



Is SS202 grade utensils food-safe?

Steel alloys composed of minimum 10.5% chromium fall into the stainless category. The chromium content attributes particular qualities to the steel, including exceptional corrosion resistance. This quality is what gives stainless its rust-free status.

SS202 grade (18/0) has 16-18% chromium and 0.5-4.0% nickel, whilst SS304 grade (18/8) has 18-20% chromium and 8-10.5% nickel. Both are austenitic steels and are essentially non-magnetic, but will become temporarily magnetic by working them.

Some major suppliers of flatware have switched from 18/8 stainless to 18/0. It is not as corrosion resistant but quite a bit less expensive. Type 202 stainless steel offers a good economic advantage, as nickel is expensive.

Is 202 stainless non-magnetic?

SS202 is an austenitic, non-magnetic, stainless steel. Although it is non-magnetic as annealed, cold working can introduce various degrees of magnetic effects.

Nickel makes stainless more resistant to rust in certain conditions, but more than that, it is responsible for the austenitic structure. Nickel makes austenite stable and improves speed of self-passivation, thereby making the part non-magnetic.