Declaration of Compliance

Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description Upright dustpan, 12.99", Green

Item Number 56622



Plastic Material: Polypropylene, 98 %

Color masterbatch: Green, 2 %

Aluminium: Aluminium Alloy 5449 welded tubes

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.

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.



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) 2019/1338 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.

AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)
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".
Danish Compliance	The product complies with the Danish consolidation Act no. 1248 of 30/10/2018.
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. Food simulants used for overall migration were 10 % ethanol (simulant A), 3 % acetic acid (simulant B) and olive oil (simulant D2). Test conditions for overall migration were OM2 (10 days at 40 °C) Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.
Max ratio of food contact surface area to volume	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	Storage at room temperature or below up to 30 days, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.
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 2020-02-13

Made By



Stine Lønnerup Bislev
Hygiene and Compliance Manager

Distributed by:
NELSON JAMESON INC.
800-826-8302 nelsonjameson.com