



DECLARATION OF COMPLIANCE

I, the undersigned, declare that the goods described in the enclosed list which are regularly supplied to:

H.W. LARSEN A/S
Slagterbodern 15-21
Kobyen, DK 1716
Kobenhavn V,
Denmark

Are manufactured / commercialised by:

ICEL – Indústria de Cutelarias da Estremadura, SA
Av. Padre Inácio Antunes, nº 45
2475-102 Benedita
Portugal

Are in compliance with the requirements for materials and articles intended for contact with foodstuffs - cutlery and table hollowware.

Therefore, we guarantee that our products are in compliance with the legal and standards requirements applicable:

- EN ISO 8442-1:1997; EN ISO 8442-2:1997; EN ISO 8442-5:2004;
- EU Directive N° 2007/19/CE of 02nd April;
- Regulation (CE) N° 1935 /2004 of 27th October;
- Regulation (UE) N° 10/2011 of 14th January;
- Regulation (UE) N° 213/2018 of 12th February;
- The Portuguese Law N°62/2008 of 31st March;
- The Portuguese Law N°29/2009 of 02nd February;
- Regulation (CE) N° 2023/2006 of 22nd December;

Benedita, 29th July 2020


ICEL
Indústria de Cutelarias
da Estremadura, S.A.
00 136 076
2475 - 102 BENEDITA
Isabel Garcias
Quality Manager

Enclosed:

Customer Cardex
Certificate NP EN ISO 9001:2015
Certificate NP EN ISO 14001:2015
NSF Certificate



CUSTOMER CARDEX

REFERENCE	DESCRIPTION	REFERENCE	DESCRIPTION
22101.DR01000.080	PEELING KNIFE	23300.3467000.360	SLICING KNIFE, GRANTON EDGE
22101.DR02000.090	VEGETABLE KNIFE	23300.3918000.130	BONING KNIFE, CURVED EDGE
22101.DR03000.100	PARING KNIFE	23300.3918000.150	BONING KNIFE, CURVED EDGE
22101.DR03000.130	UTILITY KNIFE	23300.5322000.150	BREAD KNIFE
22101.DR03000.150	UTILITY KNIFE	23300.5322000.180	BREAD KNIFE
22101.DR05000.130	CHEESE/TOMATO KNIFE	23300.5322000.200	BREAD KNIFE
22101.DR06000.150	BONING KNIFE	23300.5322000.250	BREAD KNIFE
22101.DR07000.180	FILLET KNIFE	23300.5326000.130	STEAK KNIFE
22101.DR07000.180	FILLET KNIFE	23300.9933000.050	OYSTER KNIFE
22101.DR09000.200	BREAD KNIFE	23700.NT03000.100	PARING KNIFE
22101.DR09000.200	BREAD KNIFE	23700.NT03000.130	UTILITY KNIFE
22101.DR10000.200	CHEF'S KNIFE	23700.NT03000.150	UTILITY KNIFE
22101.DR10000.250	CHEF'S KNIFE	23700.NT07000.180	FILLET KNIFE
22101.DR14000.200	CARVING KNIFE	23700.NT09000.200	BREAD KNIFE
22101.DR17000.250	HAM SLICING KNIFE	23700.NT10000.180	CHEF'S KNIFE
22101.DR85000.180	SANTOKU KNIFE, GRANTON EDGE	23700.NT10000.200	CHEF'S KNIFE
23300.3027000.180	CHEF'S KNIFE, NARROW BLADE	23700.NT10000.250	CHEF'S KNIFE
23300.3027000.200	CHEF'S KNIFE, NARROW BLADE	23700.NT14000.200	CARVING KNIFE
23300.3027000.260	CHEF'S KNIFE, NARROW BLADE	23700.NT85000.180	SANTOKU KNIFE, GRANTON EDGE
23300.3027000.300	CHEF'S KNIFE, NARROW BLADE	24100.3000000.090	PARING KNIFE
23300.3030000.160	CHEF'S KNIFE	24100.3000000.100	PARING KNIFE
23300.3050000.080	PARING KNIFE	24100.3038000.080	PARING KNIFE
23300.3050000.100	PARING KNIFE	24100.3060000.090	PARING KNIFE-WAVY EDGE
23300.3050000.130	PARING KNIFE	24100.3060000.100	PARING KNIFE, WAVY EDGE
23300.3050000.150	UTILITY KNIFE	24100.3200000.080	VEGETABLE KNIFE
23300.3050000.180	UTILITY KNIFE	24100.3200000.090	VEGETABLE KNIFE
23300.3050000.200	UTILITY KNIFE	24100.3204000.110	TOMATO KNIFE
23300.3139000.130	BONING KNIFE, WIDE BLADE	24100.3208000.080	GRAPEFRUIT KNIFE
23300.3139000.150	BONING KNIFE, WIDE BLADE	24100.3214000.060	PEELING KNIFE
23300.3139000.180	BONING KNIFE, WIDE BLADE	24100.5015000.120	STEAK KNIFE
23300.3401000.360	SLICING KNIFE	24100.5102000.110	CHEESE KNIFE
23300.3409000.300	HAM SLICING KNIFE	24100.5300000.100	PARING KNIFE

