



## Declaration of compliance

Item number: 70135  
Item name: Flexible Paddle Scraper Blade, White

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

Materials: **Polyethylene 98 % and white masterbatch 2%**

### **Polyethylene:**

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 (10. December 2011) are included.

No monomers with specific migration limit (SML) are used.

The products contain an additive with migration restriction: Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate pm/ref 6832o where SML is 6mg/kg. Migration test has shown that the product meets the requirement regarding this SML.

### **White masterbatch**

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

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

No monomers and additives with specific migration limit (SML) are used. The composition of the product complies with the requirements of Directive 2002/72/EC dated 6th August 2002 related to "plastic materials intended to come into contact with foodstuffs" and its amendments.

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 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 this product. The product meets the requirements regarding overall migration to 50 % ethanol, 3 % acetic acid and olive oil.

Food contact: Limitation regarding temperature; see below.

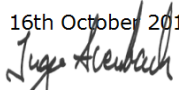
Usage temperature: Min. temp.: -20 °C  
Max. temp.: 70 °C

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 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.: 80 °C

Date: 16th October 2012

Made by:   
Inger Arensbach  
Quality- and environmental manager