

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Product name	Table- & Floor Scraper, 270 mm, White
Item Number	29125
Plastic Material	Polyamide (nylon), 98 %
Colour masterbatch	White, 2 %
EU Compliance	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 article 3, 11(5), 15 and 17 the product is intended for food contact. The product is marked with the "glass & fork" symbol on the packaging or on the product itself through moulding.
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AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)
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).
Regulation (EU) No 10/2011	Monomers and intentionally added additives used to manufacture this product are listed in Annex I of Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Subsequent amendments up to (EU) 2020/1245 are included.
	Monomers and/or additives with specific migration limit (SML) are used. The substances with a SML will not migrate in quantities that will exceed the SML, under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.
	Vikan A/S does not use multi-layer materials or articles with a functional barrier.
Regulations (EC) No 1333/2008 and (EC) No 1334/2008	This material contains intentionally added "dual use" additives for which restrictions or purity criteria are in place in accordance with Regulations (EC) 1333/2008 and (EC) 1334/2008. Upon request we will supply relevant information regarding these substances on a confidential basis.

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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 nylon material complies with the requirements of FDA (Food and Drug Administration in the USA) 21 CFR 177.1500 "Nylon resins".
	The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 "Colorants for Polymers".
UK Compliance	The product complies with The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 No. 704
Danish Compliance	The product complies with the Danish consolidation Act no. 681 of 25/05/2020.
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 Dry
Food contact usage time and temperature	Any food contact conditions up to 100 °C
	Any food contact conditions up to 100 °C Minimum temperature: -20 °C Maximum temperature: 180 °C
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Made By

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