

## **Declaration of Compliance**

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product name	HyGo Mobile Cleaning Station, 780 mm, Unassembled, Green
Item Number	57002
Plastic Material	Polypropylene, 97 % Thermoplastic elastomer (TPE)
Colour masterbatch	Green, 2 %
Foaming agent	Chemical foaming agent, 1 %
Stainless steel	Stainless steel Grade 1.4301 (AISI 304) Stainless steel Grade 1.4404 (AISI 316)
Brass	Brass
US FDA Compliance	The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 "Colorants for Polymers".
	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
	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.
	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
	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.
	<ul> <li>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.</li> <li>The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".</li> <li>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</li> </ul>

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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.

Date

27/04/2025

Made By

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Marta Sztuka Materials and Compliance Specialist

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