



## Declaration of compliance

Regarding following items: 53545, Tube Brush f/flexible handle, 12 mm, White  
53565, Tube Brush f/flexible handle, 65 mm, White  
53655, Tube Brush f/flexible handle, 20 mm, White  
53685, Tube Brush f/flexible handle, 40 mm, White  
53915, Tube Brush f/flexible handle, 90 mm, White

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

Materials: **Filaments made from polybutyleneterephthalate (PBT)**  
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) and 1282/2011 are included.

This filament grade contains the following "dual use" additives: Phosphoric acid.

The filaments contains additives with specific migration limit. It is to be determined at the moment.

### **Stainless steel thread**

The stainless steel thread is made from Stainless steel Grade 1.4301 (AISI 304)  
No restrictions or specific migration levels on stainless steel.

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FDA: All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA)  
The filaments fit for contact with foodstuffs in accordance with FDA Raw Materials code of Federal Regulation 21 CFR 177.1660 Color 21 CFR 178.3297.

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, tenax (for non liquid foodstuff) and isooctane (substitute to olive oil).

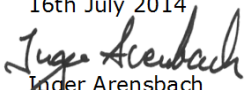
Food contact: No limitation

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 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: 16th July 2014

Made by:   
Inger Arensbach  
Quality- and environmental manager