

Declaration of Compliance

Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Padholder Handmodel, 235 mm, Green

Item Number

55102



Plastic Material

Polypropylene, 97 %
Polyamide (nylon)

Colour masterbatch

Green, 2 %

Foaming agent

Chemical foaming agent, 1 %

Stainless steel

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
- Acidic
- Alcoholic
- 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.

Max. Wash temp.: 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

11/28/2017

Made By

Stine Lønnerup Bislev
Hygiene and Compliance Manager

Declaration of Compliance

Business Operator	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
Description	Padholder Handmodel, 235 mm, Blue
Item Number	55103
	
Plastic Material	Polypropylene, 97 % Polyamide (nylon)
Colour masterbatch	Blue, 2 %
Foaming agent	Chemical foaming agent, 1 %
Stainless steel	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:
	<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.

Max. Wash temp.: 121 °C

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Hygiene and Compliance Manager

Declaration of Compliance

Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Padholder Handmodel, 235 mm, Red

Item Number

55104



Plastic Material

Polypropylene, 97 %
Polyamide (nylon)

Colour masterbatch

Red, 2 %

Foaming agent

Chemical foaming agent, 1 %

Stainless steel

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
- Acidic
- Alcoholic
- 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.

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Business Operator

Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description

Padholder Handmodel, 235 mm, White

Item Number

55105



Plastic Material

Polypropylene, 97 %
Polyamide (nylon)

Colour masterbatch

White, 2 %

Foaming agent

Chemical foaming agent, 1 %

Stainless steel

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

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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
- Alcoholic
- Fatty



Dry

Food contact usage time and temperature

Any food contact conditions up to 100 °C

General

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Declaration of Compliance

Business Operator Vikan A/S
Rævevej 1
DK-7800 Skive
(+45) 96 14 26 00

Description Padholder Handmodel, 235 mm, Yellow
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)

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.

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Food contact types

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- Acidic
- Alcoholic
- Fatty



Dry

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General

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