

| Business Operator | Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00 | | |
|--|--|--|----------------------------|
| Description | Round Hand Scrub, Ø110 m | m, Hard, Green | |
| Item Number | 38852 | | |
| | | | |
| Plastic Material | Polypropylene, 97 % | | |
| Colour masterbatch | Green, 2 % | | |
| Foaming agent | Chemical foaming agent, 1 % | 6 | |
| Bristles | Polybutylene terephthalate (| PBT) | |
| Stainless steel | The stainless steel thread is | made from stainless steel Grad | e 1.4301 (AISI 304) |
| | | | |
| EU Compliance | | | |
| Regulation (EC) No 1935/2004 | the product is intended for fo | nission Regulation no. 1935/200 od contact. The product is mark on the product itself through mo | ed with the "glass & fork" |
| | Γ. | | |
| Regulation (EC) No 2023/2006 | | ording to EU Commission Regu nufacturing practices for materia GMP). | |
| Regulation (EU) No 10/2011 | in Annex I of Commission Re | added additives used to manufa egulation (EU) No. 10/2011 of 14 ed to come into contact with foor 7/752 are included. | 4. January 2011 on plastic |
| | with a SML will not migrate in | vith specific migration limit (SML n quantities that will exceed the est we will supply relevant inform basis. | SML, under the specified |
| Regulations (EC) No 1333/2008 and (EC) No 1334/2008 | purity criteria are in place in | onally added "dual use" additive accordance with Regulations (E will supply relevant information | C) 1333/2008 and (EC) |
| AP(89)1 | All pigments in the masterba | tch comply with resolution AP 8 | 9(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

P (+45) 9614 2600 F (+45) 9614 2655



| Business Operator | Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00 | | |
|--|--|--|-----------------------------|
| Description | Round Hand Scrub, Ø110 m | m, Hard, Blue | |
| Item Number | 38853 | | |
| | | | |
| Plastic Material | Polypropylene, 97 % | | |
| Colour masterbatch | Blue, 2 % | | |
| Foaming agent | Chemical foaming agent, 1 % | 6 | |
| Bristles | Polybutylene terephthalate (| PBT) | |
| Stainless steel | The stainless steel thread is | made from stainless steel Grad | e 1.4301 (AISI 304) |
| | | | |
| EU Compliance | | | |
| Regulation (EC) No 1935/2004 | the product is intended for fo | nission Regulation no. 1935/20 od contact. The product is mark on the product itself through mo | ked with the "glass & fork" |
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| Regulation (EC) No 2023/2006 | | ording to EU Commission Regundation number of the second sec | |
| Regulation (EU) No 10/2011 | in Annex I of Commission Re | added additives used to manufa egulation (EU) No. 10/2011 of 1- ed to come into contact with foo 7/752 are included. | 4. January 2011 on plastic |
| | with a SML will not migrate in | with specific migration limit (SMI n quantities that will exceed the lest we will supply relevant infor basis. | SML, under the specified |
| Regulations (EC) No 1333/2008 and (EC) No 1334/2008 | purity criteria are in place in | onally added "dual use" additive accordance with Regulations (E will supply relevant informatior | C) 1333/2008 and (EC) |
| AP(89)1 | All pigments in the masterba | tch comply with resolution AP 8 | 9(1) |
| | | | |
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DK-7800 Skive

F (+45) 9614 2655

www.vikan.com



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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 | | |



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

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Date

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11/28/2017 tine 2. Bish

Stine Lønnerup Bislev Hygiene and Compliance Manager

P (+45) 9614 2600 F (+45) 9614 2655



| Business Operator | Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00 | | |
|--|--|--|----------------------------|
| Description | Round Hand Scrub, Ø110 m | m, Hard, Red | |
| Item Number | 38854 | 38854 | |
| | | | |
| Plastic Material | Polypropylene, 97 % | | |
| Colour masterbatch | Red, 2 % | | |
| Foaming agent | Chemical foaming agent, 1 % | 6 | |
| 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 for | mission Regulation no. 1935/200 ood contact. The product is marke on the product itself through mou | ed with the "glass & fork" |
| | א ין איז | | |
| 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 in | with specific migration limit (SML n quantities that will exceed the s lest we will supply relevant inforr l 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 | tch comply with resolution AP 89 | 9(1) |
| | | | |
| Vikan A/S | Rævevej 1 | P (+45) 9614 2600 | vikan@vikan.com |

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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. | | |
|---|--|--|--|
| | 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.

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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

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Date

Made By

11/28/2017 tine 2. Bish

Stine Lønnerup Bislev Hygiene and Compliance Manager

P (+45) 9614 2600 F (+45) 9614 2655



| | | | Compliance |
|--|---|---|-------------------------------|
| Business Operator | Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00 | | |
| Description | Round Hand Scrub, Ø11 | 0 mm, Hard, White | |
| Item Number | 38855 | | |
| | | | |
| Plastic Material | Polypropylene, 97 % | | |
| Colour masterbatch | White, 2 % | | |
| Foaming agent | Chemical foaming agent, | 1 % | |
| Bristles | Polybutylene terephthala | te (PBT) | |
| Stainless steel | The stainless steel thread | d is made from stainless steel Gra | ade 1.4301 (AISI 304) |
| EU Compliance | | | |
| Regulation (EC) No 1935/2004 | the product is intended for | ommission Regulation no. 1935/2 or food contact. The product is ma or on the product itself through m | irked with the "glass & fork" |
| Regulation (EC) No 2023/2006 | | according to EU Commission Reg manufacturing practices for mate od (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 migra | es with specific migration limit (SN te in quantities that will exceed th equest we will supply relevant info ntial basis. | e SML, under the specified |
| Regulations (EC) No 1333/2008 and (EC) No 1334/2008 | purity criteria are in place | entionally added "dual use" additi in accordance with Regulations (t we will supply relevant information | (EC) 1333/2008 and (EC) |
| AP(89)1 | All pigments in the maste | rbatch comply with resolution AP | 89(1) |
| | D | | |
| Vikan A/S | Rævevej 1 | P (+45) 9614 2600 | vikan@vikan.com |

Rævevej 1 DK-7800 Skive P (+45) 9614 2600 F (+45) 9614 2655



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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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| Business Operator | Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00 | | |
|--|--|--|----------------------------|
| Description | Round Hand Scrub, Ø110 m | m, Hard, Yellow | |
| Item Number | 38856 | | |
| | | | |
| Plastic Material | Polypropylene, 97 % | | |
| Colour masterbatch | Yellow, 2 % | | |
| Foaming agent | Chemical foaming agent, 1 % | 6 | |
| Bristles | Polybutylene terephthalate (I | 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 fo | nission Regulation no. 1935/200 od contact. The product is mark on the product itself through mo | ed with the "glass & fork" |
| | Γ Ϊ | | |
| Regulation (EC) No 2023/2006 | | ording to EU Commission Regun nufacturing practices for materia GMP). | |
| Regulation (EU) No 10/2011 | in Annex I of Commission Re | added additives used to manufa egulation (EU) No. 10/2011 of 14 ed to come into contact with food 7/752 are included. | 4. January 2011 on plastic |
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Rævevej 1 DK-7800 Skive

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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 | |
| 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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