

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Hand Brush, 330 n	nm, Soft, Orange	
Item Number	45877		
	and the second se		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Orange, 2 %		
Foaming agent	Chemical foaming agent, 1 %		
Bristles	Polybutylene terephthalate (PBT)		
Stainless steel	The stainless steel	thread is made from stainless steel Gra	ade 1.4301 (AISI 304)
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.		
	XI		
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.		
	with a SML will not	additives with specific migration limit (SI migrate in quantities that will exceed th Jpon request we will supply relevant info onfidential basis.	e SML, under the specified
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)		
Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com

Vikan A/S CVR. 23456789 Rævevej 1 DK-7800 Skive P (+45) 9614 2600 F (+45) 9614 2655

vikan@vikan.com www.vikan.com



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/dm ² or 60 mg/kg.		
	Test conditions for overall migration were OM2 (10 days at 40 °C)		
	Food simulants used for overall migration were 10 $\%$ ethanol (simulant A), 3 $\%$ acetic acid (simulant B) and olive oil (simulant D2)		
	Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.		
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:		
	1.9 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 $^\circ$ C for up to 2 hours, or heating up to 100 $^\circ$ C for up to 15 minutes.		
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °C		

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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.

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

Made By

General

10/12/2017 tine L. Bish

Stine Lønnerup Bislev Hygiene and Compliance Manager

P (+45) 9614 2600 F (+45) 9614 2655 vikan@vikan.com www.vikan.com