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Dear Sir or Madam,

during the ISO/TC 186/WG 2 meeting on 15 February 2025 (document N399), the results of the comparative test between the cutting performance testing machines at SUPOR in China, a CATRA test bench and ZWILLING's own testing machine were presented. The evaluation shows significant differences in the test results, which make it difficult to assess cutting performance in a uniform manner.

By request of Dr Strehl (chairman of the standards committee) and the standards committee 'NA 020-00-10-03 AK Cutlery, flatware and related products' (minutes of the meeting of 4 June 2025 (document N411)), we would like to provide you with the following key points for your information on behalf of the IVSH and the FEC:

1. Systematic sources of error:

The cutting performance test is subject to considerable tolerances. There are significant differences between the various testing machines and between the test papers used. As the test is destructive and there is still no functioning calibration procedure, the measured values cannot be converted into each other or corrected mathematically.

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2. Negative influence on the test result:

The sources of error mentioned above influence the result to an extent that is comparable to the quality of the knife being tested. This considerably relativizes the significance of individual test results.

3. Lack of calibration options:

To date, there is no good method for calibrating test setups. This makes it even more difficult to compare results from different testing centers.

4. Limited significance:

The results of the cutting performance test can therefore only be interpreted in a direct comparison between different blades. It is currently not possible to assess the marketability of a product based solely on the measurement results.

We recommend that our members actively bring this information up in discussions with testing institutes and point out the need for a differentiated consideration of the test results. The aim must be to ensure an appropriate and fair evaluation of cutlery.

It should be noted that DIN EN ISO 8442-5 is currently being revised. New test methods for determining characteristic values for sharpness and cutting durability are being developed in a national (German) research project involving the FGW in Remscheid. A key objective is to achieve a repeatable and calibratable test in order to overcome the above-mentioned difficulties.

We are of course available to answer any questions or provide further information.



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