

**SANELLI AMBROGIO Sas**

EU VAT NUMBER: IT 00085430130

**PROFESSIONAL KNIVES MADE IN ITALY**

Sales office and warehouse: VIA ITALO CALVINO, 7 – 20017 RHO (MI) – ITALY

PHONE +39 026889831 [www.ambrogiosanelli.it](http://www.ambrogiosanelli.it) [info@ambrogiosanelli.it](mailto:info@ambrogiosanelli.it)

Factory and Head Office: Via Roma, 54 – 23834, Premana (LC) – Italy



Date: January 1<sup>st</sup>, 2025

## ***DECLARATION OF COMPLIANCE FOR FOOD CONTACT***

**We** Sanelli Ambrogio Sas – Via Roma, 54 – 23834 Premana (LC) – Italy  
Tel. +39026889831 Fax +39026880064 [info@ambrogiosanelli.it](mailto:info@ambrogiosanelli.it)

**Compliance to regulations** declare that the following articles comply with Food Safety regulation (EC) No 1935/2004 Regulation of the European Parliament and of the Council of 27 October 2004 on articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC and the Regulation (EC) No 2023/2006, in their relevant versions. When used as specified, the overall and specific migration limits do not exceed the limits. For the stainless steel parts, migration was analysed as indicated in the Italian national food contact legislation in expectance of European regulations.

**Products** professional knives, axes and spatulas of ranges named Supra (black and coloured handles), Tecna, Chef, Hasaki and Hexagon, made with stainless steel Nitro-B. This certificate is valid for the whole series of utensils mentioned above, which have been tested under the same test conditions.

**Test features** Compliance has been checked according to the Italian Ministry of Health published Decree 195 of 6 August 2015, amending the Health Ministry Decree of 21 March 1973 on the Hygiene rules for packaging, containers and utensils intended to come into contact with foodstuffs. For cutting items that are to be used repeatedly in contact with food on tables and in the kitchen, assessment of suitability may be based on the following tests: aqueous solution of acetic acid at 3 % at 70 °C for 30 minutes; three successive "attacks" with determination of overall migration and specific migration of chromium, nickel and manganese on the desorbed solution from the third "attack"

Items of our professional ranges SUPRA (black handle) and SUPRA COLOR (coloured handles) are also tested and certified by NSF International. Attached the NSF certificate and here the list of certified items:  
<http://www.nsf.org/Certified/Food/listings.asp?standard=&company=C0003969&>

Through careful and constant production quality controls Sanelli Ambrogio has implemented a Quality Management System in compliance with the requirements of UNI EN ISO 9001:2008, for which it has been certified for the production and distribution of professional knives and kitchen utensils.

The validity of the declaration is ending if the requirements are changed.

Yours sincerely,



**SANELLI AMBROGIO s.a.s.**  
Via Roma 54, 23834 Premana (LC) Italy  
P.IVA: 00085430130

Ambrogio Sanelli  
Owner