



Declaration of compliance

Item number: 56606
Item name: Dustpan, Yellow

Business operator: **Vikan A/S**
Rævevej 1
7800 Skive
Denmark
Tel.: +45 96 14 26 00

Materials: **Polypropylene 97 %, yellow masterbatch 2 % and foaming agent 1%**

Polypropylene:

Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011 (1. April 2011), 1282/2011 (10. December 2011) and 1183/2012 (31. November 2012) are included.

This polypropylene grade contains the following "dual use" additives: Glycerol monostearat, calcium stearat and talc.

No monomers and additives with specific migration limit (SML) are used.

Yellow masterbatch and foaming agent:

Monomers and additives used to manufacture these grades are listed in Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011 (1. April 2011), 1282/2011 (10. December 2011) and 1183/2012 (31. November 2012) are included.

Additives with specific migration limit (SML) are used in the yellow masterbatch. It is to be determined at the moment.

Regarding the foaming agent following additives with specific migration limit (SML) are used: Vinyl acetat, Cas no. 108-05-4 with SML 12.00 mg/kg and 2,6-Di-tert-Butyl-p-cresol (BHT), Cas no. 128-37-0 with SML 3.00 mg/kg. The product meets the requirement regarding SML for both materials either by product test (Vinyl acetate) or by calculation (BHT).

FDA: All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.

EU Commission: In accordance with EU Commission Regulation no. 1935/2004 of October 2004 the product is intended for food contact. The product can be marked with the "glass & fork" symbol on the packaging or by labeling.

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).

Overall migration tests are made on similar products. The product meets the requirements regarding overall migration to 50 % ethanol, 3 % acetic acid and olive oil.

Food contact: No limitation

Usage temperature: Min. temp.: -20 °C
Max. temp.: 80 °C

General: It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise risk of microbial growth and cross contamination and maximise the efficiency and durability of the equipment.

Max. Wash temp.: 121 °C

Date: 18th July 2013

Made by: 
Inger Arensbach
Quality- and environmental manager