



Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Paddle Scraper Blade, 220 mm, White
Item Number	70115
	
Plastic Material	Polyamide (nylon)
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. 
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 no "dual use" additives.
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 nylon material complies with the requirements of FDA (Food and Drug Administration in the USA) 21 CFR 177.1500 "Nylon resins".
Migration analysis plastics	Test conditions for overall and specific migration were 5 min at 100 °C followed by 8 hours at 40 °C

**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 food contact conditions up to 100 °C

Non-food contact usage temperature

Minimum temperature: -20 °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

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Hygiene and Compliance Manager