Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product Name	Flexible extension handle f/53515, Ø5 mm, 812 mm
Item Number	5346
Stainless steel	The stainless steel nipple is made from stainless steel Grade 1.4305 (AISI 303) The stainless steel twisted wire is made from stainless steel Grade 1.4567 (AISI 304Cu)

EU Compliance

Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 article 3, 11(5), 15 and 17 the product is intended for food contact. The product is marked with the "glass & fork" symbol on the packaging or on the product itself through moulding. The stainless steel complies with the French national requirements regarding composition of stainless steel, as defined in "Arrêté du 13 janvier 1976 relatif aux matériaux et objets en acier inoxydable au contact des denrées alimentaires." the specification for stainless steel in the DGCCRF "Fiche MCDA n"1 (V02 - 0I/04/2017) titled food contact suitability of metals and alloys".
Regulation (EC) No 2023/2006	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).
(EU) 2024/3190	The product has been manufactured and assessed in compliance with the criteria established by Regulation (EU) 2024/3190.
US FDA Compliance	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2017 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials
UK Compliance	The product complies with The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 No. 704
Danish Compliance	The product complies with the Danish consolidation Act no. 681 of 25/05/2020.

Japanese Compliance

All substances (polymers, monomers and additives) used in Vikan products comply with Article 18(3) of the Japanese Food Sanitation Act and are listed in Tables 1 and 2 of Appendix 1 of the Positive List.

Food contact types

The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:

- ☑ Aqueous
- ☑ Acidic
- ☑ Alcoholic
- ☑ Fatty
- ☑ Dry

Food contact usage time and temperature

Any food contact conditions up to 100 °C

Non-food contact usage temperature

Minimum temperature: 5 °C
Maximum temperature: 100 °C

General

Equipment should be 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.

Recommended sterilisation temperature (Autoclave): 121 °C

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

Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and our mandatory Own Control System is subject to inspection by the DVFA.

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 8/27/2026

Made By

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Materials and Compliance Specialist

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