

Conformity certificate

Date: 14-08-2019

We hereby attest that following products are made of materials intended for food contact.

**Products made of**

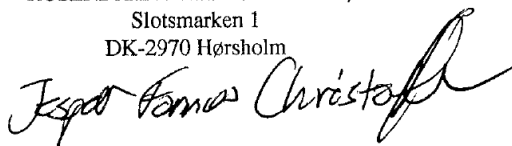
Stainless steel

Products are listed on next page.

- These products are in compliance with European regulation EC/1935/2004 of October the 27th and European regulation EC/2023/2006 of December the 22th
- These products are in compliance with Danish law BEK 1248 of October 30th, 2018.

Should you have any questions, do not hesitate to contact us.

ROSENDAHL DESIGN GROUP A/S  
Slotsmarken 1  
DK-2970 Hørsholm











Signed by:

Rosendahl Design Group - Slotsmarken 1 – DK-2970 Hørsholm









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Product number	Product name	Photo
17232	SAI-01 Cook's knife, 19 cm, hammered	
17233	SAI-02 Carving knife, 21 cm, hammered	
17235	SAI-04 Vegetable knife, 19 cm, hammered	
17238	SAI-05 Bread knife, 23 cm, hammered	
17240	SAI-06 Cook's knife, 25 cm, hammered	
17241	SAI-M01 Cook's knife, 14 cm, hammered	
17242	SAI-M02 Utility knife, 14,5 cm, hammered	
17244	SAI-M04 Bread knife, 17 cm, hammered	

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Product number	Product name	Photo
17245	SAI-M06 Vegetable knife, 15 cm, hammered	
17250	SAI-M05 Utility knife, 17 cm, flexible	
17251	SAI-F01 Paring knife, 9 cm	
17252	SAI-F02 Paring knife, 10 cm	
17262	SAI-S01 R Paring knife, 9 cm, hammered	
17263	SAI-S02 R Paring knife, 10 cm, hammered	

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<b>Product information:</b>	<b>Yes</b>	<b>No</b>	<b>Remarks</b>
The Product can be used for all types of food and all types of process conditions (under normal and foreseeable condition of use):		X	
<b>Suitable for:</b>			If limit (to be mentioned)
Aqueous food	X		
Acidic foods	X		
Alcoholic foods	X		
Fatty foods	X		
Dry foods	X		
The oven:		X	
The microwave:		X	
The Dishwasher:		X	Not suitable for the dishwasher
Other	X		Note "other restrictions" mentioned below
<b>Test/temperature:</b>			
migration tests performed	X		
<b>Temperature stable at max and min temperature:</b>	Not applicable		



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Other restrictions:

- After washing, fully dry your Global knife with a clean cloth and do not store unless it is fully dry.
- Your knife is rust resistant but not rustproof. This is not a fault of manufacture. It is more like a characteristic of the metal that also gives your knife the ability to maintain a super sharp edge. If your knife is left in contact with water, it will most likely develop rust spots. Never leave your knives to drip dry.
- Hand wash and dry your knife before the very first use.
- Remember your knife is sharp, so handle it with care and keep it out of reach of children, as it can cause serious injury.
- Remember your knives do have limitations and are not indestructible. Do not use your knife as a screwdriver, can opener, jimmy, hammer, oyster opener or chisel.
- Never use your Global knife to cut through frozen foods, bones or very hard materials like pumpkins as you will break or chip the blade.
- Always use a wooden or soft plastic chopping board – NOT a glass or ceramic board. Never cut directly on your bench top, stainless steel sink or plate.

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