

## **Declaration of Compliance**

|                              | Decidiation of compliance  |
|------------------------------|--|
| Business Operator            | Vikan A/S<br>Rævevej 1<br>DK-7800 Skive<br>(+45) 96 14 26 00   |
| Product name                 | Padholder, 230 mm, Yellow  |
| Item Number                  | 55006  |
| Plastic Material             | Polypropylene, 97 %<br>Polyamide (nylon)   |
| Colour masterbatch           | Yellow, 2 %  |
| Foaming agent                | Chemical foaming agent, 1 %  |
| Stainless steel              | Stainless steel Grade 1.4301 (AISI 304)<br>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  |
|                              | Acidic Acidic  |
|                              | Alcoholic  |
|                              | ✓ Fatty  |
|                              |  |

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| Food contact usage time and temperature | Any food contact conditions up to 100 °C  |
|---|---|
| Non-food contact usage<br>temperature   | Minimum temperature: -20 °C<br>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

4/26/2025

Made By

A. Scholm

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