



Distributed by:



800-826-8302 nelsonjameson.com

## Declaration of compliance

Regarding following items: 56865 - Hygiene bucket 12 Litre(s), White  
56875 - Bucket lid for 56865, White  
56885 - Hygiene bucket 6 Litre(s), White  
56895 - Bucket lid for 56885, White  
56925 - Hygiene Bucket 20 Litre(s), White  
56935 - Bucket lid for 56925, White

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

Materials: **Polypropylene 98 %**  
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), 1183/2012 (30. November 2012) and 2015/174 (5. February 2015) 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.

### White masterbatch 2 %

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), 1183/2012 (30. November 2012) and 2015/174 (5. February 2015) are included.

Following monomers and additives with specific migration limit (SML) are used in the white masterbatch:  
Ref no. 13380/25600/94960, cas no. 77-99-6, 1,1,1-trimethylolpropan and ref. no 68320, cas no. 2082-79-3, octadecyl-3-(3,5-di-tert-butyl-4- hydroxyphenyl) propionat.  
Calculations have proven that the product meets the requirement regarding the SML.

Following dual use additives are used: Ref. no. 42500 Carbonic acid salts and Ref. no. 86240 Anti-blocking.

### Stainless steel grip

No restrictions or specific migration levels.

---

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 on the product itself through moulding.

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 for 10 days at 100 °C. The products meet 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.: 100 °C

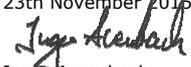
General: It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to it's intended use, before use.

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: 23th November 2015

Made by:   
Inger Arensbach  
Quality Engineer