

May 2026 – Rødkærsbro

jpbc A/S hereby declares that all stainless steel delivered by jpbc complies with current legislation regarding materials and articles intended to come into contact with food.

The legislation includes:

- EU Regulation No 1935/2004, including 173 "Substances of Very High Concern" (SVHC)
- EU Regulation No 2023/2006, "Good Manufacturing Practice" (GMP)
- The French Décret du 13 janvier 1976 (stainless steel intended for contact with foodstuffs)
- NFA 36-711 standard of April 2002

("Non-packaging steel: Stainless steel intended for use in contact with foodstuffs, products and beverages for human and animal consumption")

A general requirement is that materials and articles, including active and intelligent materials and articles, must be manufactured in accordance with good manufacturing practice so that, under normal or foreseeable conditions of use, they do not transfer their constituents to food in quantities which could:

- endanger human health
- bring about an unacceptable change in the composition of the food
- bring about a deterioration in the organoleptic characteristics thereof

Grades covered:

This declaration covers stainless steel grades suitable for use in contact with food. jpbc A/S recommends using, as a minimum, austenitic, duplex, or ferritic stainless steel in accordance with EN 10088-1, with a Pitting Resistance Equivalent (PREN) of at least 17.5.

For more corrosive media and/or higher temperatures, a steel with a PREN of at least 23, corresponding to "acid-resistant" stainless steel, should be used. Caution is recommended for less corrosion-resistant steels (e.g., martensitic knife steels).

It is always a prerequisite that the steel used is corrosion-resistant and suitable for the specific purpose and environment in which it is applied.

A prerequisite for the corrosion properties of stainless steel is that the steel is handled and treated correctly. Otherwise, corrosion may occur, resulting in pitting and/or metal release into the medium. Neither must occur. For further information on stainless steel, corrosion conditions, machining, and surface treatment, please refer to the websites of leading stainless steel wholesalers.

Material certificates:

All stainless steel delivered by jpbc is certified in accordance with EN 10204 – 3.1.

Upon request when ordering, all items intended for contact with food can be delivered with a 3.1 material certificate to meet the traceability requirements in Article 17 of EU 1935/2004.


Henrik Høgh
Manufacturer