



Declaration of compliance

Regarding following items: 70075 - Small mixer, 890 mm
70095 - Mixer, 1190 mm

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

Materials: **Polyamid (nylon) 97 % and white masterbatch 3 %
Polyamid**

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.

Hexamethylenediamine with specific migration limit (SML) is used. Migration analyse has proven that the product meets the requirements regarding the SML.

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), 1183/2012 (30. November 2012) and 2015/174 (5. February 2015) are included.

Monomers and additives with specific migration limit (SML) are used. Migration analyse has proven that the product meets the requirements regarding the SML.

White masterbatch contains the following "dual use" additive: TiO₂.

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 the product. The products meet the requirements regarding overall migration olive oil for 2 hours at 175°C and 3% Acetic acid for 4 hours at 100°C. The specific migration analyse is carried out in 95% Alcohol for 4 hours at 80°C.

Direct food contact: No limitation.

Usage temperature: Min. temp.: -20 °C
Max. temp.: 175 °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 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: 23rd October 2015

Made by: 
Inger Arensbach
Quality Engineer