

**Materials and articles in contact with
foodstuffs - Cutlery and table holloware -
Part 5: Specification for sharpness and
edge retention test of cutlery**

Materials and articles in contact with foodstuffs -
Cutlery and table holloware - Part 5: Specification for
sharpness and edge retention test of cutlery

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 8442-5:2005 sisaldab Euroopa standardi EN ISO 8442-5:2004 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 22.02.2005 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN ISO 8442-5:2005 consists of the English text of the European standard EN ISO 8442-5:2004.</p> <p>This document is endorsed on 22.02.2005 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
--	---

<p>Käsitlusala: This European Standard specifies the sharpness and edge retention of knives which are produced for professional and domestic use in the preparation of food of all kinds, specifically those knives intended for hand use. Powered blade instruments of any kind are excluded</p>	<p>Scope: This European Standard specifies the sharpness and edge retention of knives which are produced for professional and domestic use in the preparation of food of all kinds, specifically those knives intended for hand use. Powered blade instruments of any kind are excluded</p>
--	--

ICS 67.250, 97.040.60

Võtmesõnad: food industry equipment, food preparation equipment, food processing, food products, hollow-ware, materials, metals, operating requirements, preparations, processing, sharpness, specification, specification (approval), specifications, steels, tableware, testing, use

ICS 67.250; 97.040.60

English version

Materials and articles in contact with foodstuffs

Cutlery and table holloware

Part 5: Specification for sharpness and edge retention test of cutlery
(ISO 8442-5:2004)

Matériaux et objets en contact avec les denrées alimentaires – Coutellerie et orfèvrerie de table – Partie 5: Spécification du tranchant et essai de conservation du tranchant (ISO 8442-5:2004)

Werkstoffe und Gegenstände in Kontakt mit Lebensmitteln – Schneidwaren und Tafelgeräte – Teil 5: Festlegung der Schneidfähigkeit und Prüfung der Kantenbeständigkeit (ISO 8442-5:2004)

This European Standard was approved by CEN on 2002-10-10.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

The European Standards exist in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Cyprus, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, the Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom.

CEN

European Committee for Standardization
Comité Européen de Normalisation
Europäisches Komitee für Normung

Management Centre: 36, rue de Stassart, B-1050 Brussels

Contents

	Page
Foreword.....	2
1 Scope	3
2 Terms and definitions	3
3 Testing	4
4 Principle	5
5 Test medium	6
6 Apparatus	7
7 Test procedure	9
8 Expression of results	10
Annex A (normative) Calibration of cutting test apparatus	12

Foreword

This document (EN ISO 8442-5:2004) 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 hollow-ware".

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 2005, and conflicting national standards shall be withdrawn at the latest by June 2005.

Annex A is normative.

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*
- Part 4: *Requirements for gold-plated cutlery*
- Part 5: *Specification for sharpness and edge retention test of cutlery*
- Part 6: *Lightly silver-plated table holloware protected by laquer*
- Part 7: *Requirements for table cutlery made of silver, other precious metals and their alloys*
- Part 8: *Requirements 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, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

1 Scope

This European Standard specifies the sharpness and edge retention of knives which are produced for professional and domestic use in the preparation of food of all kinds, specifically those knives intended for hand use.

Powered blade instruments of any kind are excluded.

Generally these types of knives are manufactured with blades of either plain edge design or with edges incorporating particular features to enhance or optimize aspects of cutting ability.

The following two types of knife blade are suitable for the cutting test:

Type A edges: Cutting edges which can be resharpened by the user and edges with a pitch greater than 1 mm;

Type B edges: Cutting edges which are not intended to be resharpened on a steel.

Whilst these knives are predominantly manufactured with blades made from various grades of heat treated steels, the testing of knives of any construction or blade material is not precluded providing that the test criteria are met.

The principle of the testing is to reproduce a cutting action, by forward and reverse strokes, against a pack of synthetic test medium under controlled parameters.

2 Terms and definitions

For the purposes of this European Standard, the following terms and definitions apply.

2.1

cutlery

utensils for the preparation and serving of food having a blade with a cutting edge

2.2

centre line

line which generally bisects the cross-section of the blade passing through the cutting edge and the back of the blade (see Figure 1)

EXAMPLE