



## Declaration of compliance

Regarding following items: 29605 - One Piece Handle, 1300 mm, White  
29625 - One Piece Handle, 1500 mm, White  
29645 - One Piece Handle, 1700 mm, White

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

Materials: **Polypropylene with fibreglass 98 %**

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 with specific migration limit (SML) are used.

**White masterbatch 2 %**

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:  
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), Silicon dioxide and Stearic acid.

FDA:	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.
EU Commission:	<p>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 &amp; fork" symbol on the packaging or on the product itself through moulding.</p> <p>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).</p> <p>Overall migration tests are made on similar products for 30 minutes at 80 °C followed by 24 hours at 40 °C . The products meet the requirements regarding overall migration to 10 % ethanol, 3 % acetic acid and olive oil.</p>
Food contact:	No limitation
Usage temperature:	Min. temp.: -20 °C Max. temp.: 80 °C
General:	<p>It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to it's intended use, before use.</p> <p>It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.</p> <p>Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.</p> <p>Max. Wash temp.: 121 °C</p>
Date:	27th July 2015
Made by:	 Inger Arensbach Quality Engineer