



Declaration of Compliance

Business Operator

Vikan A/S
Ræevej 1
DK-7800 Skive
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Description

Item Number

Scrubbing Brush - heat resistant filaments, 150 mm, Hard, White

47535



Plastic Material

Polypropylene, 97 %

Colour masterbatch

White, 2 %

Foaming agent

Chemical foaming agent, 1 %

Bristles

Heat resistant natural coloured polyether polymer

Stainless steel

The stainless steel staple is made from stainless steel Grade 1.4301 (AISI 304)

EU Compliance

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.

Regulations (EC) No 1333/2008 and (EC) No 1334/2008

This material contains no "dual use" additives.

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 polymer used is subject of a FCN (Food Contact Notification), which clears the use of this polymer as a component of repeated-use food-contact articles in contact with all food types.

The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.

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 100 °C

Non-food contact usage temperature

Minimum temperature: -20 °C
Maximum temperature: 180 °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 3/3/2018

Made By

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Hygiene and Compliance Manager