

## Declaration of Compliance

<b>Items:</b>	Aluminium Handle, Ø22 mm, 1300 mm, 294012, 294013, 294014, 294015, 294016, 294019 Aluminium Handle, Ø22 mm, 1500 mm, 294112, 294113, 294114, 294115, 294116, 294119
<b>Colours:</b>	Green, blue, red, white, yellow and black
<b>Materials:</b>	Polypropylene (98 %) with color masterbatch (2 %) Aluminium Alloy 5449 welded tubes

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<b>EU compliance:</b>	Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food (as amended) Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food (as amended) Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (as amended) Dual use additives have been intentionally added and comply with regulations (EC) No 1333/2008 and (EC) No 1334/2008 (as amended) The pigments in the masterbatch complies with resolution AP 89(1)
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<b>FDA compliance:</b>	The polypropylene and color masterbatches in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21: 177.1520 and 178.3297
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<b>Danish compliance:</b>	The product complies with the Danish consolidation Act no. 1248 of 30/10/2018 on Food Contact Materials.
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<b>Compliance with migration limits:</b>	The results for overall migration are below the threshold of 10 mg/dm <sup>2</sup> The plastic materials contain substances with specific migration limits (SML's). The substances with a SML will not migrate in quantities that will exceed the SML, under the specified conditions of use Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.
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<b>Food contact usage:</b>	The product is suitable for contact with all types of food under the intended and foreseeable conditions of use: Food contact conditions up to 40 °C for 30 min
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<b>For non-food contact:</b>	Min. temp.: -20 °C Max. temp.: 80 °C
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<b>Cleaning of product:</b>	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.
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Max. washing temp.: 85 °C

**Date:** 17/02/2020



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