



Declaration of compliance

Item number:	53795
Item name:	Medium Tube Cleaner, Ø50mm, White
Producer:	Vikan A/S Rævevej 1 7800 Skive Denmark Tel.: +45 96 14 26 00
Materials:	<p>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.</p> <p>Stainless steel thread The stainless steel thread is made from Stainless steel Grade 1.4301 (AISI 304) No restrictions or specific migration levels on stainless steel.</p> <p>Handle produced from polypropylene 97 %, white masterbatch 2 % and defoamer 1 %</p> <p>Polypropylene: Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs.</p> <p>This polypropylene grade contains the following "dual use" additives: Glycerol monostearat, calcium stearat and talc.</p> <p>No monomers and additives with specific migration limit (SML) are used.</p> <p>White masterbatch and antifoam: 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.</p> <p>White masterbatch contains the following "dual use" additive: TiO₂.</p> <p>No monomers and additives with specific migration limit (SML) are used.</p>
FDA:	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.
General:	<p>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.</p> <p>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).</p> <p>Overall migration tests are made on similar products. The products meet the requirements regarding overall migration to 50 % ethanol, 3 % acetic acid, tenax (for non liquid foodstuff) and isooctane (substitute to olive oil).</p>
Food contact:	No limitation
Usage temperature:	Min. temp.: -20 °C Max. temp.: 80 °C
	<p>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.</p> <p>Max. Wash temp.: 121 °C</p>
Date	7th December 2011
Made by:	Inger Arensbach Quality- and environmental manager