



Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Hot Water Hose, 1/2", 15000 mm, Blue
Item Number	93363
	
Plastic Material	PVC hose
Brass	Chromium-plated brass coupling
EU Compliance	
Regulation (EC) No 1935/2004	<p>In accordance with EU Commission Regulation no. 1935/2004 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.</p> <p>The coupling or a similar coupling made from an identical material has been tested by an external accredited laboratory according to specific release limits (SRLs) for metals and alloy components.</p> 
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.
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.
Food contact types	<p>The hose is suitable for use with drinking water</p> <p><input type="checkbox"/> Aqueous</p> <p><input type="checkbox"/> Acidic</p> <p><input type="checkbox"/> Alcoholic</p> <p><input type="checkbox"/> Fatty</p>



☐ Dry

Food contact usage time and temperature

Any food contact conditions up to 70 °C

Non-food contact usage temperature

Minimum temperature: 5 °C
Maximum temperature: 70 °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.

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