

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Narrow Hand Brush w/Short Handle, 300 mm, Very hard, Green		
Item Number	41952		
Plastic Material	Polypropylene, 96 %		
Colour masterbatch	Green, 2 %		
Foaming agent	Chemical foaming agent, 2 %		
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.		
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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	Rævevej 1 P (+45) 9614 2600 vikan@vikan.com   DK-7800 Skive F (+45) 9614 2655 www.vikan.com		

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 <sup>2</sup> or 60 mg/kg.	
	Test conditions for overall migration was 30 min at 80 °C.	
	Food simulants used for overall migration were 10 % ethanol (simulant A), 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 food contact conditions up to 80 °C	
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	Narrow Hand Brush w/Short I	Handle, 300 mm, Very hard, Blu	e
Item Number	41953		
Plastic Material	Polypropylene, 96 %		
Colour masterbatch	Blue, 2 %	Blue, 2 %	
Foaming agent	Chemical foaming agent, 2 %	Chemical foaming agent, 2 %	
Bristles	Polybutylene terephthalate (P	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 marke in the product itself through mou	ed with the "glass & fork"
	۲ï		
Regulation (EC) No 2023/2006		ording to EU Commission Regul 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.		
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AP(89)1	All pigments in the masterbat	ch comply with resolution AP 89	0(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 <sup>2</sup> or 60 mg/kg.	
	Test conditions for overall migration was 30 min at 80 °C.	
	Food simulants used for overall migration were 10 % ethanol (simulant A), 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 food contact conditions up to 80 °C	
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	Narrow Hand Brus	h w/Short Handle, 300 mm, Very hard,	Red
Item Number	41954		
Plastic Material	Polypropylene, 96	%	
Colour masterbatch	Red, 2 %	Red, 2 %	
Foaming agent	Chemical foaming	Chemical foaming agent, 2 %	
Bristles	Polybutylene terep	hthalate (PBT)	
Stainless steel	The stainless steel	thread is made from stainless steel Gr	ade 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is inten	EU Commission Regulation no. 1935/ ded for food contact. The product is ma aging or on the product itself through r	arked with the "glass & fork"
Regulation (EC) No 2023/2006		duced according to EU Commission Re good manufacturing practices for mate 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.		
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Regulations (EC) No 1333/2008 and (EC) No 1334/2008	purity criteria are ir	ins intentionally added "dual use" addi place in accordance with Regulations equest we will supply relevant informat asis.	(EC) 1333/2008 and (EC)
AP(89)1	All pigments in the	masterbatch comply with resolution AF	<sup>9</sup> 89(1)
Vikan A/S	Rævevej 1	P (+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 <sup>2</sup> or 60 mg/kg.	
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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	
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Stine Lønnerup Bislev Hygiene and Compliance Manager

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# **Declaration of Compliance**

	Declaration of compliance	
Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00	
Description	Narrow Hand Brush w/Short Handle, 300 mm, Very hard, White	
Item Number	41955	
Plastic Material	Polypropylene, 96 %	
Colour masterbatch	White, 2 %	
Foaming agent	Chemical foaming agent, 2 %	
Bristles	Polybutylene terephthalate (PBT)	
Stainless steel	The stainless steel thread is made from stainless steel Grade 1.4301 (AISI 304)	
511.0		
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.	
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AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)	
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Food contact types	The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:	
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	Acidic	
	Alcoholic	
	✓ Fatty	
	Dry	
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Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °C	



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			Compliance
Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Narrow Hand Brush w/Short	Handle, 300 mm, Very hard, Y	ellow
Item Number	41956		
Plastic Material	Polypropylene, 96 %		
Colour masterbatch	Yellow, 2 %		
Foaming agent	Chemical foaming agent, 2 %	6	
Bristles	Polybutylene terephthalate (	PBT)	
Stainless steel	The stainless steel thread is	made from stainless steel Grad	de 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended for for	mission Regulation no. 1935/20 od contact. The product is mar on the product itself through mo	ked with the "glass & fork"
Regulation (EC) No 2023/2006		ording to EU Commission Reg nufacturing practices for mater (GMP).	
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Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com

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Food contact types	The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:	
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