Declaration of compliance

Item number: 29103
Item name: Table & Floor Scraper with stainless steel blade, 260mm blue

Business operator:

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

Materials:

Polypropylene 98 % and blue masterbatch 2 %

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.

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.

Blue 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.

Blue masterbatch contains no "dual use" additives.

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

Stainless steel blade

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 tests is made on similar polypropylene. 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 24th august 2011

Made by: Inger Arensbach
Quality- and environmental manager