ICEL
INDÚSTRIA DE CUTELARIAS DA ESTREMADURA, S.A.

Av. P^o. Inácio Antunes, 45 | Apartado 7 | 2475-102 Benedita | PORTUGAL
Tel.: +351 262 925 030 | Fax.: +351 262 925 031 | info@icel.pt | www.icel.pt



Valor nas suas mãos desde 1945
Value in your hands since 1945



REFERENCE	DESCRIPTION
24100.5301000.100	PARING KNIFE
24100.5301000.130	PARING KNIFE
24100.5303000.100	PARING KNIFE, WAVY EDGE
24100.5303000.130	PARING KNIFE, WAVY EDGE
24100.5304000.100	PARING KNIFE, WAVY EDGE
24100.5325000.100	CHICKEN POULTRY KNIFE
24100.5326000.130	STEAK KNIFE
24100.CP03000.100	PARING KNIFE
24100.CP03000.150	UTILITY KNIFE
24100.IT03000.100	PARING KNIFE
24100.IT03000.150	UTILITY KNIFE
24100.IT09000.200	BREAD KNIFE
24100.IT09000.200	BREAD KNIFE
24100.IT10000.180	CHEF'S KNIFE
24100.IT10000.180	CHEF'S KNIFE
24100.IT87000.140	SANTOKU KNIFE, GRANTON EDGE
24400.3918000.150	BONING KNIFE, CURVED EDGE
24600.3918000.150	BONING KNIFE, CURVED EDGE
24L00.CP03000.100	PARING KNIFE
24L00.CP03000.150	UTILITY KNIFE
24L00.CP10000.180	CHEF'S KNIFE
24L00.CP10000.180	CHEF'S KNIFE
24L00.IT03000.100	PARING KNIFE
24L00.IT03000.150	UTILITY KNIFE
24L00.IT09000.200	BREAD KNIFE
24L00.IT09000.200	BREAD KNIFE
24L00.IT10000.180	CHEF'S KNIFE
24L00.IT10000.180	CHEF'S KNIFE
24L00.IT87000.140	SANTOKU KNIFE, GRANTON EDGE
25100.7612000.090	STEAK KNIFE
25100.7612000.090	STEAK KNIFE
26100.OX03000.100	PARING KNIFE

