

Declaration of Compliance

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Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product name	UST Bench Brush, 330 mm, Medium, Green
Item Number	45852
Plastic Material	Polypropylene with fibreglass, 98 %
Colour masterbatch	Green, 2 %
Bristles	Polybutylene terephthalate (PBT)
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.
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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 produ Administration in the USA) 21	ct are in compliance with FDA (F CFR parts 170 to 199.	Food and Drug
	181, 182, 184, or 186. Additive food additives), are generally	omplies with FDA 21 CFR part 1 es are cleared according to FDA recognised as safe (GRAS), are basis of regulations for food ado	21 CFR Part 178 (Indirect prior-sanctioned food
	The polypropylene complies v	vith FDA 21 CFR 177.1520 "olefi	in polymers".
	The PBT bristles comply with	FDA 21 CFR 177.1660 "Poly(tet	ramethylene) terephtalate".
	The pigments in the masterba Polymers".	tch are listed under FDA 21 CFF	R 178.3297 "Colorants for
UK Compliance	The product complies with The (EU Exit) Regulations 2019 N	e Materials and Articles in Conta o. 704.	nct with Food (Amendment)
Danish Compliance	The product complies with the	Danish consolidation Act no. 68	31 of 25/05/2020.
Japanese Compliance		nomers and additives) used in V Food Sanitation Act and are liste t.	
Migration analysis plastics	been tested for overall migrati	similar product made from identic on according to the test conditio I the article comply with the over	ns specified in (EU)
	Test conditions for overall mig	ration were OM3 (2 h at 70 °C)	
	Food simulants used for overa (simulant B) and olive oil (sim	all migration were 10 % ethanol (ulant D2).	(simulant A), 3 % acetic acid
	Compliance with specific migr through testing, calculation or	ation limits, and other restriction simulation.	s, has been documented
	Test conditions for specific mig	gration was 30 min at 80 °C	
Max ratio of food contact surface area to volume	The ratio of food contact surfa compliance of the product:	ce area to volume that has beer	n used to determine the
	2.1 dm²/100 ml		
Food contact types	The product is suitable for cor foreseeable conditions of use	ntact with the following types of f	ood under the intended and
	Aqueous		
	Acidic		
	Alcoholic		
	✓ Fatty		
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	Dry
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Food contact usage time and temperature	Any food contact conditions up to 80 °C for 30 min
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 80 °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.

Date

05/11/2024

Made By

Kim Kalermann

Kim Gerhardt Aakermann Materials & Compliance Specialist

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