



## Declaration of Compliance

<b>Business Operator</b>	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
<b>商品名</b>	生地カッター／スクレーパー、ステンレススチールブレード、フレキシブル、146 mm、緑
<b>製品名</b>	40572 
<b>Plastic Material</b>	Polypropylene, 97 %
<b>Colour masterbatch</b>	Green, 2 %
<b>Foaming agent</b>	Chemical foaming agent, 1 %
<b>Stainless steel</b>	The stainless steel blade is made from stainless steel Grade 1.4301 (AISI 304)
<b>EU 準拠</b>	<p>Regulation (EC) No 1935/2004</p> <p>ステンレススチールは、フランス国内の組織による"Arrêté du 13 janvier 1976 relatif aux matériaux et objets en acier inoxydable au contact des denrées alimentaires."DGCCRFのステンレススチールの規格"Fiche MCDA n°1 (V02 - 01/04/2017) titled food contact suitability of metals and alloys"の要求事項に適合している。</p> <p>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 &amp; fork" symbol on the packaging or on the product itself through moulding.</p> 
<b>AP(89)1</b>	All pigments in the masterbatch comply with resolution AP 89(1)
<b>Regulation (EC) No 2023/2006</b>	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).
<b>Regulation (EU) No 10/2011</b>	<p>本製品の製造に使用されるモノマー及び添加剤は、食品と接触するプラスチック材料及び製品に関する欧州議会及び理事会規則 (EU) 第10/2011号 (2011年1月14日) の改正後の附属書IIに記載されています。</p> <p>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.</p> <p>Vikan A/S does not use multi-layer materials or articles with a functional barrier.</p>



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.

#### 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 polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".

The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.

The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials

#### 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.

#### 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 OM2 (10 days at 40 °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

1.8 dm<sup>2</sup>/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



**Food contact usage time and temperature**

Any food contact conditions up to 170 °C

**Non-food contact usage temperature**

Minimum temperature: -20 °C  
Maximum temperature: 170 °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。

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**

2025/09/30

**Made By**

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