

Declaration of Compliance

Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Powder Brush, 300 mm, Soft, Green

Item Number

45822



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 1.4301 (AISI 304)

EU Compliance

US FDA Compliance

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/dm² or 60 mg/kg.

Test conditions for overall migration were OM2 (10 days at 40 °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 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 100 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its 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

11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Declaration of Compliance

Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Powder Brush, 300 mm, Soft, Blue

Item Number

45823



Plastic Material

Polypropylene, 97 %

Colour masterbatch

Blue, 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

US FDA Compliance

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/dm² or 60 mg/kg.

Test conditions for overall migration were OM2 (10 days at 40 °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 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 100 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its 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.

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Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Powder Brush, 300 mm, Soft, Red

Item Number

45824



Plastic Material

Polypropylene, 97 %

Colour masterbatch

Red, 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

US FDA Compliance

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/dm² or 60 mg/kg.

Test conditions for overall migration were OM2 (10 days at 40 °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 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 100 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its 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.

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Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Powder Brush, 300 mm, Soft, White

Item Number

45825



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 made from stainless steel Grade 1.4301 (AISI 304)

EU Compliance

US FDA Compliance

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/dm² or 60 mg/kg.

Test conditions for overall migration were OM2 (10 days at 40 °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 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 100 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

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Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Powder Brush, 300 mm, Soft, Yellow

Item Number

45826



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

US FDA Compliance

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/dm² or 60 mg/kg.

Test conditions for overall migration were OM2 (10 days at 40 °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 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 100 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its 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.

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