FDA approval of raw materials

Regarding following items:

29362 - Fibre Glass Handle, Ø31 mm, 1310 mm, Green
29363 - Fibre Glass Handle, Ø31 mm, 1310 mm, Blue
29364 - Fibre Glass Handle, Ø31 mm, 1310 mm, Red
29365 - Fibre Glass Handle, Ø31 mm, 1310 mm, White
29366 - Fibre Glass Handle, Ø31 mm, 1310 mm, Yellow
29369 - Fibre Glass Handle, Ø31 mm, 1310 mm, Black
29381 - Fibre Glass Handle, Ø31 mm, 1510 mm, Pink
29382 - Fibre Glass Handle, Ø31 mm, 1510 mm, Green
29383 - Fibre Glass Handle, Ø31 mm, 1510 mm, Blue
29384 - Fibre Glass Handle, Ø31 mm, 1510 mm, Red
29385 - Fibre Glass Handle, Ø31 mm, 1510 mm, White
29386 - Fibre Glass Handle, Ø31 mm, 1510 mm, Yellow
29387 - Fibre Glass Handle, Ø31 mm, 1510 mm, Orange
29388 - Fibre Glass Handle, Ø31 mm, 1510 mm, Purple
29389 - Fibre Glass Handle, Ø31 mm, 1510 mm, Black
29722 - Fibre Glass Handle, Ø31 mm, 1710 mm, Green
29723 - Fibre Glass Handle, Ø31 mm, 1710 mm, Blue
29724 - Fibre Glass Handle, Ø31 mm, 1710 mm, Red
29725 - Fibre Glass Handle, Ø31 mm, 1710 mm, White
29726 - Fibre Glass Handle, Ø31 mm, 1710 mm, Yellow

Business operator:

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

Materials:

Polypropylene 97 %, different masterbatchs 2 % and foamer 1% in the thread and the handle

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

Fibre glass tube

FDA status of composite tube when used as a component cleaning equipment in food manufacturing and processing facilities. The composite tubes may be used as a component of the handles used in FDA inspected facilities and are confirmed not to pose any health or safety concern when used as intended.

EU Commission:

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).

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 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.

Max. Wash temp.: 121 °C

Date:

2nd December 2015

Made by:

Inger Arensbach
Quality Engineer