

Business Operator

Declaration of Compliance

Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com
AP(89)1	All pigments in the mast	erbatch comply with resolution AF	9 89(1)
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.		
	with a SML will not migra	ves with specific migration limit (S ate in quantities that will exceed th request we will supply relevant int ntial basis.	ne SML, under the specified
Regulation (EU) No 10/2011	in Annex I of Commissio	ally added additives used to many n Regulation (EU) No. 10/2011 of ended to come into contact with f 2017/752 are included.	f 14. January 2011 on plastic
Regulation (EC) No 2023/2006		according to EU Commission Re I manufacturing practices for mate bod (GMP).	
		g or on the product itself through r	
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"		
EU Compliance			
Stainless steel	The stainless steel threa	d is made from stainless steel Gr	ade 1.4301 (AISI 304)
Bristles	Polybutylene terephthalate (PBT)		
Foaming agent	Chemical foaming agent, 1 %		
Colour masterbatch	Yellow, 2 %		
Plastic Material	Polypropylene, 97 %		
Item Number	70606		
Description	Wall-/Floor Washing Bru	sh, 305 mm, Hard, Yellow	
Busiliess Operator	Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		

Vikan A/S CVR. 23456789 Rævevej 1 DK-7800 Skive

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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 50 % ethanol (simulant D1), 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.		
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

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