



## Declaration of compliance

Item number: 29835  
Item name: Stainless Steel Handle, 1015 mm, White

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

Materials: **Polypropylene 98 % and white masterbatch 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) 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.

### **White masterbatch:**

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) and 1183/2012 (30. November 2012) are included.

White masterbatch contains the following "dual use" additive: TiO<sub>2</sub>.

Monomers and additives with specific migration limit (SML) in the white masterbatch are used. It is to be determined at the moment.

Further informations can be given on request.

### **Stainless steel tube**

The tube is produced from stainless steel AISI 304 according to EU Commission Regulation no. 2023/2006 (GMP) and in compliance with EU Commission Regulation no. 1935/2004.

FDA: All plastic 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 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 products. The products meet the requirements regarding overall migration to 50 % ethanol, 3 % acetic acid and tenax (for non liquid foodstuff).


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 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: 19th November 2013

Made by:   
Inger Arensbach  
Quality- and environmental manager