



Declaration of compliance

Regarding following items: 29607 - One Piece Handle, 1300 mm, Orange
29627 - One Piece Handle, 1500 mm, Orange

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

Materials: **Polypropylene with fiberglass 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.

Orange 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 in the orange masterbatch:

Ref no. 24550/89040, cas. no. 57-11-4, Stearic acid; ref. no. 13380/25600/94960, cas no. 77-99-6, 1,1,1-trimethylolpropan; ref. no 68320, cas no. 2082-79-3, octadecyl-3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionat and 39090, N,N-bis(2-hydroxyethyl)(alkyl(C 8 - C 18) amin.

The product meets the requirement regarding SML either by calculations or product testing.

Following dual use additives are used: Carbonic salts, Glycerol esters, Siliciumdioxide and Monocarboxylic acid.

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 product 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 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.

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 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: 27th July 2015

Made by: 
Inger Arensbach
Quality Engineer