

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		•
Description	Lobby Broom, 260 mm, Sof	t/hard, Green	
Item Number	31042		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Green, 2 %		
Foaming agent	Chemical foaming agent, 1	%	
Bristles	Polybutylene terephthalate	(PBT)	
Stainless steel	The stainless steel thread is	made from stainless steel Grade	e 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended for f	mission Regulation no. 1935/200 ood contact. The product is marke on the product itself through mou	ed with the "glass & fork"
	<u></u> γ"		
Regulation (EC) No 2023/2006		cording to EU Commission Regul anufacturing practices for materia (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.		
	with a SML will not migrate	with specific migration limit (SML in quantities that will exceed the S uest we will supply relevant inform I basis.	SML, under the specified
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 masterba	atch comply with resolution AP 89)(1)
Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com

Vikan A/S CVR. 23456789 Rævevej 1 DK-7800 Skive P (+45) 9614 2600 F (+45) 9614 2655



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 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 polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".	
	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/dm ² or 60 mg/kg.	
	Test conditions for overall migration were OM2 (10 days at 40 $^\circ\text{C}$)	
	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 Dry	
Food contact usage time and temperature	Any long term storage at room temperature or below, including heating up to 70 $^{\circ}$ C for up to 2 hours, or heating up to 100 $^{\circ}$ C for up to 15 minutes.	
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °C	



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

Made By

11/28/2017 tine 2. Bish

Stine Lønnerup Bislev Hygiene and Compliance Manager

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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Lobby Broom, 260 mm, Soft	/hard, Blue	
Item Number	31043		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Blue, 2 %		
Foaming agent	Chemical foaming agent, 1 %	6	
Bristles	Polybutylene terephthalate (Polybutylene terephthalate (PBT)	
Stainless steel	The stainless steel thread is	made from stainless steel Grade	1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended for for	mission Regulation no. 1935/200 od contact. The product is marke on the product itself through mou	ed with the "glass & fork"
Regulation (EC) No 2023/2006		ording to EU Commission Regula nufacturing practices for materia (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. Monomers and/or additives with specific migration limit (SML) are used. The substances		
		n quantities that will exceed the S lest we will supply relevant inforn basis.	
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 masterba	tch comply with resolution AP 89	(1)
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	The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".	
	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/dm ² or 60 mg/kg.	
	Test conditions for overall migration were OM2 (10 days at 40 $^\circ\text{C}$)	
	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 Dry	
Food contact usage time and temperature	Any long term storage at room temperature or below, including heating up to 70 $^{\circ}$ C for up to 2 hours, or heating up to 100 $^{\circ}$ C for up to 15 minutes.	
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °C	



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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Lobby Broom, 260 mm, Soft/ł	nard, Red	
Item Number	31044		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Red, 2 %		
Foaming agent	Chemical foaming agent, 1 %		
Bristles	Polybutylene terephthalate (F	PBT)	
Stainless steel	The stainless steel thread is r	nade from stainless steel Grade	e 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended for for	nission Regulation no. 1935/200 od contact. The product is mark on the product itself through mo	ed with the "glass & fork"
	201		
Regulation (EC) No 2023/2006		ording to EU Commission Regul nufacturing practices for materia GMP).	
Regulation (EU) No 10/2011	in Annex I of Commission Re	idded additives used to manufa gulation (EU) No. 10/2011 of 14 d to come into contact with food //752 are included.	I. January 2011 on plastic
	with a SML will not migrate in	ith specific migration limit (SML quantities that will exceed the est we will supply relevant inforr basis.	SML, under the specified
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	purity criteria are in place in a	onally added "dual use" additive accordance with Regulations (E0 will supply relevant information	C) 1333/2008 and (EC)
AP(89)1	All pigments in the masterbat	ch comply with resolution AP 89	9(1)
Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com
	DK-7800 Skive	F (+45) 9614 2655	www.vikan.com

CVR. 23456789

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	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 polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".	
	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/dm ² or 60 mg/kg.	
	Test conditions for overall migration were OM2 (10 days at 40 $^\circ\text{C}$)	
	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 Dry	
Food contact usage time and temperature	Any long term storage at room temperature or below, including heating up to 70 $^{\circ}$ C for up to 2 hours, or heating up to 100 $^{\circ}$ C for up to 15 minutes.	
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °C	



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Date

Made By

11/28/2017 tine 2. Bish

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	_		
Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Lobby Broom, 260 mm, Soft/har	d, White	
Item Number	31045		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	White, 2 %		
Foaming agent	Chemical foaming agent, 1 %		
Bristles	Polybutylene terephthalate (PB	Γ)	
Stainless steel	The stainless steel thread is ma	de from stainless steel Grade	1.4301 (AISI 304)
EU Compliance Regulation (EC) No 1935/2004	In accordance with EU Commis the product is intended for food symbol on the packaging or on f	contact. The product is marked	d with the "glass & fork"
Regulation (EC) No 2023/2006	The product is produced accord December 2006 on good manuf come into contact with food (GM	acturing practices for materials	
Regulation (EU) No 10/2011	Monomers and intentionally add in Annex I of Commission Regu materials and articles intended t amendments up to (EU) 2017/7	lation (EU) No. 10/2011 of 14. o come into contact with foods	January 2011 on plastic
	Monomers and/or additives with with a SML will not migrate in qu conditions of use. Upon request substances on a confidential ba	antities that will exceed the SI we will supply relevant inform	ML, under the specified
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	This material contains intentiona purity criteria are in place in acc 1334/2008. Upon request we wi on a confidential basis.	ordance with Regulations (EC)) 1333/2008 and (EC)
AP(89)1	All pigments in the masterbatch	comply with resolution AP 89(1)
Vikan A/S	Rævevei 1	2 (+45) 9614 2600	vikan@vikan.com

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	The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".	
	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/dm ² or 60 mg/kg.	
	Test conditions for overall migration were OM2 (10 days at 40 $^\circ\text{C}$)	
	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 Dry	
Food contact usage time and temperature	Any long term storage at room temperature or below, including heating up to 70 $^{\circ}$ C for up to 2 hours, or heating up to 100 $^{\circ}$ C for up to 15 minutes.	
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °C	



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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		•
Description	Lobby Broom, 260 mm, Soft	/hard, Yellow	
Item Number	31046		
	TYPE THE STATE STATE		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Yellow, 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 1935/2004	the product is intended for for	mission Regulation no. 1935/200 ood contact. The product is marke on the product itself through mou	ed with the "glass & fork"
	۲ï		
Regulation (EC) No 2023/2006		cording to EU Commission Regula anufacturing practices for materia (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.		
	with a SML will not migrate in	with specific migration limit (SML) n quantities that will exceed the S lest we will supply relevant inforn I basis.	ML, under the specified
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.		
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	The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".
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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.
	Test conditions for overall migration were OM2 (10 days at 40 $^\circ\text{C}$)
	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 long term storage at room temperature or below, including heating up to 70 $^{\circ}$ C for up to 2 hours, or heating up to 100 $^{\circ}$ C for up to 15 minutes.
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °C



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