



Declaration of compliance

Regarding following items: 70132 - Flexible Paddle Scraper Blade, Green
70133 - Flexible Paddle Scraper Blade, Blue
70134 - Flexible Paddle Scraper Blade, Red
70136 - Flexible Paddle Scraper Blade, Yellow

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

Materials: **Polyethylene 98 % with colored masterbatchs 2%**

Polyethylene:

Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011 (1. April 2011) and 1282/2011 (10. December 2011) are included.

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

The products contain an additive with migration restriction: Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate pm/ref 6832o where SML is 6mg/kg. Migration test has shown that the products meet the requirement regarding this SML:

Masterbatch 2 % with following colors: Green, Blue, Red and Yellow

Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011 (1. April 2011), 1282/2011 (10. December 2011) and 1183/2012 (30. November 2012) are included.

Monomers and additives with specific migration limit (SML) are used in the green, blue and red masterbatchs. Calculations have proven that the products meet the requirement regarding the SML.

Additives with specific migration limit (SML) are used in the yellow masterbatch. It is to be determined at the moment.

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 handle can be marked with the "glass & fork" symbol on the packaging or by labeling.

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 this product. The product meets the requirements regarding overall migration to 50 % ethanol, 3 % acetic acid and olive oil.

Food contact: Limitation regarding temperature; see below.

Usage temperature: Min. temp.: -20 °C
Max. temp.: 70 °C

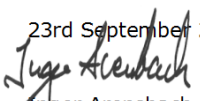
General: It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

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.

Wash temp.: 80 °C

Date: 23rd September 2013

Made by: 
Jørgen Arensbach
Quality- and environmental manager

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Paddle Scraper Blade, flexible, 220 mm, White
Item Number	70135
	
Plastic Material	Polyethylene, 98 %
Colour masterbatch	White, 2 %
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.
	
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 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.

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 food contact conditions up to 70 °C

Non-food contact usage temperature

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