



Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush f/flexible handle, 0.47", 7.87", Medium, Blue
Item Number	53543
	
Color masterbatch	Blue, 2 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire is made from stainless steel Grade 1.4301 (AISI 304) The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303)
EU Compliance	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 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 comply with European Standard EN 10088 and the specific release limits (SRLs) set out in the Council of Europe guide: "Metals and alloys used in food contact materials and articles". 
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) 2019/1338 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. Vikan A/S does not use multi-layer materials or articles with a functional barrier.
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 pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.

Danish Compliance

The product complies with the Danish consolidation Act no. 681 of 25/05/2020.

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 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.

Test conditions for specific migration was 30 min at 80 °C

Max ratio of food contact surface area to volume

2.1 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 food contact conditions up to 80 °C for 30 min

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.

Recommended sterilisation temperature (Autoclave): 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

2020-06-24

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	Tube Brush f/flexible handle, 0.79", 7.87", Medium, Blue
Item Number	53653
	
Color masterbatch	Blue, 2 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire is made from stainless steel Grade 1.4301 (AISI 304) The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303)
EU Compliance	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 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 comply with European Standard EN 10088 and the specific release limits (SRLs) set out in the Council of Europe guide: "Metals and alloys used in food contact materials and articles". 
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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	Tube Brush f/flexible handle, 1.57", 7.87", Medium, Blue
Item Number	53683
	
Color masterbatch	Blue, 2 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire is made from stainless steel Grade 1.4301 (AISI 304) The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303)
EU Compliance	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 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 comply with European Standard EN 10088 and the specific release limits (SRLs) set out in the Council of Europe guide: "Metals and alloys used in food contact materials and articles". 
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2.1 dm²/100 ml

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- Acidic
- Alcoholic
- Fatty
- Dry

Food contact usage time and temperature

Any food contact conditions up to 80 °C for 30 min

Non-food contact usage temperature

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

**General**

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Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush f/flexible handle, 2.36", 7.87", Medium, Blue
Item Number	53563
	
Color masterbatch	Blue, 2 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire is made from stainless steel Grade 1.4301 (AISI 304) The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303)
EU Compliance	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 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 comply with European Standard EN 10088 and the specific release limits (SRLs) set out in the Council of Europe guide: "Metals and alloys used in food contact materials and articles". 
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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2.1 dm²/100 ml

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- Aqueous
- Acidic
- Alcoholic
- Fatty
- Dry

Food contact usage time and temperature

Any food contact conditions up to 80 °C for 30 min

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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Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Tube Brush f/flexible handle, 3.54", 7.87", Medium, Blue
Item Number	53913
	
Color masterbatch	Blue, 2 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire is made from stainless steel Grade 1.4301 (AISI 304) The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303)
EU Compliance	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 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 comply with European Standard EN 10088 and the specific release limits (SRLs) set out in the Council of Europe guide: "Metals and alloys used in food contact materials and articles". 
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Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.

Test conditions for specific migration was 30 min at 80 °C

Max ratio of food contact surface area to volume

2.1 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 food contact conditions up to 80 °C for 30 min

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.

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Hygiene and Compliance Manager



Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Flexible extension handle for 53515, Ø0.2", 30.91"
Item Number	5346
	
Stainless steel	The stainless steel staple is made from stainless steel Grade 1.4301 (AISI 304) The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303)
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 comply with European Standard EN 10088 and the specific release limits (SRLs) set out in the Council of Europe guide: "Metals and alloys used in food contact materials and articles". 
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).
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 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
Danish Compliance	The product complies with the Danish consolidation Act no. 681 of 25/05/2020.
Food contact types	The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use: <input checked="" type="checkbox"/> Aqueous <input checked="" type="checkbox"/> Acidic <input checked="" type="checkbox"/> Alcoholic



Fatty

Dry

Food contact usage time and temperature

Any food contact conditions up to 100 °C

Non-food contact usage temperature

Minimum temperature: 5 °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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