



## Declaration of compliance

Item number: 29102  
Item name: Table & Floor Scraper with stainless steel blade, 260mm green

Business operator: **Vikan A/S**  
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Denmark  
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Materials: **Polypropylene 98 % and green masterbatch 2 %**

### Polypropylene:

Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011, 1282/2011, 1183/2012 and 202/2014 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.

### Green masterbatch:

Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011, 1282/2011, 1183/2012 and 202/2014 are included.

Following monomers and additives with specific migration limit (SML) are used in the green masterbatch:

Ref no. 24500/89040, cas no. 57-11-4, Stearic acid; 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), Glycerol esters, Silicon dioxide and Stearic acid.

### Stainless steel blade

Stainless steel type AISI 304 BA

No restrictions or specific migration levels

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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 is made on similar polypropylene. The product meets 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 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: 3rd november 2014

Bettina Amdisen-Christensen

Made by: Laboratory and Environmental Coordinator