



Declaration of compliance

Regarding following items: 70356 - Meat Mincer Brush, 135 mm, Yellow
5380506 - Pipe Cleaning Brush f/handle, 50 mm, Yellow
5380636 - Pipe Cleaning Brush f/handle, 63 mm, Yellow
5380776 - Pipe Cleaning Brush f/handle, 77 mm, Yellow
5380906 - Pipe Cleaning Brush f/handle, 90 mm, Yellow
53801036 - Pipe Cleaning Brush f/handle, 103 mm, Yellow

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

Materials: **Polypropylene 97 %, white masterbatch 2 % and foamer 1 % in the brush block 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.

No monomers and additives subjects to the restrictions are used.

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

White masterbatch and foamer

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 white 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.

Regarding the foamer no component with specific migration limits(SML) are used.

Dual use additives are used.

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.

Monomers and additives with specific migration limit (SML) are used.

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

Stainless steel thread

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 of October 2004 the product is intended for food contact. The product can be marked with the "glass & fork" symbol on the packaging or on the product itself through moulding.

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.

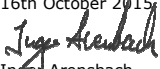
Direct food contact: Max. temp. 40°C

Other 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: 16th October 2015

Made by: 
Inge Arensbach
Quality Engineer