



## Declaration of compliance

Regarding following items: 111199 - Kit for metal detection, Metallic blue  
405199 - Hand Scraper, flexible, Metal Detectable, 165 mm, Metallic blue  
406099 - Hand Scraper, Metal Detectable, 75 mm, Metallic blue  
406199 - Hand Scraper, Metal Detectable, 102 mm, Metallic blue  
562599 - Shovel, Metal Detectable, D Grip  
567099 - Hand Scoop, Metal Detectable, 2 Litre(s), Metallic blue  
567399 - Hand shovel, Metal Detectable, 505 mm, Metallic blue  
567599 - Hand Scoop, Metal Detectable, 1 Litre(s), Metallic blue  
567799 - Hand Scoop, Metal Detectable, 0.5 Litre(s), Metallic blue  
701299 - Mixer with Holes, Metal Detectable, 1200 mm, Metallic blue

Business operator: **Vikan A/S**  
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Materials: **Polypropylene with metal detectable agent.**  
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.

Additives with Specific Migration Limit (SML) are used. We found that the products meet the requirement regarding SML by product testing.

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

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 squeegee can be marked with the "glass & fork" symbol on the packaging or on the product itself through moulding.

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).

Overall migration tests are made on the products. The products meet the requirements regarding overall migration to 50 % ethanol and 3 % acetic acid for 5 minutes at 80°C followed by 8 hours at 40°C and to olive oil and Tenax for 5 minutes at 100°C followed by 8 hours at 40°C.

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 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.

Max. Wash temp.: 121 °C

Date: 5th October 2015

Made by:   
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Quality Engineer