



## Declaration of Compliance

<b>Business Operator</b>	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
<b>Product name</b>	Hot Water Hose, 1/2"(Q), 15000 mm, Blue
Item Number	93363
	
Plastic Material	PVC hose
Brass	Chromium-plated brass coupling
<b>EU Compliance</b>	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 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.  The coupling or a simliar coupling made from an identical material has been tested by an external accredited laboratory according to specific release limits (SRLs) for metals and alloy components.
	
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.  Vikan A/S does not use multi-layer materials or articles with a functional barrier.
<b>US FDA Compliance</b>	All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199.
<b>UK Compliance</b>	The product complies with The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 No. 704
<b>Danish Compliance</b>	The product complies with the Danish consolidation Act no. 681 of 25/05/2020.
<b>Food contact types</b>	The hose is only suitable for use with water



- Aqueous
- Acidic
- Alcoholic
- Fatty
- Dry

**Non-food contact usage temperature**

Minimum temperature: 5 °C  
Maximum temperature: 70 °C

**General**

Equipment should be cleaned, disinfected and sterilised, as appropriate to its 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**

2/11/2021

**Made By**

Stine Lønnerup Bislev  
Hygiene and Compliance Manager