Declaration of Compliance

Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Product name Replacement Cassette, 250 mm, White

Item Number 77715

Plastic Material
Polypropylene
Cellular rubber

Colour masterbatch
White, 2 %

EU Compliance

Regulation (EC) No 2023/2006
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).

AP(89)1
All pigments in the masterbatch comply with resolution AP 89(1)

US FDA Compliance

All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199.

The polymers and additives complies with FDA 21 CFR part 174, 175, 176, 177, 178, 181, 182, 184, or 186. Additives are cleared according to FDA 21 CFR Part 178 (Indirect food additives), are generally recognised as safe (GRAS), are prior-sanctioned food ingredients, or are cleared on basis of regulations for food additives of before 1958.

The polypropylene complies with FDA 21 CFR 177.1520 "olefin polymers".

The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.

The cell rubber raw material in the products are in compliance with FDA (Food and Drug Administration in the USA) CFR 177.2600 and CFR 117.1350.

Food contact types

The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:

- ☑ Aqueous
- ☑ Acidic
- ☑ Alcoholic

☑ Fatty

☑ Dry

Food contact usage time and temperature	Any food contact conditions up to 80 °C
Non-food contact usage temperature	Minimum temperature: -20 °C Maximum temperature: 80 °C
General	Equipment should be 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. We will make the relevant background documentation available to the competent authorities, at their request. Vikan A/S is registered with the Danish Veterinary and Food Administration (DVFA), and our mandatory Own Control System is subject to inspection by the DVFA.
Date	11/12/2020
Made By	Stine L. Bisl Stine Lønnerup Bislev Hygiene and Compliance Manager