


Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Hand Brush, waterfed, 355 mm, Hard, Blue
Item Number	70563
	
Plastic Material	Polypropylene, 97 % Rubber
Colour masterbatch	Blue, 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 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).
AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)
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 polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".
	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 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/dm² or 60 mg/kg.

Test conditions for overall migration were OM2 (10 days at 40 °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 food contact conditions up to 40 °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 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

10/12/2017



Made By

Stine L. Bislev

Stine Lønnerup Bislev
Hygiene and Compliance Manager