



## Declaration of compliance

Regarding following items: 53545, Tube Brush f/flexible handle, 12 mm, White  
53565, Tube Brush f/flexible handle, 60 mm, White  
53655, Tube Brush f/flexible handle, 20 mm, White  
53685, Tube Brush f/flexible handle, 40 mm, White  
53915, Tube Brush f/flexible handle, 90 mm, White

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

Materials: **Filaments made from polybutyleneterephthalate (PBT)**

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), 1183/2012 (30. November 2012) and 2015/174 (5. February 2015) are included.

This filament grade contains the following "dual use" additives: Phosphoric acid.

Monomers and additives with specific migration limit (SML) are used. It is to be determined at the moment.

### **Stainless steel thread and coupling**

The stainless steel thread and coupling are made from Stainless steel Grade 1.4301 (AISI 304)

No restrictions or specific migration levels on stainless steel.

---

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 packaging.

The products are 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 50 % ethanol and 3 % acetic acid for 30 minutes at 80°C followed by 10 days at 40°C. and to and to iso-octane (substitute to olive oil) for 30 minutes at 40°C followed by 2 days at 20°C.

Direct food contact: Max. temp. 40°C

Non food contact: 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 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

Date: 12th November 2015

Made by: Inger Arensbach  
Quality Engineer