REFERENCE	DESCRIPTION
26100.OX03000.150	UTILITY KNIFE
26100.OX07000.200	FILLET KNIFE
26100.OX09000.200	BREAD KNIFE
26100.OX10000.150	CHEF'S KNIFE
26100.OX10000.200	CHEF'S KNIFE
26100.OX10000.250	CHEF'S KNIFE
26100.OX14000.200	CARVING KNIFE
26100.OX85000.180	SANTOKU KNIFE - GRANTON EDGE
27100.7401000.070	PEELING KNIFE
27100.7402000.090	VEGETABLE KNIFE
27100.7403000.090	PARING KNIFE
27100.7403000.100	PARING KNIFE
27100.7403000.120	UTILITY KNIFE
27100.7404000.100	DECORATING KNIFE
27100.7405000.130	TOMATO KNIFE
27100.7407000.130	BONING KNIFE
27100.7407000.150	BONING KNIFE
27100.7411000.200	BREAD KNIFE
27100.7412000.150	CARVING KNIFE
27100.7412000.180	CARVING KNIFE
27100.7412000.200	CARVING KNIFE
27100.7412000.230	CARVING KNIFE
27100.7412000.250	CARVING KNIFE
27100.7415000.150	CHEF'S KNIFE
27100.7415000.200	CHEF'S KNIFE
27100.7415000.230	CHEF'S KNIFE
27100.7415000.250	CHEF'S KNIFE
27100.7415000.300	CHEF'S KNIFE
27100.7417000.250	HAM SLICING KNIFE
27100.7422000.150	CARVING KNIFE, FLEXIBLE
27100.7422000.180	CARVING KNIFE, FLEXIBLE
27100.7425000.180	SANTOKU KNIFE

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Valor nas suas mãos desde 1945
Value in your hands since 1945



REFERENCE	DESCRIPTION
27100.7462000.250	CARVING KNIFE, WAVY EDGE
27100.7485000.180	SANTOKU KNIFE, GRANTON EDGE
27100.8601000.060	PEELING KNIFE
27100.8603000.100	PARING KNIFE
27100.8603000.150	UTILITY KNIFE
27100.8607000.150	FILLET KNIFE
27100.8609000.200	BREAD KNIFE
27100.8610000.150	CHEF'S KNIFE
27100.8610000.180	CHEF'S KNIFE
27100.8610000.200	CHEF'S KNIFE
27100.8610000.250	CHEF'S KNIFE
27100.8610000.300	CHEF'S KNIFE
27100.8611000.300	SLICING KNIFE
27100.8612000.250	SLICING KNIFE, WAVY EDGE
27100.8612000.300	SLICING KNIFE, WAVY EDGE
27100.8614000.170	CARVING KNIFE
27100.8614000.200	CARVING KNIFE
27100.8614000.250	CARVING KNIFE
27100.8617000.240	HAM SLICING KNIFE
27100.8617000.300	HAM SLICING KNIFE
27100.8621000.300	SALMON KNIFE, WIDE BLADE
27100.8622000.120	CHEESE KNIFE
27100.8625000.180	SANTOKU KNIFE
27100.8628000.300	SALMON KNIFE, NARROW BLADE
27100.8663000.100	PARING KNIFE, WAVY EDGE
27100.8664000.200	CARVING KNIFE, WAVY EDGE
27100.8685000.180	SANTOKU KNIFE, GRANTON EDGE
27100.9000000.080	OYSTER KNIFE
27100.9933000.050	OYSTER KNIFE
27100.UN03000.100	PARING KNIFE
27100.UN06000.130	BONING KNIFE, WIDE BLADE
27100.UN06000.150	BONING KNIFE, WIDE BLADE

REFERENCE	DESCRIPTION
27100.UN09000.200	BREAD KNIFE
27100.UN10000.150	CHEF'S KNIFE
27100.UN10000.200	CHEF'S KNIFE
27100.UN10000.250	CHEF'S KNIFE
27100.UN14000.200	CARVING KNIFE
27100.UN17000.250	HAM SLICING KNIFE
27100.UN17000.300	HAM SLICING KNIFE
27300.8603000.150	UTILITY KNIFE
28100.2016000.170	STICKING KNIFE
28100.2016000.220	STICKING KNIFE
28100.2158000.180	BUTCHER KNIFE
28100.2158000.200	BUTCHER KNIFE
28100.2158000.220	BUTCHER KNIFE
28100.2179000.150	BONING KNIFE, WIDE BLADE
28100.2199000.150	BONING KNIFE, WIDE BLADE
28100.2447000.150	BONING KNIFE, CURVED WIDE BLADE
28100.2512000.200	BREAKING KNIFE
28100.2512000.250	BREAKING KNIFE
28100.2741000.160	SKINNING KNIFE
28100.2741000.180	SKINNING KNIFE
28100.3170000.100	RABBIT KNIFE
28100.HR03000.100	PARING KNIFE
28100.HR03000.120	UTILITY KNIFE
28100.HR05000.120	TOMATO KNIFE
28100.HR10000.160	CHEF'S KNIFE
28100.HR10000.200	CHEF'S KNIFE
28100.HR25000.180	SANTOKU KNIFE
28100.HR27000.200	CHEF'S KNIFE, NARROW BLADE
28100.HR27000.250	CHEF'S KNIFE, NARROW BLADE
28100.HR27000.300	CHEF'S KNIFE, NARROW BLADE
28100.HR60000.200	CHEF'S KNIFE, WAVY EDGE
28100.HR60000.250	CHEF'S KNIFE, WAVY EDGE

