


Declaration of Compliance

Business Operator	Remco Products 4735 W. 106th Street Zionsville, IN 46077
Product name on web	Nylon Table & Floor Scraper, 10.2 ", Red
Item Number	2911.4
	
Plastic Material	Polyamide (nylon), 98 %
Color masterbatch	Red, 2 %
US FDA Compliance	<p>All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199.</p> <p>The nylon material complies with the requirements of FDA (Food and Drug Administration in the USA) 21 CFR 177.1500 "Nylon resins".</p> <p>The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.</p>
Max ratio of food contact surface area to volume	2.1 dm ² /100 ml
Food contact types	<ul style="list-style-type: none"><input checked="" type="checkbox"/> Aqueous<input checked="" type="checkbox"/> Acidic<input checked="" type="checkbox"/> Alcoholic<input checked="" type="checkbox"/> Fatty<input checked="" type="checkbox"/> Dry
Food contact usage time and temperature	Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 170 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its 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.

We will make the relevant background documentation available to the competent authorities, at their request.

Recommended sterilisation temperature (Autoclave): 121 °C

The product is suitable for repeated use under the conditions specified in this Declaration of Compliance. Reuse does not affect the product's compliance with applicable food contact regulations, provided it remains intact, undamaged, and is cleaned appropriately between uses.

Date

2026-03-19

Made By



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Materials and Compliance Specialist