





## Declaration of Compliance

<b>Business Operator</b>	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
<b>Description</b>	Flexible extension handle f/53515, Ø5 mm, 785 mm
Item Number	5346
	
Stainless steel	The stainless steel thread is made from stainless steel Grade 1.4301 (AISI 304) The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303)
<b>EU Compliance</b>	
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 stainless steel 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
	
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).
<b>US FDA Compliance</b>	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199.
<b>Food contact types</b>	The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:  <input checked="" type="checkbox"/> Aqueous <input checked="" type="checkbox"/> Acidic <input checked="" type="checkbox"/> Alcoholic <input checked="" type="checkbox"/> Fatty <input checked="" type="checkbox"/> Dry
<b>Food contact usage time and temperature</b>	Any food contact conditions up to 100 °C



**Non-food contact usage temperature**

Minimum temperature: 5 °C  
Maximum temperature: 100 °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**

10/12/2017

**Made By**

Stine Lønnerup Bislev  
Hygiene and Compliance Manager