

## **Declaration of Compliance**

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product name	Hygienic Revolving Neck Squeegee w/replacement cassette, 405 mm, Blue
Item Number	77223
Plastic Material	Polypropylene Thermoplastic elastomer (TPE) Polyamide (nylon)
Colour masterbatch	Blue, 2 %
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) 2024/3190 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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Vikan A/S F	Rævevej 1	P (+45) 9614 2600	vikan@vikan.com
	Alcoholic		
	Acidic		
	✓ Aqueous		
Food contact types	<b>ood contact types</b> The product is suitable for contact with the following types of food under the foreseeable conditions of use:		food under the intended and
	1.9 dm²/100 ml		
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:		
	Compliance with specific mig through testing, calculation of	gration limits, and other restrictio r simulation.	ns, has been documented
	Test conditions for specific n	nigration was 30 min at 50 °C	
	Test conditions for overall m	gration were OM3 (2 h at 70 °C)	
	Food simulants used for ove acetic acid (simulant B).	rall migration were 50 % ethanol	(simulant D1) and 3 %
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 for repeated use, and the article comply with the overall migration limit of 10 mg/dm <sup>2</sup> or 60 mg/kg.		
Japanese Compliance		onomers and additives) used in ' Pood Sanitation Act and are list st.	
Danish Compliance	The product complies with the	e Danish consolidation Act no. 6	681 of 25/05/2020.
UK Compliance	The product complies with T (EU Exit) Regulations 2019	he Materials and Articles in Cont No. 704	act with Food (Amendment)
	The nylon material complies in the USA) 21 CFR 177.150	with the requirements of FDA (F 00 "Nylon resins".	ood and Drug Administration
	The pigments in the masterk Polymers".	atch are listed under FDA 21 CF	R 178.3297 "Colorants for
	The polypropylene complies	with FDA 21 CFR 177.1520 "ole	fin polymers".
	181, 182, 184, or 186. Additi food additives), are general	complies with FDA 21 CFR part ves are cleared according to FD, recognised as safe (GRAS), ar n basis of regulations for food ad	A 21 CFR Part 178 (Indirect e prior-sanctioned food
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.		

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	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

4/26/2025

Made By

A. Sakala

Marta Sztuka Materials and Compliance Specialist

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