Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product name	Ultra Hygiene Squeegee, 400 mm, Purple
Item Number	71408

Plastic Material	Polypropylene Thermoplastic elastomer (TPE)
Colour masterbatch	Purple, 2 %
Foaming agent	Chemical foaming agent, 1 %

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.
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.

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“.

UK Compliance

The product complies with The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 No. 704.

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.

Migration analysis plastics

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, and the article comply with the overall migration limit of 10 mg/dm² or 60 mg/kg.

Test conditions for overall migration were OM3 (2 h at 70 °C)

Food simulants used for overall migration were 50 % ethanol (simulant D1), 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 50 °C

Max ratio of food contact surface area to volume

The ratio of food contact surface area to volume that has been used to determine the compliance of the product:

2.0 dm²/100 ml

Food contact types

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 50 °C for 30 min
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 100 °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	19/04/2024
Made By	Kim Gerhardt Aakermann Materials & Compliance Specialist