


Declaration of Compliance

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| Business Operator | Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00 |
| Description | Aluminium Telescopic waterfed Handle w/metal coupling, 1600 - 2780 mm, Ø32 mm, White |
| Item Number | 2973Q5 |
| Plastic Material | Polypropylene, 98 % |
| Colour masterbatch | White, 2 % |
| Aluminium | Aluminium Alloy 5449 welded tubes |
| Brass | Chromium-plated brass coupling |
| EU Compliance | |
| Regulation (EC) No 1935/2004 | Aluminium Alloy 5449 welded tubes comply with the maximum permissible content of elements for foodstuff application conform EN 602:2004 Aluminium and aluminium alloys- Wrought products - Chemicals composition of semi-finished products used for the fabrication of articles for use in contact with foodstuff.  |
| Regulation (EC) No 2023/2006 | The product is produced according to EU Commission Regulation no. 2023/2006 of 22. December 2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP). |
| AP(89)1 | All pigments in the masterbatch comply with resolution AP 89(1) |
| US FDA Compliance | All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199. The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers". The brass in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51 -2014 on Food Equipment Materials to be used in a food zone solely with water. |
| Food contact types | The brass couplings are suitable for use with drinking water <input checked="" type="checkbox"/> Aqueous |



- ☒ Acidic
- ☒ Alcoholic
- ☒ Fatty
- ☒ Dry

Food contact usage time and temperature

Any food contact conditions up to 80 °C

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 80 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

Max. Wash temp.: 121 °C

We will make the relevant background documentation available to the competent authorities, at their request.

Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and our mandatory Own Control System is subject to inspection by the DVFA.

Date

10/23/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager