

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Hand Brush, 330 mm, Mediu	m, Pink	
Item Number	45891		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Pink, 2 %		
Foaming agent	Chemical foaming agent, 1 %		
Bristles	Polybutylene terephthalate (PBT)		
Stainless steel	The stainless steel thread is	made from stainless steel Grade	1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended for fo	nission Regulation no. 1935/200 od contact. The product is marke on the product itself through mou	ed with the "glass & fork"
	八		
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	in Annex I of Commission Re	added additives used to manuface gulation (EU) No. 10/2011 of 14 ed to come into contact with food 7/752 are included.	. January 2011 on plastic
	with a SML will not migrate ir	vith specific migration limit (SML) n quantities that will exceed the S est we will supply relevant inform basis.	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 masterba	tch comply with resolution AP 89	(1)
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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 $^\circ\text{C}$)	
	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 °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: 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

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