

Declaration of Conformity

Date: 1-9-2019

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

Products made of (mark)

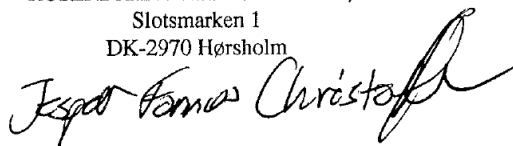
Stainless steel

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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DESIGN GROUP

Product number	Product name	Photo
17027	GF-27 Butcher knife, forged 16 cm (Group: A)	
17101	G-1 Slicer Knife, 21 cm (Group: A)	
17102	G-2 Cook Knife, 20 cm (Group: A)	
17103	G-3 Carving Knife, 21 cm (Group: A)	
17104	G-4 Cook Knife, 18 cm (Group: A)	
17105	G-5 Vegetable Knife, 18 cm (Group: A)	
17109	G-9 Bread Knife, 22 cm (Group: A)	
17110	G-10 Ham/salmon Knife, 31 cm (Group: A)	

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Product number	Product name	Photo
17111	G-11R YANAGI Sashimi, 25 cm, Right (Group: A)	
17112	G-12 cleaver steel 16 cm (Group: A)	
17118	G-18 Fillet Knife, 24 cm (Group: A)	
17121	G-21 Fish boning Knife, flexible, 16 cm (Group: A)	
17156	G-56 Vegetable Knife, fluted, 18 cm (Group: A)	
17161	G-61 Cook knife, fluted, 20 cm (Group: A)	
17163	G-63 Cook knife, fluted, 16 cm (Group: A)	
17176	G-76 Herb Chopper (Group: A)	
17180	GS-80 Appetize spoon (Group: C)	

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Product number	Product name	Photo
17201	GS-1 Preparation knife, 11 cm (Group: A)	
17202	GS-2 Slicer knife, 13 cm (Group: A)	
17203	GS-3 Cook knife, 13 cm (Group: A)	
17205	GS-5 Vegetable knife, 14 cm (Group: A)	
17209	GS-9 Tomato knife, 8 cm (Group: A)	
17210	GS-10 Cheese knife, 14 cm (Group: A)	
17211	GS-11 Utility knife, flexible, 15 cm (Group: A)	
17214	GS-14 Utility knife, scallop, 15 cm (Group: A)	

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Product number	Product name	Photo
17215	GSF-15 Peeling knife, 8 cm (Group: B)	
17217	GSF-17 Peeling knife, curved, 6 cm (Group: B)	
17222	GSF-22 Utility knife, 11 cm (Group: B)	
17224	GSF-24 Universal knife, 15 cm (Group: B)	
17226	GS-64 Cookie tong + spoon, 18 cm (Group: C)	
17228	GS-65 Utility tong + spoon, 23 cm (Group: C)	
17229	GS-67 Pasta tong, 23 cm (Group: C)	
17230	GS-68 Peeler, plain edge, 13 cm (Group: F)	

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Product number	Product name	Photo
17237	GS-37 Santoku knife, fluted ,13 cm (Group: A)	
17239	GS-39 Vegetable knife, fluted, 14 cm (Group: A)	
17258	GS-58 25th Anniversary knife, Plain 11 cm (Group: A)	
17276	GS-76 Peeler, double sided, plain edge, 15 cm (Group: F)	
17282	GS-82 Sushi-knife, flexible, 14,5 cm (Group: A)	
17283	GS-83 Vegetable knife, 13 cm (Group: A)	
17287	GS-87 Utility knife, 10,5 cm (Group: A)	
17289	GS-89 30 years Anniversary Cook's knife, 13 cm (Group: A)	
17294	GS-94 Peeler (Group: F)	

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Product number	Product name	Photo
17302	GS-102 Mini Chopper steel 8 cm (Group: A)	
17313	G-13 Carving fork, bent, 13 cm (Group: F)	
17326	GS-26 Turner, slotted, 15 cm (Group: D)	
17328	GS-28 Pincet/Utility tongs, 30 cm (Group: G)	
17329	GS-29 Fish bone tweezers, 13 cm (Group: G)	
17331	GS-107 Pincet/Utility tongs steel 20 cm (Group D)	
17332	GS-109/AN Santoku-knife steel 13 cm (Group: A)	
17333	GS-96/AN Cook knife fluted steel 19 cm (Group: A)	

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Product number	Product name	Photo
17334	GF-24 Carving fork, straight, 17 cm (Group: F)	
17339	G-100/AN Kokkekniv stål 19 cm (Group: A)	
17540	GS-95 Cheese knife, 10,5 cm (Group: A)	
17542	GKS-210 Kitchen shears, 21 cm (Group: F)	
28601	GTF-001 Steak, knife (Group: B)	
28602	GT-002 Steak fork (Group: D)	

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Product information:	Yes	No	Remarks
The Product can be used for all types of food and all types of process conditions (under normal and foreseeable condition of use):		X	
Suitable for:			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
Test/temperature:			
migration tests performed	X		
Temperature stable at max and min temperature:	Not applicable		

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.

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