

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00	
Description	UST Bench Brush, 330 mm, Soft, Red	
Item Number	45814	
Plastic Material	Polypropylene with fibreglass, 98 %	
Colour masterbatch	Red, 2 %	
Bristles	Polybutylene terephthalate (PBT)	
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.	
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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) 2019/1338 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.	
	Vikan A/S does not use multi-layer materials or articles with a functional barrier.	
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.	
AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)	

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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.		
	181, 182, 184, or 186. Additiv food additives), are generally	omplies with FDA 21 CFR part es are cleared according to FD/ recognised as safe (GRAS), are basis of regulations for food ad	A 21 CFR Part 178 (Indirect e prior-sanctioned food
	The polypropylene complies	with FDA 21 CFR 177.1520 "ole	fin polymers".
	The pigments in the masterba Polymers".	atch are listed under FDA 21 CF	R 178.3297 "Colorants for
Danish Compliance	The product complies with the	e Danish consolidation Act no. 1	248 of 30/10/2018.
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.		
	Food simulants used for overall migration were 10 % ethanol (simulant A), 3 % acetic acid (simulant B) and olive oil (simulant D2).		
	Test conditions for overall migration were OM2 (10 days at 40 $^{\circ}$ C)		
	Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.		
	Test conditions for specific migration was 30 min at 80 °C		
Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:		
	2.1 dm²/100 ml		
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 u	p to 80 °C for 30 min	
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 80 °C		
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 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.

 Recommended sterilisation temperature (Autoclave): 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

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

11/1/2019 tine L. Bish

Stine Lønnerup Bislev Hygiene and Compliance Manager

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