



# DECLARATION OF CONFORMITY

**This Declaration of Conformity has been issued by:**

Company: Danish Technological Institute  
Address: Gregersensvej 9  
DK-2630 Taastrup  
CEO: Juan Farré  
Product: 3D print  
Article/batch no: Ti6Al4V  
1.4404 (316L)  
Product description: 3D printed metal

**Danish Technological Institute hereby declares that the product complies with the requirements for materials and substances as described in:**

- Regulation (EU) 1935/2004 of 27 October 2004
- Regulation (EU) 2023/2006 of 22 December 2006
- Executive order, BEK no. 681 of 25 May 2020
- Council of Europe Resolution CM/Res (2013)9, 11 June 2013

The product has been tested according to

- Council of Europe Resolution CM/Res (2013)9
- Repeat test in 0.5 % citric acid for 2 hours at 70°C + 24 hours at 40°C

**FDA - 316L stainless steel**

316L stainless steel is suitable for food contact applications and is widely recognized as safe and acceptable for such use under the general provisions of the US Food and Drug Administration (FDA) regulations (21 CFR §174). The alloy composition is in accordance with recognized industry standards for food contact, such as ASTM A240/A276 for 316L. The end user must ensure that stainless steel articles without a cutting edge contain at least 16% chromium. Martensitic stainless steel should only be used for cutting and grinding tools.

**FDA - Ti6Al4V titanium alloy**

Ti6Al4V (Grade 5) titanium alloy is considered chemically stable and is widely used in medical and some food-related applications. While not specifically listed by the FDA for food contact, it is generally regarded as suitable for such use, provided that no migration of harmful substances or heavy metals occurs under foreseeable conditions of use. Final suitability should be confirmed with the relevant regulatory authorities for specific applications.

**Traceability:**

The product is labelled in a way that a quick and efficient sorting and a recall can be carried out.

**Application:**

The product can be used for all types of food incl. acidic and saline foods.

The product does not endanger human health and does not affect the composition, taste, odour or appearance of the food as described in Article 3 of Regulation (EU) 1935/2004.

Date: 19. January 2026

Name: Jeppe Skinnerup Byskov

Signature: