

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Hand Brush, 330 mm, Soft, Pink
Item Number	45871
Plastic Material	Polypropylene, 97 %
Colour masterbatch	Pink, 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.
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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

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 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.	
Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:	
	1.9 dm²/100 ml	
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	



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 L. 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	Hand Brush, 330 mm, Sc	ft, Green	
Item Number	45872		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Green, 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	de 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	rked 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	in Annex I of Commissior	ally added additives used to manu n Regulation (EU) No. 10/2011 of ended to come into contact with fo 2017/752 are included.	14. January 2011 on plastic
	with a SML will not migra	es with specific migration limit (SM te in quantities that will exceed the 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" additiv 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)
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 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 10 $\%$ ethanol (simulant A), 3 $\%$ acetic acid (simulant B) and olive oil (simulant D2).	
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Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:	
	1.9 dm²/100 ml	
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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			Compliance
Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Hand Brush, 330 mm, Soft, E	lue	
Item Number	45873		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	Blue, 2 %		
Foaming agent	Chemical foaming agent, 1 %)	
Bristles	Polybutylene terephthalate (F	PBT)	
Stainless steel	The stainless steel thread is	made from stainless steel Gra	de 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended for for	nission Regulation no. 1935/2 od contact. The product is ma on the product itself through m	
	₽ Ï		
Regulation (EC) No 2023/2006		ording to EU Commission Reg nufacturing practices for mate GMP).	
Regulation (EU) No 10/2011	in Annex I of Commission Re	added additives used to manu gulation (EU) No. 10/2011 of d to come into contact with fo 7/752 are included.	14. January 2011 on plastic
	with a SML will not migrate in	quantities that will exceed the est we will supply relevant info	
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	purity criteria are in place in a	onally added "dual use" additi accordance with Regulations (will supply relevant information	
AP(89)1	All pigments in the masterbat	ch comply with resolution AP	89(1)
Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com

CVR. 23456789

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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 10 $\%$ ethanol (simulant A), 3 $\%$ acetic acid (simulant B) and olive oil (simulant D2).	
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Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:	
	1.9 dm²/100 ml	
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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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Hand Brush, 330 mm, Soft, Red
Item Number	45874
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	
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).
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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 E (+45) 9614 2655 www.vikan.com

CVR. 23456789

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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 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.	
Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:	
	1.9 dm²/100 ml	
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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Date

Made By

11/28/2017 tine L. Bish

Stine Lønnerup Bislev Hygiene and Compliance Manager

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			Compliance
Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Hand Brush, 330 mm,	Soft, White	
Item Number	45875		
Plastic Material	Polypropylene, 97 %		
Colour masterbatch	White, 2 %		
Foaming agent	Chemical foaming age	nt, 1 %	
Bristles	Polybutylene terephtha	alate (PBT)	
Stainless steel	The stainless steel thre	ead 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 mang or on the product itself through r	arked with the "glass & fork"
Regulation (EC) No 2023/2006		ed according to EU Commission Re od manufacturing practices for mate food (GMP).	
Regulation (EU) No 10/2011	in Annex I of Commiss materials and articles i	nally added additives used to manu ion Regulation (EU) No. 10/2011 of ntended to come into contact with fo J) 2017/752 are included.	14. January 2011 on plastic
	with a SML will not mig	tives with specific migration limit (S rate in quantities that will exceed th n request we will supply relevant int lential basis.	ne SML, under the specified
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	purity criteria are in pla	intentionally added "dual use" addit ce in accordance with Regulations est we will supply relevant informati	(EC) 1333/2008 and (EC)
AP(89)1	All pigments in the ma	sterbatch 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



