Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Stainless Steel Hand Scraper, 50 mm, Yellow
Item Number	40086

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Yellow, 2 %
Foaming agent	Chemical foaming agent, 1 %
Stainless steel	The stainless steel blade is made from stainless steel Grade 1.4310 (AISI 301)

EU Compliance

Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 article 3, 11(5), 15 and 17 the product is intended for food contact. The product is marked with the "glass & fork" symbol on the packaging or on the product itself through moulding. The results for specific release of the listed metals are below the specific release limits stated in the EU practical guide on Metals and alloys used in food contact materials and articles according to Council of Europe Resolution (CM/Res (2013)/9).
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).
Regulation (EU) No 10/2011	Monomers and intentionally added additives used to manufacture this product are listed in Annex I of Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Subsequent amendments up to (EU) 2017/752 are included. Monomers and/or additives with specific migration limit (SML) are used. The substances with a SML will not migrate in quantities that will exceed the SML, under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	This material contains intentionally added "dual use" additives for which restrictions or purity criteria are in place in accordance with Regulations (EC) 1333/2008 and (EC) 1334/2008. Upon request we will supply relevant information regarding these substances on a confidential basis.
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 polymers and additives complies with FDA 21 CFR part 174, 175, 176, 177, 178, 181, 182, 184, or 186. Additives are cleared according to FDA 21 CFR Part 178 (Indirect food additives), are generally recognised as safe (GRAS), are prior-sanctioned food ingredients, or are cleared on basis of regulations for food additives of before 1958. The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers". The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.
Migration analysis plastics	Samples of the product, or a similar product made from identical plastic material, have been tested for overall migration according to the test conditions specified in (EU) 10/2011, and the article comply with the overall migration limit of 10 mg/dm² or 60 mg/kg. Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation. Test conditions for overall migration were OM2 (10 days at 40 °C) Food simulants used for overall migration were 50 % ethanol (simulant D1), 3 % acetic acid (simulant B) and olive oil (simulant D2)
Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product: 2.0 dm²/100 ml
Food contact types	The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use: ☑ Aqueous ☑ Acidic ☑ Alcoholic ☑ Fatty ☑ Dry
Food contact usage time and temperature	Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 200 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to it's 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.

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 10/13/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager