

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Ergonomic Hand Brush	, 330 mm, Hard, Green	
Item Number	41692		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Green, 2 %		
Foaming agent	Chemical foaming agen	Chemical foaming agent, 1 %	
Bristles	Polybutylene terephthal	ate (PBT)	
Stainless steel	The stainless steel threa	ad is made from stainless steel Gra	ade 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended	Commission Regulation no. 1935/2 for food contact. The product is ma g or on the product itself through n	arked with the "glass & fork"
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Regulation (EC) No 2023/2006		d according to EU Commission Red d manufacturing practices for mate ood (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 migr	ves with specific migration limit (SI rate in quantities that will exceed th request we will supply relevant inf ential basis.	e 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 mas	terbatch comply with resolution AP	89(1)
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



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	Ergonomic Hand Bru	sh, 330 mm, Hard, Blue	
Item Number	41693		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Blue, 2 %	Blue, 2 %	
Foaming agent	Chemical foaming ag	ent, 1 %	
Bristles	Polybutylene terephtl	nalate (PBT)	
Stainless steel	The stainless steel th	read is made from stainless steel Gra	ade 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intende	U Commission Regulation no. 1935/2 ed for food contact. The product is ma ging or on the product itself through r	arked with the "glass & fork"
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Regulation (EC) No 2023/2006		ced according to EU Commission Re ood manufacturing practices for mate h 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) 2017/752 are included.		
	with a SML will not m	ditives with specific migration limit (S igrate in quantities that will exceed th on request we will supply relevant int idential basis.	ne 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 m	asterbatch comply with resolution AF	989(1)
Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@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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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Ergonomic Hand Brus	sh, 330 mm, Hard, Red	
Item Number	41694		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Red, 2 %		
Foaming agent	Chemical foaming ag	ent, 1 %	
Bristles	Polybutylene terephth	alate (PBT)	
Stainless steel	The stainless steel th	read is made from stainless steel Gr	ade 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intende	J Commission Regulation no. 1935/ d for food contact. The product is ma jing or on the product itself through r	arked with the "glass & fork"
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Regulation (EC) No 2023/2006		ed according to EU Commission Re bod manufacturing practices for mate n food (GMP).	
Regulation (EU) No 10/2011	in Annex I of Commis materials and articles	ionally added additives used to manusion Regulation (EU) No. 10/2011 of intended to come into contact with ful) 2017/752 are included.	f 14. January 2011 on plastic
	with a SML will not m	litives with specific migration limit (S grate in quantities that will exceed th on request we will supply relevant int idential basis.	ne 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 ma	asterbatch comply with resolution AF	° 89(1)
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



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		



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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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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	Ergonomic Hand Brush, 33	0 mm, Hard, White	
Item Number	41695		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	White, 2 %		
Foaming agent	Chemical foaming agent, 1	%	
Bristles	Polybutylene terephthalate	(PBT)	
Stainless steel	The stainless steel thread is	s made from stainless steel Grade	e 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended for f	nmission Regulation no. 1935/200 ood contact. The product is marke on the product itself through mou	ed with the "glass & fork"
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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 al 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	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.

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.

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Date

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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	Ergonomic Hand Brush, 330 mm, Hard, Yellow	
Item Number	41696	
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	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.	
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) 2017/752 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.	
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)	
Vikan A/S CVR. 23456789	Rævevej 1 P (+45) 9614 2600 vikan@vikan.com 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.	
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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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11/28/2017 Stine L. Bish

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