

Declaration of compliance

Regarding following items:	35872 - Hand Brush M, 165 m, Medium, Green 38922 - Hand Brush XL, 250 mm, Extra Stiff, Green 41952 - Narrow Hand Brush with short handle, 300 mm, Extra Stiff, Green 64402 - Hand Brush S, 130 mm, Stiff, Green 5381902 - Tube Brush w/handle, one piece, Ø90 mm, Medium/stiff, Green
Producer:	Vikan A/S Rævevej 1 7800 Skive Denmark Tel.: +45 96 14 26 00
Materials:	Polypropylene 96 %, green masterbatch 2 % and foamer 2 % in the brush block Polypropylene: Monomers and additives used to manufacture this grade are listed in Commision 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), 202/2014 (3. March 2014) and 2015/174 (5. February 2015) are included.
	Following additive with specific migration limit (SML) are used in the polypropylene: cas no. 39090, N,N-bis(2- hydroxyethyl(alkyl(C 8 - C 18) amin. Specifik migration analyses have proven that the product meets the requirement regarding the SML.
	One or more substances which are subject to a restriction in food when used as direct food additives (Annex II of Regulation (EC) No 1333/2008, as amended), are present in this product.
	Green masterbatch 2 % and foamer 2 %: Monomers and additives used to manufacture this grade are listed in Commision 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), 202/2014 (3. March 2014) and 2015/174 (5. February 2015) are included.
	Regarding the green masterbatch; following monomers and additives with specific migration limit (SML) are used: Ref no. 24500/89040, cas no. 57-11-4, Stearic acid; ref no. 13380/25600/94960, cas no. 77-99-6, 1,1,1- trimethylolpropan and ref. no 68320, cas no. 2082-79-3, octadecyl-3-(3,5-di-tert-butyl-4- hydroxyphenyl) propionat. Calculations have proven that the product meets the requirement regarding the SML. Following dual use additives are used: Carbonic acids (salts), Glycerol esters, Silicon dioxide and Stearic acid.
	Regarding the foamer no monomers and additives with specific migration limit (SML) are used. The product contains one or more components considered as dual-use additive.
	Filaments made from polybutyleneterephtalate (PBT) Monomers and additives used to manufacture this grade are listed in Commision 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), 202/2014 (3. March 2014) and 2015/174 (5. February 2015) are included.
	Monomers and additives with specific migration limit (SML) are used.
	This filament grade contains the following "dual use" additives: Phosphoric acid.
	Stainless steel thread No restrictions or specific migration levels.
	All your materials is this product are in compliance with FDA (Food and Drug Administration in the UCA) CFD 21
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 similar products. The products meet the requirements regarding overall migration to 50 % ethanol and 3 % acetic acid for 30 minutes at 80°C followed by 10 days at 40°C and to iso-octane (substitute to olive oil) for 30 minutes at 40°C followed by 2 days at 20°C.
Direct food contact:	Max. temp. 40°C
Non food contact:	Min. temp20 °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 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:	17th May 2016
Made by:	Inger Arensbach Quality Engineer