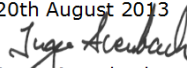




Declaration of compliance

Regarding following items:	29588 - Aluminium Handle, 1310 mm, Purple 29598 - Aluminium Handle, 1505 mm, Purple
Producer:	Vikan A/S Rævevej 1 7800 Skive Denmark Tel.: +45 96 14 26 00
Materials:	Polypropylene 98 % Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) N 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) and 1183/2012 (30. November 2012) 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. Purple masterbatch 2 % Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) N 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) and 1183/2012 (30. November 2012) are included. Monomers and additives with specific migration limit (SML) are used. Calculations have proven that product meets the requirement regarding the SML. Further informations can be given on request. Aluminium tube Aluminium Alloy 5449 welded tubes comply with the maximum permissible content of elements for foodstuff application conform EN 602:2004 Aluminium and aluminium alloys- Wrought products - Chemicals composition of semi-finished products used for the fabrication of articles for use in contact with foodstuff.
FDA:	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the U CFR 21.
EU Commission:	In accordance with EU Commission Regulation no. 1935/2004 of October 2004 the product is intended for food contact. The handle 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 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 plastic products. 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 its intended use, before use. It is also important to clean, disinfect and sterilise equipment after use, using the appropriate decontamination chemicals, concentrations, times and temperatures. Appropriate equipment decontamination will minimise risk of microbial growth and cross contamination and maximise the efficiency and durability of the equipment. Max. Wash temp.: 121 °C
Date:	20th August 2013 
Made by:	Inger Arensbach Quality- and environmental manager