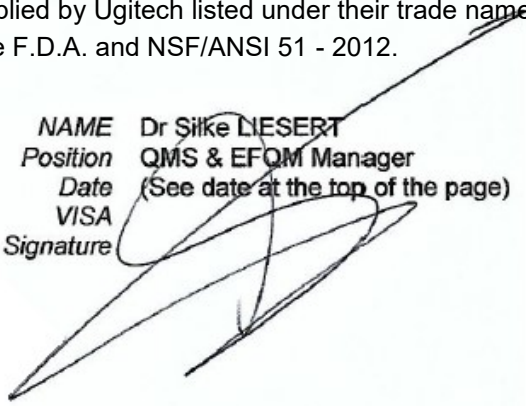
According to the requirements of the F.D.A. (United States of America Food and Drug Administration) and NSF/ANSI 51 - 2012 "Food equipment materials" (§ 7.1) regarding food contact materials, stainless steels used in food contact equipment must be of the SAE 200, SAE 300 or SAE 400 series.

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.



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

Issued on behalf of Ugitech

NAME Dr Silke LIESERT
Position QMS & EFQM Manager
Date (See date at the top of the page)
VISA
Signature 



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
303	1.4305
304	1.4301
304L, 305	1.4306, 1.4307, 1.4303
316	1.4401, 1.4436
316L, 316N	1.4404, 1.4435, 1.4432
Type 316Ti, 321	1.4571, 1.4541
329, 347	1.4460, 1.4550
S31803, S32304	1.4462, 1.4362
410, 416	1.4006 ⁽³⁾ , 1.4005
420	1.4021 ⁽³⁾ , 1.4028 ⁽³⁾ , 1.4031 ⁽³⁾
Type 420	1.4116, 1.4118, 1.4509
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%.

(4) Type D of part B of DM72/2019

(5) Type C of part B of DM72/2019