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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 10 $\%$ ethanol (simulant A), 3 $\%$ acetic acid (simulant B) and olive oil (simulant D2).	
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Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:	
	1.9 dm²/100 ml	
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.	
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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Hand Brush, 330 mm, Soft, Yellow
Item Number	45876
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.
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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.	
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	Food simulants used for overall migration were 10 $\%$ ethanol (simulant A), 3 $\%$ acetic acid (simulant B) and olive oil (simulant D2).	
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Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:	
	1.9 dm²/100 ml	
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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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00		
Description	Hand Brush, 330 n	nm, Soft, Orange	
Item Number	45877		
	and the second second		
Plastic Material	Polypropylene, 97	%	
Colour masterbatch	Orange, 2 %		
Foaming agent	Chemical foaming agent, 1 %		
Bristles	Polybutylene terep	hthalate (PBT)	
Stainless steel	The stainless steel	thread is made from stainless steel Gra	ade 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is inter	EU Commission Regulation no. 1935/2 Ided for food contact. The product is ma kaging or on the product itself through m	irked with the "glass & fork"
	XI		
Regulation (EC) No 2023/2006		duced according to EU Commission Reg a good manufacturing practices for mate with food (GMP).	
Regulation (EU) No 10/2011	in Annex I of Comr materials and artic	entionally added additives used to manu nission Regulation (EU) No. 10/2011 of les intended to come into contact with fo (EU) 2017/752 are included.	14. January 2011 on plastic
	with a SML will not	additives with specific migration limit (SI migrate in quantities that will exceed th Jpon request we will supply relevant info onfidential basis.	e SML, under the specified
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	purity criteria are ir	ins intentionally added "dual use" additi n place in accordance with Regulations (equest we will supply relevant informations) asis.	(EC) 1333/2008 and (EC)
AP(89)1	All pigments in the	masterbatch comply with resolution AP	89(1)
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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 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.		
Max ratio of food contact surface area to volume	The ratio of food contact surface area to volume that has been used to determine the compliance of the product:		
	1.9 dm²/100 ml		
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		



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 L. 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	Hand Brush, 330 mr	n, Soft, Purple	
Item Number	45878		
	and the second		
Plastic Material	Polypropylene, 97 %	0	
Colour masterbatch	Purple, 2 %	Purple, 2 %	
Foaming agent	Chemical foaming agent, 1 %		
Bristles	Polybutylene tereph	thalate (PBT)	
Stainless steel	The stainless steel t	hread is made from stainless steel Gra	ade 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intend	EU Commission Regulation no. 1935/2 led for food contact. The product is ma aging or on the product itself through n	arked with the "glass & fork"
Regulation (EC) No 2023/2006		uced according to EU Commission Regood manufacturing practices for mate ith food (GMP).	
Regulation (EU) No 10/2011	in Annex I of Comm materials and article	ntionally added additives used to manu ission Regulation (EU) No. 10/2011 of s intended to come into contact with for EU) 2017/752 are included.	14. January 2011 on plastic
	with a SML will not r	dditives with specific migration limit (Sl nigrate in quantities that will exceed th pon request we will supply relevant inf nfidential basis.	e SML, under the specified
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	purity criteria are in	ns intentionally added "dual use" addit place in accordance with Regulations quest we will supply relevant informati sis.	(EC) 1333/2008 and (EC)
AP(89)1	All pigments in the r	nasterbatch comply with resolution AP	89(1)
Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com

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	Vikan A/S		
Business Operator	Rævevej 1 DK-7800 Skive		
	(+45) 96 14 26 00		
Description	Hand Brush, 330 mm,	Soft, Black	
Item Number	45879		
Plastic Material	Polypropylene, 97 %	Polypropylene, 97 %	
Colour masterbatch	Black, 2 %		
Foaming agent	Chemical foaming agent, 1 %		
Bristles	Polybutylene terephth	Polybutylene terephthalate (PBT)	
Stainless steel	The stainless steel thr	ead is made from stainless steel Gra	ade 1.4301 (AISI 304)
EU Compliance			
Regulation (EC) No 1935/2004	the product is intended	J Commission Regulation no. 1935/2 d for food contact. The product is ma ing or on the product itself through n	arked with the "glass & fork"
	Яí		
Regulation (EC) No 2023/2006		ed according to EU Commission Report according to EU Commission Report and the second se	
Regulation (EU) No 10/2011	in Annex I of Commiss materials and articles	onally added additives used to manusion Regulation (EU) No. 10/2011 of intended to come into contact with four of 2017/752 are included.	14. January 2011 on plastic
	with a SML will not mig	itives with specific migration limit (Sl grate in quantities that will exceed th n request we will supply relevant inf dential 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 ma	sterbatch comply with resolution AP	89(1)
Vikan A/S	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com

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