

Deutsche Edelstahlwerke would like to point out that there are no separate approvals, documents of compliance or certificates of conformity for the application of individual non-rusting materials in the food industry.

Safety data sheets – including the safety data sheets conforming to REACH – simply regulate the processing and handling of stainless steel.

Non-rusting steels are generally suitable for use in the food and drinking water industry (for example in beverage filling machines). Material selection depends on the degree of corrosion stress and must therefore be determined on a case by case basis.

A fundamental disquisition on the use of stainless steel in the food industry is available in “TechnikInfo Gkü-Te-002 des Hki“, in “EU Regulation 1935/2004“, and in the “EU Guidelines on metals, alloys used as food contact materials (March 9th 2001)”. It states that all non-rusting austenites without added sulphur (e.g. 1.4307 or 1.4404) are suitable and approved for use with foods depending on the degree of corrosion stress. Approvals for martensites and ferrites are limited.