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REFERENCE	DESCRIPTION
28100.HR66000.250	PASTRY KNIFE
28100.HR80000.250	CHEF'S KNIFE, GRANTON EDGE
28100.HR85000.180	SANTOKU KNIFE, GRANTON EDGE
28600.3139000.180	BONING KNIFE, WIDE BLADE
28600.3851000.130	BONING KNIFE,CURVED STIFF BLADE,GRANTON
28600.3851000.150	BONING KNIFE,CURVED STIFF BLADE,GRANTON
28600.3854000.130	BONING KNIFE,CURVES S-FLEX BLADE,GRANTON
28600.3854000.150	BONING KNIFE,CURVED S-F BLADE, GRANTON
28600.3855000.130	BONING KNIFE, CURVED STIFF BLADE
28600.3855000.150	BONING KNIFE, CURVED STIFF BLADE
28600.3856000.130	BONING KNIFE, CURVED SEMI-FLEX BLADE
28600.3856000.150	BONING KNIFE, CURVED SEMI-FLEX BLADE
28600.3857000.130	BONING KNIFE, CURVED FLEX BLADE
28600.3857000.150	BONING KNIFE,CURVED FLEX BLADE
28600.3865000.130	BONING KNIFE,CURED FLEX BLADE, GRANTON
28600.3865000.150	BONING KNIFE,CURVED FLEX BLADE, GRANTON
28600.9001000.070	OYSTER KNIFE
28600.9005000.100	OYSTER KNIFE
34100.4024000.150	CLEAVER
37100.4024000.150	CLEAVER
37400.4010000.230	CLEAVER
43700.NT01000.006	6 PIECES KNIFE BLOCK
44C00.3000000.020	20 PIECES PACK
47100.8624000.012	MEAT SET
54100.6001000.140	PALETTE
54100.6001000.180	PALETTE
54100.6001000.230	PALETTE
54100.6001000.250	PALETTE
54100.6001000.300	PALETTE
54100.6001000.360	PALETTE
54100.6005000.110	SANDWICH SPREADER

REFERENCE	DESCRIPTION
54100.6006000.110	OFFSET SPATULA
54100.6006000.150	OFFSET SPATULA
54100.6006000.200	OFFSET SPATULA
54100.6007000.110	SQUARE ENDED TURNER
54100.6008000.160	SQUARE ENDED TURNER
54100.6011000.200	PERFORATED WIDE TURNER
54100.6013000.120	HAMBURGER TURNER, THICK BLADE
54100.6019000.200	WIDE TURNER
54100.6025000.160	SQUARE ENDED TURNER
54100.8313000.120	TURNER
54100.8314000.180	WIDE PALETTE
54100.8315000.100	TURNER
54200.6040000.150	STRAIGHT SCRAPER
57100.6012000.150	PALETTE
57100.6012000.200	PALETTE
57100.6012000.250	PALETTE
57100.6012000.300	PALETTE
57100.6030000.120	SCRAPER
57100.8317000.100	SPATULA, PERFORATED
62101.DR13000.180	CARVING FORK
63700.NT13000.180	CARVING FORK
64100.7213000.190	STEAK FORK
65100.7613000.190	STEAK FORK
65100.7617000.200	STEAK FORK
67100.7423000.160	CARVING FORK
67100.7425000.210	CHEF'S FORK
90000.BOLS000.006	KNIFE ROLL FOR 6 PIECES
90000.BOLS000.015	KNIFE ROLL FOR 15 PIECES
90000.BOLS000.015	KNIFE ROLL FOR 15 PIECES
90000.F421000.170	TOUCH-UP WHETSTONE
90000.MALP000.012	CASE FOR 12 PIECES

