Declaration of Compliance

Business Operator Vikan A/S

Rævevej 1 DK-7800 Skive (+45) 96 14 26 00

Product name Padholder, 230 mm, , Blue

Item Number 55003

Plastic Material Polypropylene, 97 %

Polyamide (nylon)

Colour masterbatch Blue, 2 %

Foaming agent Chemical foaming agent, 1 %

Stainless steel Grade 1.4301 (AISI 304)

Stainless steel Grade 1.4404 (AISI 316)

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).

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

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".

Food contact types The product is suitable for contact with the following types of food under the intended and

foreseeable conditions of use:

√ Aqueous

✓ Alcoholic

√ Fatty

Vikan A/S CVR. 23456789 Rævevej 1 DK-7800 Skive P (+45) 9614 2600 F (+45) 9614 2655

vikan@vikan.com www.vikan.com ✓ Dry

Food contact usage time and temperature

Any food contact conditions up to 100 °C

Non-food contact usage temperature

Minimum temperature: -20 °C Maximum temperature: 100 °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.

Recommended sterilisation temperature (Autoclave): 121 °C

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 7/15/2022

Made By

Stine Lønnerup Bislev

Hygiene and Compliance Manager