

## **Declaration of Compliance**

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product name	Aluminum Handle w/Quick Coupling, waterfed (Q), Ø31 mm, 1540 mm, White
Item Number	2991Q5
Plastic Material	Polypropylene, 98 %
Colour masterbatch	White, 2 %
Aluminium	Aluminium Alloy 5449 welded tubes
Brass	Chromium-plated brass coupling
EU Compliance	
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).
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 polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".
	The brass in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2017 to be used solely with water and not in direct contact with food.
Food contact types	The brass couplings are only suitable for use with water
	✓ Aqueous
	✓ Acidic
	✓ Alcoholic
	✓ Fatty
	<b>☑</b> Dry



Food contact usage time and temperature

Any food contact conditions up to 80 °C

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.

 $\label{thm:condition} \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and } \mbox{Vikan A/S is registered with the Danish Veterinary and } \mbox{Vikan A/S is registered with the Danish Veterinary and } \mbox{Vikan A/S is registered with } \mbox{Vikan A/S is re$ 

our mandatory Own Control System is subject to inspection by the DVFA.

Date 4/18/2024

Made By

Kim Gerhardt Aakermann

Materials & Compliance Specialist