



Declaration of compliance

Regarding following items: 29103 - Table & Floor Scraper with stainless steel blade, 260mm blue
29113 - Scraper with flexible stainless steel blade, 260 mm, Blue

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

Materials: **Polypropylene 98 % and blue masterbatch 2 %**

Polypropylene:

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 polypropylene grade contains the following "dual use" additives: Glycerol monostearat, calcium stearat and talc.

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

Blue masterbatch:

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.

Following monomers and additives with specific migration limit (SML) are used in the blue masterbatch: Ref no. 13380/25600/94960, cas no. 77-99-6, 1,1,1-trimethylolpropan 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.

Stainless steel blade

Stainless steel type AISI 304 BA
No restrictions or specific migration levels

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 the product is intended for food contact. The products 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 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Overall migration tests are made on similar polypropylene for 30 minutes at 80 °C followed by 10 days at 40 °C. The products meet the requirements regarding overall migration to 50 % 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 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: 24th November 2015.

Made by: 
Inger Arensbach
Quality Engineer