Declaration of compliance

Item number:	55106
Item name:	Pad Holder - Hand Model, 230mm, Yellow
Business operator	**Vikan A/S** Rævevej 1 7800 Skive Denmark Tel.: +45 96 14 26 00
Materials:	**Polypropylene with 98 % with yellow masterbatch 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. This polypropylene grade contains the following "dual use" additives: Glycerol monostearat, calcium stearat and talc. No monomers and additives with specific migration limit (SML) are used in the Polypropylene Regarding the yellow masterbatch following additive with specific migration limit (SML) is used: Amines, coco alkyl, Cas no. 71786-60-2; 1.20 mg/kg. Calculations have proven that the product meets the requirement regarding this SML. **Stainless steel locking beak** No restrictions or specific migration levels
FDA:	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.
General:	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 test is made on similar product. The product meets the requirements regarding overall migration to 50 % ethanol, 3 % acetic acid and olive oil.
Food contact:	No limitation
Usage temperature:	Min. temp.: -20 °C Max. temp.: 80 °C Vikan equipment is not supplied to any microbial specification. 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	11th January 2012
Made by:	Inger Arensbach Quality- and environmental manager