



Declaration of compliance

Regarding the following items: 30873 - Medium Utility Brush, 250mm, Blue
30893 - Medium Utility Brush, 255mm, Blue
31043 - Lobby Broom, 260 mm, Blue
38853 - Round Scrubbing Brush, Stiff, Blue
41673 - Ergonomic Hand Brush, Soft/split, Blue
41693 - Ergonomic Hand Brush, Stiff, Blue
42373 - Dish Brush with scraping edge, Medium, Blue
42873 - Dish Brush, Medium, Blue
70373 - Stiff Tank Brush, Blue
70413 - Deck Scrub, waterfed, 270 mm, Blue
70433 - Deck Scrub, waterfed, 270mm, Blue

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

Materials: **Polypropylene 97 %**
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.

No monomers and additives subjects to the restrictions are used.

Dual use additives: Glycerol monostearate, calcium stearate and talc are approved as direct food additives.

Blue masterbatch 2 % and foamer 1%

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 monomers and additives with specific migration limit (SML) are used in the blue 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: Carbonic acids (salts), Silicon dioxide and Stearic acid.

Regarding the foamer no component is subjected to specific limitations. Dual use additive is used.

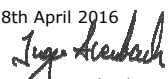
Filaments made from polybutyleneterephthalate (PBT)

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.

This filament grade contains the following "dual use" additives: Phosphoric acid.
Monomers and additives with specific migration limit (SML) are used.

Stainless steel thread

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. The products meet the requirements regarding overall migration to 50 % ethanol and 3 % acetic acid for 30 minutes at 80°C followed by 10 days at 40°C and to and to iso-octane (substitute to olive oil) for 30 minutes at 40°C followed by 2 days at 20°C.
Direct food contact:	Max. temp. 40°C
Non food contact:	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:	8th April 2016 
Made by:	Inger Arensbach Quality Engineer