


## Declaration of Compliance

<b>Business Operator</b>	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
<b>Productnaam</b>	Padhouder, handmodel, 230 mm, Geel
Item Number	55106
	
Plastic Material	Polypropylene, 97 % Polyamide (nylon)
Colour masterbatch	Yellow, 2 %
Foaming agent	Chemical foaming agent, 1 %
Stainless steel	Stainless steel Grade 1.4301 (AISI 304) Stainless steel Grade 1.4404 (AISI 316)
<b>EU Compliance</b>	
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).
<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.
	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“.
<b>Food contact types</b>	The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:
	<input checked="" type="checkbox"/> Aqueous
	<input checked="" type="checkbox"/> Acidic
	<input checked="" type="checkbox"/> Alcoholic
	<input checked="" type="checkbox"/> Fatty



Dry

**Food contact usage time and temperature**

Any food contact conditions up to 100 °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.

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**

2023-03-31

**Made By**

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Group Technical Manager • Product Management and Development