



Declaration of compliance

Item number: 70115
Item name: Paddle Scraper Blade, 220 mm, White
Business operator: **Vikan A/S**
Rævevej 1
7800 Skive
Denmark
Tel.: +45 96 14 26 00

Materials: **Polyamid white (nylon) 100 %**
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), 202/2014 (3. March 2014) and 2015/174 (5. February 2015) are included.

Following additives with specific migration limits are used: Carpolactam, cas-no. 105-60-2; 15 mg/kg and Primary aromatic amines.

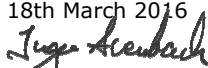
FDA: All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.

EU Commission: In accordance with EU Commission Regulation no. 1935/2004 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 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).
Overall migration tests are made on this product. The product meets the requirements regarding overall migration to 3 % acetic acid and 50 % ethanol for 5 minutes at 80 °C followed by 8 hours at 40 °C and olive oil for 5 minutes at 100 °C followed by 8 hours at 40 °C.
The results for specific migration of Carpolactam exceeds the limit value when measured with 50 % ethanol as food simulant.

Food contact: Limitation regarding usage; the scraper may not be used in contact with alcohol.

Usage temperature: Min. temp.: -20 °C
Max. temp.: 100 °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 March 2016

Made by: Inger Arensbach
Quality Engineer