

## **Declaration of Compliance**

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
商品名	ナイロンスクレーパー(ハンドル用), 100 mm, 青
製品名	40123
Plastic Material	Polyamide (nylon)
Colour masterbatch	Blue, 2 %
EU準拠	
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.
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AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)
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).
Regulation (EU) No 10/2011	Monomers and intentionally added additives used to manufacture this product are listed in Annex I of Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Subsequent amendments up to (EU) 2023/1627 are included.
	Monomers and/or additives with specific migration limit (SML) are used. The substances with a SML will not migrate in quantities that will exceed the SML, under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.
	Vikan A/S does not use multi-layer materials or articles with a functional barrier.
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	This material contains intentionally added "dual use" additives for which restrictions or purity criteria are in place in accordance with Regulations (EC) 1333/2008 and (EC) 1334/2008. Upon request we will supply relevant information regarding these substances on a confidential basis.

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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 polymers and additives complies with FDA 21 CFR part 174, 175, 176, 177, 178, 181, 182, 184, or 186. Additives are cleared according to FDA 21 CFR Part 178 (Indirect food additives), are generally recognised as safe (GRAS), are prior-sanctioned food ingredients, or are cleared on basis of regulations for food additives of before 1958.
	The nylon material complies with the requirements of FDA (Food and Drug Administration in the USA) 21 CFR 177.1500 "Nylon resins".
	The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 "Colorants for Polymers".
英国のコンプライアンス	この製品の材質はEUの食品に関する規制(2019 No. 704)に準拠しています。
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.
溶出試験 樹脂	Samples of the product, or a similar product made from identical plastic material, have been tested for overall migration according to the test conditions specified in (EU) 10/2011 for repeated use, and the article comply with the overall migration limit of 10 mg/dm <sup>2</sup> or 60 mg/kg.
	Test conditions for overall migration were OM7 (2 h at 175 °C)
	Food simulants used for overall migration were 10 % ethanol (simulant A), 3 % acetic acid (simulant B) and olive oil (simulant D2).
	Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.
Max ratio of food contact surface area to volume	2.1 dm²/100 ml
食品接触 タイプ	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

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Food contact usage time and temperature	Any food contact conditions up to 175 °C with aqueous, alcoholic, fatty and dry foods for up to 1 hour. Any food contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes with acidic foods.
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 175 °C
General	クリーニングツールは、使用前に適切に洗浄、消毒、滅菌する必要があります。
	また、適切な除染薬品を適切な濃度・時間・温度のもとで使用して、使用後にはクリー ニングツールを適切に洗浄、消毒、滅菌することも重要です。
	クリーニングツールの汚染除去を適切に行うことで、微生物の増殖と交差汚染のリスク を最小限に抑え、クリーニングツールの効率と耐久性を最大限にすることが可能です。
	最大洗浄温度: 120℃
	当社は、関係当局に向けて、関係者の要求に応じて、関連書類を提出いたします。
	ヴァイカン本社(Vikan A/S)では、デンマーク獣医食品管理局(DVFA)へ登録してお り、定められた自主管理システムについてDVFAによる監査を受けています。

Date

2024/11/11

Made By

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