Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush, Ø60 mm, 510 mm, Medium, Pink
Item Number	53701

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Pink, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush, Ø60 mm, 510 mm, Medium, Green
Item Number	53702

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Green, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush, Ø60 mm, 510 mm, Medium, Blue
Item Number	53703

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Blue, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush, Ø60 mm, 510 mm, Medium, Red
Item Number	53704

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Red, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials

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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator

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

Description Tube Brush, Ø60 mm, 510 mm, Medium, White

Item Number 53705

Plastic Material	Polypropylene, 97 %
Colour masterbatch	White, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator

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

Description Tube Brush, Ø60 mm, 510 mm, Medium, Yellow

Item Number 53706

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Yellow, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush, Ø60 mm, 510 mm, Medium, Orange
Item Number	53707

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Orange, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush, Ø60 mm, 510 mm, Medium, Purple
Item Number	53708

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Purple, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush, Ø60 mm, 510 mm, Medium, Black
Item Number	53709

Plastic Material	Polypropylene, 97 %
Colour masterbatch	Black, 2 %
Foaming agent	Chemical foaming agent, 1 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire 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. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
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)
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/dm² 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: 80 °C

General

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 11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Vikan A/S
CVR. 23456789

Rævevej 1
DK-7800 Skive

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

vikan@vikan.com
www.vikan.com