
**Materials and articles in contact with
foodstuffs — Cutlery and table holloware —**

Part 1:

Requirements for cutlery for the preparation of
food

*Matériaux et objets en contact avec les denrées alimentaires — Coutellerie
et orfèvrerie de table —*

*Partie 1: Exigences relatives à la coutellerie utilisée pour la préparation des
denrées alimentaires*



Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 8442-1 was prepared by the European Committee for Standardization (CEN) in collaboration with ISO Technical Committee TC 186, *Cutlery and table and decorative metal hollow-ware*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

ISO 8442 consists of the following parts, under the general title *Materials and articles in contact with foodstuffs — Cutlery and table holloware*:

- *Part 1: Requirements for cutlery for the preparation of food*
- *Part 2: Requirements for stainless steel and silver-plated cutlery*
- *Part 3: Requirements for silver-plated table and decorative holloware*
- *Part 4: Requirements for gold-plated cutlery*

Further parts are proposed with the following titles:

- *Part 5: Specific cutting test*
- *Part 6: Lacquered lightly silver-plated table and decorative holloware*

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- *Part 7: Specification for table cutlery made of precious metals and their alloys, especially silver cutlery*
- *Part 8: Specification for silver table and decorative holloware*

Annex A forms an integral part of this part of ISO 8442. Annex B is for information only.

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Foreword

The text of EN ISO 8442-1:1997 has been prepared by Technical Committee CEN/TC 194 “Utensils in contact with food”, the secretariat of which is held by BSI, in collaboration with Technical Committee ISO/TC 186 “Cutlery and table and decorative metal hollowware”.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 1998, and conflicting national standards shall be withdrawn at the latest by June 1998.

EN ISO 8442 consists of the following parts:

- Part 1 : Requirements for cutlery for the preparation of food
- Part 2: Requirements for stainless steel and silver-plated cutlery
- Part 3: Requirements for silver-plated table and decorative holloware
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- Part 8: Specification for silver table and decorative holloware

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

Introduction

This standard, based on draft ISO/TC 186 documents N 53 and N 54, does not cover those features of cutlery which are matters of choice for the user, such as the shape and size of knife or spatula blades.

It is the intention that requirements for blade sharpness and edge retention are incorporated in this standard at a later date if reliable test methods are established for these properties.

No meaningful test for the resistance of knives to fracture in use could be developed for the standard, but it is considered that this can be partially assessed from the appearance of cracks in the initial visual inspection, in the resistance to dropping requirements, the strength test requirements or in the corrosion test requirements.

Attention is drawn to Directives of the European Community concerning materials and articles in contact with food, in particular to Directives EC 77/99 and EC 89/109.

1 Scope

This Part of this Standard specifies material and performance requirements and test methods for metal cutlery and related implements intended for use in the preparation of food.

Two grades of cutlery are specified:

- a normal grade with corrosion resistant blades or prongs capable of withstanding dishwasher cleaning procedures;
- a special grade with corrosion resistant blades capable of withstanding dishwasher cleaning procedures and sterilization processes.

2 Normative references

This Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies.

ISO 306 : 1994	Plastics - Thermoplastic materials - Determination of the Vicat Softening Temperature (VST)
ISO 6508 : 1986	Metallic materials - Hardness test - Rockwell test (scales A-B-C-D-E-F-G-H-K)

3 Definitions

For the purposes of this Standard the following definitions apply.

3.1 cutlery: Utensils for the preparation and serving of food, for example knives with and without cutting edges, spatulas, palettes and carving forks.

3.2 normal corrected vision: The naked eye corrected to normal vision if necessary.

NOTE: This is usually done by the wearing of spectacles.

4 Materials

4.1 General

The cutlery should be made from materials that enable the finished product to meet all of the performance requirements of this standard.

NOTE: The cutlery should not under foreseeable conditions of use release any substance likely to be detrimental to health or to have any detrimental organoleptic effects.

4.2 Metals

4.2.1. The composition of metal blades of the cutlery shall be as given in table 1 which specifies the composition limits (see EN 10088 Parts 1 and 2)

4.2.2. Handle rivets, guards, swivels, shackles, hanging hooks, rings and other exposed parts of handles of the cutlery shall be made from stainless steel, plain carbon steel¹⁾, brass¹⁾, bronze²⁾, nickel silver²⁾ and for only handle rivets aluminium alloy.

¹⁾ Subsequently chromium plated with an undercoat of copper/nickel.

²⁾ Subsequently chromium plated with an undercoat of nickel.