



Declaration of compliance

Item number: 29345 - Mini Handle, 160 mm, White

Business operator: **Vikan A/S**
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Materials: **Polypropylene 96 %, white masterbatch 2 % and foamer 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.

Following additive with specific migration limit (SML) is used in the polypropylene: N,N-Bis(2-hydroxyethyl) alkyl(C8-C18)amin (cas no. 70955-14-5) Ref. No 39090. The product meets the requirement regarding the SML by product testing.

Dual use additives are present in this polypropylene.

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.

Following dual use additives are used: Ref. no. 42500 Carbonic acid salts and Ref. no. 86240 Anti-blocking

Regarding the foamer no monomers and additives with specific migration limit (SML) are used.
The product contains one or more components considered as dual-use additive.

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 product. The product meets the requirements regarding overall migration to 10 % ethanol and 3 % acetic acid for 30 minutes 80°C and to iso-octane (substitute to olive oil) for 30 minutes at 60°C.

Direct food contact: Max. temp. 60°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 22nd February 2016

Made by: 
Inger Arensbach
Quality Engineer