Declaration of Conformity

Alumeco ApS hereby declare that the aluminium alloys listed below are suited for contact with food:

Aluminium alloys approved for food processing applications: EN 573-3			
Numerical	**Chemical Symbol**	**Numerical**	**Chemical Symbol**
EN AW 1050	EN AW-Al 99,5	EN AW 6005	EN AW-Al SiMg
EN AW 3003	EN AW-Al Mn1Cu	EN AW 6060	EN AW-Al MgSi
EN AW 5005	EN AW-Al Mg1(B)	EN AW 6063	EN AW-Al Mg0,7Si
EN AW 5083	EN AW-Al Mg4,5Mn0,7	EN AW 6082	EN AW-Al Si1MgMn
EN AW 5754	EN AW-Al Mg3		

The declaration is based on:

THE EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EU) no. 1935/2004

"The principle underlying this Regulation is that any material or article intended to come into contact directly or indirectly with food must be sufficiently inert to preclude substances from being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in the composition of the food or a deterioration in its organoleptic properties."

REGULATION OF THE COMMISSION (EU) no. 2023/2006

Relative to this regulation that concerns "*Good procedure of manufacturing the material and goods in contact with foods"* the main objective for Alumeco ApS is to provide our customers with full traceability via batch and certificate control.

Declaration:

In the guidelines from the Danish, French and other European authorities, the above listed aluminium alloys are fully compliant with the Good Manufacturing Practice (GMP). For more information we strongly recommend reading the guidelines.

Ex. Food contact materials - metals and alloys (norden.org)

Generally, there are no problems in using these aluminium alloys related to foods, as they comply with and follow the following standard:

EN 602 - Aluminium and aluminium alloys – Chemical composition of semi-manufactures used for production of articles that get in contact with foods.

Furthermore, the following precautions must be carried out before use:

- Removal of any oil or other surface contaminant before use, as the product is a raw industrial product.
- Aluminium in contact with highly acidic foods must be coated or painted or else, these foods can corrode the aluminium material.
- Aluminium in contact with highly salted foods must be coated to avoid contamination of the material.

(Ref. Metals and alloys used in food contact materials and articles from EDQM 2024 Guidelines p. 49)

The declaration does not include:

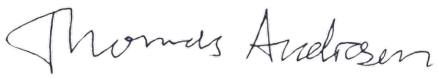
- Future surface treatments

Certificates
At all times, Alumeco ApS recommend that all goods are ordered with 3.1 material certificate to ensure the traceability and the product qualifications for use in the food industry.

Alumeco ApS recommend moreover that the customer ensures that the chosen aluminium is qualified for usage in the specific intended purpose. On this subject Alumeco Aps can give guidance.

For further information about aluminum, its qualifications, potential use and surface treatments, we refer to www.alumeco.com or to contact our external quality department via: quality@alumeco.com.

Odense, 16th of June 2025



Thomas Andresen
Quality Engineer

Alumeco ApS
Næsbyvej 26
DK-5000 Odense C
V.A.T. No: 1985 1974

Tlf: +45 66 17 81 17
mail@alumeco.dk
www.alumeco.dk