



Declaration of compliance

Item number: 29125
Item name: Nylon Scraper, 270mm White

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

Materials: **Polyamid (nylon) 98 % with white masterbatch 2 %**

Polyamid (nylon)

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.

This polyamid grade contains no adjuvant(s) listed in Annex I in Commission Regulation (EU) No. 10/2011 that is/are regulated with restriction in food, the material or in the final article.

This polyamid grade contains the Caprolactam having a Specific Migration Limit (SML) of 15 mg / kg Foodstuff. It is going to be determined at the moment.

White masterbatch

Monomers and additives used to manufacture this grade are listed in Directive 2002/72/EC with amendments up to date, relating to plastic materials and articles intended to come into contact with foodstuffs.

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

Monoethylen-3,5-di-tert-butyl-4-hydroxybenzylphosphonic acid, calcium salt with specific migration limit (SML) is used.

FDA: All rawmaterials 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).

Food contact: No limitation

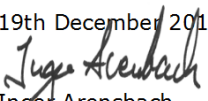
Usage temperature: Min. temp.: -20 °C
Max. temp.: 180 °C

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.

Wash temp.: 121 °C

Date: 19th December 2012

Made by: 
Inger Arensbach
Quality- and environmental manager