



## 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>	ダストパンセット（フタ付き、ブルーム付き）, 350 mm, ミディアム, 黄色
製品名	56656
	
Plastic Material	Polypropylene, 95 %
Colour masterbatch	Yellow, 2 %
Foaming agent	Chemical foaming agent, 3 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel staple is made from stainless steel Grade 1.4301 (AISI 304)
Aluminium	Aluminium Alloy 5449A welded tubes
<b>EU準拠</b>	
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.  Aluminium Alloy 5449 welded tubes comply with the maximum permissible content of elements for foodstuff application conform EN 602:2004 Aluminium and aluminium alloys- Wrought products - Chemicals composition of semi-finished products used for the fabrication of articles for use in contact with foodstuff.  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。
	
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

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。

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.

#### 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.

#### 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 OM3 (2 h at 70 °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.

Test conditions for specific migration was 30 min at 80 °C



Max ratio of food contact surface area to volume 2.0 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 80 °C for 30 min

**Non-food contact usage temperature**

Minimum temperature: -20 °C  
Maximum temperature: 100 °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°C

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。

本製品は、本適合宣言で指定された条件下での繰り返し使用に適しています。再使用は、製品が無傷のままであり、損傷を受けておらず、使用と使用の間に適切な洗浄が行われていれば、適用される食品接触規制への製品の準拠に影響を及ぼしません。

**Date**

2025/09/30



Made By

A handwritten signature in blue ink, appearing to read "M. Sztuka".

Marta Sztuka  
Materials and Compliance Specialist