



## Declaration of compliance

Regarding following item: 71252 - Ultra Hygiene Table Squeegee w/Mini Handle, 250 mm, Green  
71402 - Ultra Hygiene Squeegee, 400 mm, Green  
71502 - Ultra Hygiene Squeegee, 500 mm, Green  
71602 - Ultra Hygiene Squeegee, 600 mm, Green  
71702 - Ultra Hygiene Squeegee, 700 mm, Green

Business operator: **Vikan A/S**  
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Materials: **Polypropylene (PP) in the squeegee block 98 %**

Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011 (1. April 2011), 1282/2011 (10. December 2011), 1183/2012 (30. November 2012) and 2015/174 (5. February 2015) are included.

No monomers with specific migration limit (SML) are used. Additives with specific migration limit are used.

This material contains one or more dual use additives. The identity of this/these substance(s) can be disclosed for testing purposes upon special request.

**The squeegee blade made from Thermoplastic elastomer (TPE) 98 %**

The Styrene Block Copolymer, the polypropylene resin and ethylene-vinyl acetate copolymer (EVA), used in the construction of this equipment, meet the relevant requirements of Framework Regulation 1935/2004/EC, with regard to plastic raw materials used for articles or components of articles intended to come into contact with food. The monomers, starting substances and additives (incl. the plasticiser) used are listed in Annex I of the consolidated Commission Regulation No.10 (2011), related to Plastic Materials and Articles intended to come into contact with foodstuffs). The mineral filler complies with EN71-3.

Applicable restrictions are available on request (supplier proprietary information).

**Green masterbatch 2 %**

Monomers and additives used to manufacture this grade are listed in Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Current amendments 321/2011 (1. April 2011), 1282/2011 (10. December 2011), 1183/2012 (30. November 2012) and 2015/174 (5. February 2015) are included.

Following monomers and additives with specific migration limit (SML) are used in the green masterbatch:

Ref no. 24500/89040, cas no. 57-11-4, Stearic acid; ref no. 13380/25600/94960, cas no. 77-99-6, 1,1,1-trimethylolpropan and ref. no 68320, cas no. 2082-79-3, octadecyl-3-(3,5-di-tert-butyl-4- hydroxyphenyl) propionat. Calculations have proven that the product meets the requirement regarding the SML.

Following dual use additives are used: Carbonic acids (salts), Glycerol esters, Silicon dioxide and Stearic acid.

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FDA: All raw materials in the products are in compliance with FDA (Food and Drug Administration in the USA) CFR 21.

EU Commission: In accordance with EU Commission Regulation no. 1935/2004 of October 2004 the product is intended for food contact. The squeegee can be marked with the "glass & fork" symbol on the packaging or on the product itself through moulding.

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).

Overall migration tests are made on similar products:

The test made on 3% Acetic acid for 15 minutes at 50 °C complies with the requirements in EU 10/2011.

The test made on 50% Ethanol for 15 minutes at 50 °C complies with the requirements in EU 10/2011.

The test made on olive oil for 15 minutes at 50 °C does not comply with the requirements in EU 10/2011.

Direct food contact: Max. temp.: 50 °C

Non food contact: Min. temp.: -20 °C  
Max. temp.: 100 °C

General: It is recommended that equipment is 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.

Max. Wash temp.: 121 °C

Date: 4th January 2016

Made by:   
Inger Arensbach  
Quality Engineer