

## Declaration of conformity

Hydro Extrusion Denmark A/S hereby declares that our products which have been manufactured in extruded aluminium are in compliance with existing regulations regarding materials and products intended to be used in the food industry and to come into contact with food.

### The legislation is:

- Regulation (EC) No. **1935/2004** on materials and articles intended to come into contact with food
- Commission regulation (EC) No. **2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food
- BEK No. **1352** of 10/12 – 2019 Executive Order on authorization and registration of food companies etc.

### No. 1935/2004:

Materials and articles, including active and intelligent materials and articles, shall be manufactured in compliance 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 deterioration in the organoleptic characteristics thereof.

### Nr. 2023/2006:

This Regulation lays down the rules on good manufacturing practice (GMP) for the groups of materials and articles intended to come into contact with food.

GMP means that we shall obtain a quality management system that assures compliance to manufacturing and verification according to applicable regulations and standards, relevant for the intended use.

Appropriate documentation and traceability throughout the process shall be upheld.

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**BEK No. 1352:**

This executive order sets the framework for who and how registration with the Danish Veterinary and Food Administration must take place.

**The Danish Veterinary and Food Administration recommends:**

Generally, there are no problems in using aluminium in connection with food as long as the applicable standards and the following rules are met:

When using aluminium not coated or painted:

- Avoid cooking or storing strongly acidic food such as fruit juice or fruit porridge in aluminium. Acidic food can attack un-coated aluminium.
- Avoid cooking or storing salty food. Salty food can increase contamination from un-coated aluminium.

Aluminium itself is described as a functional barrier.

**Recommended alloys:**

EN 602:2004 "Aluminium and aluminium alloys. Wrought products. Chemical composition of semi-finished products used for the fabrication of articles for use in contact with foodstuff" states how much of each alloy element there can be in a product intended for use in the food industry.

Alloy element	Chemical symbol	Max content (weight %)
Silicon	Si	13,5
Iron	Fe	2,0
Copper	Cu	0,6
Manganese	Mn	4,0
Magnesium	Mg	11,0
Chromium	Cr	0,35
Nickel	Ni	3,0
Zinc	Zn	0,25
Zirconium	Zr	0,3
Titanium	Ti	0,3
Other elements		0,05 each / 0,15 in total

This means that the following alloys can be used:

- EN AW-6005, 6060, 6063, 6082

It is recommended to always ask for a 3.1 material certificate, to ensure traceability and to document suitability for the use in the food industry.

**Surface treatment:**

EN 14392:2007 "Aluminium and aluminium alloys – Requirements for anodised products for use in contact with foodstuff" recommends which "normal anodizing" to be used for products in contact with foodstuff.

This declaration does not cover other surface treatments such as, but not limited to, paint.

For further information we refer to [www.hydro.com](http://www.hydro.com)

A handwritten signature in blue ink that reads "Peter Uhrenholt".

Peter Uhrenholt, 08.01.2021

HSE Manager