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REFERENCE	DESCRIPTION
93700.9801000.200	SHARPENING STEEL
94100.1333000.250	HOUSEHOLD SHARPENING STEEL
94100.1333000.250	HOUSEHOLD SHARPENING STEEL
94100.9820000.250	SOLID CERAMIC SHARPENING STEEL
95100.0201000.200	FISH SHEARS
95100.9607000.350	KITCHEN MAGNETIC RACK
95100.9607000.350	KITCHEN MAGNETIC RACK
95100.9607000.500	KITCHEN MAGNETIC RACK
95100.9607000.500	KITCHEN MAGNETIC RACK
95100.9735000.190	FISH SCALER
96100.KT01000.080	GARNISH KNIFE
99200.0400000.020	CUTTING BOARD PE 500
99200.0500000.020	CUTTING BOARD PE 500
99200.0600000.020	CUTTING BOARD PE 500
99300.0400000.020	CUTTING BOARD PE 500
99300.0500000.020	CUTTING BOARD PE 500
99300.0600000.020	CUTTING BOARD PE 500
99400.0400000.020	CUTTING BOARD PE 500
99400.0500000.020	CUTTING BOARD PE 500
99400.0600000.020	CUTTING BOARD PE 500
99500.0400000.020	CUTTING BOARD PE 500
99500.0500000.020	CUTTING BOARD PE 500
99500.0600000.020	CUTTING BOARD PE 500
99600.0400000.020	CUTTING BOARD PE 500
99600.0500000.020	CUTTING BOARD PE 500
99600.0600000.020	CUTTING BOARD PE 500
99900.0400000.020	CUTTING BOARD PE 500
99900.0500000.020	CUTTING BOARD PE 500
99900.0600000.020	CUTTING BOARD PE 500

Benedita, 29th July 2020

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Valor nas suas mãos desde 1945
Value in your hands since 1945



Certificado Certificate

NÚMERO 1998/CEP.718
Number

O Sistema de Gestão da Qualidade da
The Quality Management System of

ICEL - INDÚSTRIA DE CUTELARIAS DA ESTREMADURA, S.A.
Av. Padre Inácio Antunes, 45
2476-901 BENEDITA
PORTUGAL

implementado na conceção, desenvolvimento, produção e comercialização de artigos de cutelaria, para uso doméstico e profissional,
cumprindo os requisitos da norma
implemented in the design, development, production and trading of cutlery products for domestic and professional use, meets the requirements of the standard

NP EN ISO 9001:2015



José Leitão
CEO

Emitido em 2018-05-03
Date of issue
Válido até 2021-05-14
Valid until

APCER - Associação Portuguesa de Certificação
o'Porto Bessa Leite Complex | Rua António Bessa Leite, 1430 - 1ª Esq.
4150-074 Porto
www.apcergroup.com



THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

APCER has issued an IQNet recognized certificate that
the organization

ICEL - INDÚSTRIA DE CUTELARIAS DA ESTREMADURA, S.A.

Av. Padre Inácio Antunes, 45
2476-901 BENEDITA - PORTUGAL

has implemented and maintains a

Quality Management System

for the following scope:

Design, development, production and trading of cutlery products for
domestic and professional use

which fulfils the requirements of the following standard

ISO 9001:2015

Issued on: 2018-05-03
Expires on: 2021-05-14

This attestation is directly linked to the IQNet Partner's original certificate and shall
not be used as a stand-alone document

Registration Number: PT- 1998/CEP.718



Alex Stoichitoiu
President of IQNet

José Leitão
APCER CEO



IQNet Partners*:

AENOR Spain AFNOR Certification France APCER Portugal CCC Cyprus CISQ Italy
CQC China CQM China CQS Czech Republic Cro Cert Croatia DQS Holding GmbH Germany FCAV Brazil
FONDONORMA Venezuela ICONTEC Colombia Inspecta Sertifiointi Oy Finland INTECO Costa Rica
IRAM Argentina JQA Japan KFQ Korea MIRTEC Greece MSZT Hungary Nemko AS Norway NSAI Ireland
NYCE-SIGE México PCBC Poland Quality Austria Austria RR Russia SII Israel SIQ Slovenia
SIRIM QAS International Malaysia SQS Switzerland SRAC Romania TEST St Petersburg Russia TSE Turkey YUQS Serbia
IQNet is represented in the USA by: AFNOR Certification, CISQ, DQS Holding GmbH and NSAI Inc.

