



Declaration of compliance

Item number: 5550503
Item name: Supersoft Pastry Brush, 50mm, Blue

Business operator: **Vikan A/S**
Rævevej 1
7800 Skive
Denmark
Tel.: +45 96 14 26 00

Materials: **Polypropylene 98 % and blue masterbatch 2 % in the brush block**
Monomers and additives used to manufacture this grade are listed in Directive 2002/72/EC, with current amendments relating to plastic materials and articles intended to come into contact with foodstuffs.

No monomers and additives with specific migration limit (SML) are used.

The Polypropylene material contains one or more intentionally added dual use additives. The identity of this/these substance(s) can be disclosed for testing purposes upon special request and under maintaining secrecy.

Filaments made from polybutyleneterephthalate (PBT)

The raw materials (polymer, master batches and additives) used to manufacture these filaments are declared by supplier to be strictly in conformity with the Directive 2002/72/EC relating to materials to be used in contact with foodstuffs.

FDA: All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.

General: In accordance with EU Commission Regulation no. 1935/2004 of October 2004 the product is intended for food contact. The handle can be marked with the "glass & fork" symbol on the packaging or by labeling.

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).

Overall migration test is made on similar product. The product meets the requirements regarding overall migration to 50 % ethanol, 3 % acetic acid and tenax (for non liquid foodstuff) - see usage temperature below.

Food contact: Limitation regarding usage temperatur

Usage temperature: Min. temp.: -20 °C
Max. temp.: 40 °C for acidic foodstuff
Max. temp.: 80 °C for foodstuff containing alcohol or dry foodstuff

Vikan equipment is not supplied to any microbial specification.

It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to it's intended use, before use.

It is also important to clean, disinfect and sterilise equipment after use, using the appropriate decontamination chemicals, concentrations, times and temperatures. Appropriate equipment decontamination will minimise risk of microbial growth and cross contamination and maximise the efficiency and durability of the equipment.

Max. wash temp.: 121 °C

Date 6th September 2011

Made by: Inger Arensbach
Quality- and environmental manager