



Declaration of compliance

Regarding following items: 29605 - One Piece Handle, 1300 mm, White
29625 - One Piece Handle, 1500 mm, White
29645 - One Piece Handle, 1700 mm, White

Business operator: **Vikan A/S**
Rævevej 1
7800 Skive
Denmark
Tel.: +45 96 14 26 00

Materials: **Polypropylene with fibreglass 98 %**
Monomers and additives used to manufacture this grade are listed in Commision Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011, 1282/2011, 1183/2012 and 202/2014 are included.

No monomers and additives with specific migration limit (SML) are used.

White masterbatch 2 %

Monomers and additives used to manufacture this grade are listed in Commision Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011, 1282/2011, 1183/2012 and 202/2014 are included.

Following monomers and additives with specific migration limit (SML) are used:
Ref no. 13380/25600/94960, cas no. 77-99-6, 1,1,1-trimethylopropan and ref. no 68320, cas no. 2082-79-3, octadecyl-3-(3,5-di-tert-butyl-4- hydroxyphenyl) propionat.
Calculations have proven that the product meets the requirement regarding the SML.

Following dual use additives are used: Carbonic acids (salts), Silicon dioxide and Stearic acid.

FDA: All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.

EU Commission: In accordance with EU Commission Regulation no. 1935/2004 of October 2004 the product is intended for food contact. The product can be marked with the "glass & fork" symbol on the product.

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).

Overall migration tests are made on similar products. The products meet the requirements regarding overall migration to 10 % ethanol, 3 % acetic acid and olive oil.

Food contact: No limitation

Usage temperature: Min. temp.: -20 °C
Max. temp.: 80 °C

General: It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to it's intended use, before use.
It is also important to clean, disinfect and sterilise equipment after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.
Appropriate equipment decontamination will minimise risk of microbial growth and cross contamination and maximise the efficiency and durability of the equipment.

Max. Wash temp.: 121 °C

Date: 8th January 2015

Inger Arensbach
Quality- and environmental manager