* The list of IQNet partners is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com



Certificado
Certificate

NÚMERO 2003/AMB.97
Number

O Sistema de Gestão Ambiental da
The Environmental Management System of

ICEL - INDÚSTRIA DE CUTELARIAS DA ESTREMADURA, S.A.

Av. Padre Inácio Antunes, 45
2476-901 BENEDITA
PORTUGAL

implementado na conceção, desenvolvimento, produção e comercialização de artigos de cutelaria, para uso doméstico e profissional,
cumpe os requisitos da norma

implemented in the design, development, production and trading of cutlery products for domestic and professional use, meets the requirements of the standard

NP EN ISO 14001:2015



José Leitão
CEO

Emitido em 2018-05-03
Date of issue
Válido até 2021-05-14
Valid until

APCER - Associação Portuguesa de Certificação
o/Porto Bessa Leite Complex | Rua António Bessa Leite, 1430 - 1ª Esq.
4150-074 Porto
www.apcergroup.com



THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

APCER has issued an IQNet recognized certificate that
the organization

ICEL - INDÚSTRIA DE CUTELARIAS DA ESTREMADURA, S.A.

Av. Padre Inácio Antunes, 45
2476-901 BENEDITA - PORTUGAL

has implemented and maintains an

Environmental Management Systems

for the following scope:

Design, development, production and trading of cutlery products for
domestic and professional use

which fulfils the requirements of the following standard

ISO 14001:2015

Issued on: 2018-05-03

Expires on: 2021-05-14

This attestation is directly linked to the IQNet Partner's original certificate and shall
not be used as a stand-alone document

Registration Number: PT- 2003/AMB.97



Alex Stoichitoiu
President of IQNet

José Leitão
APCER CEO



IQNet Partners*:

AENOR Spain AFNOR Certification France APCER Portugal CCC Cyprus CISQ Italy
CQC China CQM China CQS Czech Republic Cro Cert Croatia DQS Holding GmbH Germany FCAV Brazil
FONDONORMA Venezuela ICONTEC Colombia Inspecta Sertifointi Oy Finland INTECO Costa Rica
IRAM Argentina JQA Japan KFQ Korea MIRTEC Greece MSZT Hungary Nemko AS Norway NSAI Ireland
NYCE-SIGE México PCBC Poland Quality Austria Austria RR Russia SII Israel SIQ Slovenia
SIRIM QAS International Malaysia SQS Switzerland SRAC Romania TEST St Petersburg Russia TSE Turkey YUQS Serbia
IQNet is represented in the USA by: AFNOR Certification, CISQ, DQS Holding GmbH and NSAI Inc.

* The list of IQNet partners is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com



NSF International

Ann Arbor • Brussels

TO WHOM IT MAY CONCERN

Brussels, 15 May 2007

This is to confirm that company ICEL, Indústria De Cutelarias da Estremadura, SA in Portugal has obtained Certification to ANSI/NSF Standard 2 on all knives and utensils for which the model number appears in ICEL's Official Listing with NSF.

This Listing can be verified by contacting NSF, or in the Listing database on the website <http://www.nsf.org>.

All NSF Certified items bear the NSF Mark as shown above. This Mark indicates that NSF has verified that

- all food contact materials are toxicologically safe
- the design and construction is such that efficient cleaning is possible
- all items are permanently marked with company name, NSF specific model number and NSF Mark, to ensure full traceability

Continued compliance with the above is also verified in annual unannounced audits to the production location in Benedita, Portugal.

Sincerely,

Laura Pizzolo
Certification Project Manager

cc: 07