



## Declaration of Compliance

<b>Business Operator</b>	Vikan A/S Rævevej 1 DK-7800 Skive (+45) 96 14 26 00
<b>Productnaam</b>	Pijpborstel voor flexibele kabel, Ø40 mm, 200 mm, Medium, Groen
Item Number	53682
	
Colour masterbatch	Green, 2 %
Bristles	Polybutylene terephthalate (PBT)
Stainless steel	The stainless steel twisted wire is made from stainless steel Grade 1.4567 (AISI 304Cu) The stainless steel nipple is made from stainless steel Grade 1.4570 (AISI 303Cu)
<b>EU Compliance</b>	
Regulation (EC) No 1935/2004	In accordance with EU Commission Regulation no. 1935/2004 the product is intended for food contact. The product is marked with the "glass & fork" symbol on the packaging or on the product itself through moulding.  Het roestvrij staal voldoet aan de Franse nationale vereisten betreffende de samenstelling van roestvrij staal, zoals gedefinieerd in "Arrêté du 13 janvier 1976 relatif aux matériaux et objets en acier inoxydable au contact des denrées alimentaires." de specificatie voor roestvrij staal in de DGCCRF "Fiche MCDA n°1 (V02 - 01/04/2017) titled food contact suitability of metals and alloys".  
AP(89)1	All pigments in the masterbatch comply with resolution AP 89(1)
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).
Regulation (EU) No 10/2011	De monomeren en additieven die bij de vervaardiging van dit product worden gebruikt, zijn opgenomen in bijlage I bij Verordening (EU) nr. 10/2011 van het Europees Parlement en de Raad van 14 januari 2011 betreffende materialen en voorwerpen van kunststof die bestemd zijn om met levensmiddelen in contact te komen, zoals gewijzigd.  Monomers and/or additives with specific migration limit (SML) are used. The substances with a SML will not migrate in quantities that will exceed the SML, under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.  Vikan A/S does not use multi-layer materials or articles with a functional barrier.



Regulations (EC) No 1333/2008 and (EC) No 1334/2008	This material contains intentionally added "dual use" additives for which restrictions or purity criteria are in place in accordance with Regulations (EC) 1333/2008 and (EC) 1334/2008. Upon request we will supply relevant information regarding these substances on a confidential basis.
(EU) 2024/3190	Het product is vervaardigd en beoordeeld in overeenstemming met de criteria die zijn vastgesteld in Verordening (EU) 2024/3190.
<b>US FDA Compliance</b>	<p>All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199.</p> <p>The polymers and additives complies with FDA 21 CFR part 174, 175, 176, 177, 178, 181, 182, 184, or 186. Additives are cleared according to FDA 21 CFR Part 178 (Indirect food additives), are generally recognised as safe (GRAS), are prior-sanctioned food ingredients, or are cleared on basis of regulations for food additives of before 1958.</p> <p>The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.</p> <p>The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2014 on Food Equipment Materials</p>
<b>UK Compliance</b>	The product complies with The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 No. 704.
<b>Danish Compliance</b>	The product complies with the Danish consolidation Act no. 681 of 25/05/2020.
<b>Japanese Compliance</b>	Alle stoffen (polymeren, monomeren en additieven) die in Vikan-producten worden gebruikt, voldoen aan artikel 18(3) van de Japanse Voedselveiligheidswet en zijn opgenomen in tabellen 1 en 2 van bijlage 1 van de Positieve Lijst.
<b>Migration analysis plastics</b>	<p>Samples of the product, or a similar product made from identical plastic material, have been tested for overall migration according to the test conditions specified in (EU) 10/2011 for repeated use, and the article comply with the overall migration limit of 10 mg/dm<sup>2</sup> or 60 mg/kg.</p> <p>Food simulants used for overall migration were 10 % ethanol (simulant A), 3 % acetic acid (simulant B) and olive oil (simulant D2).</p> <p>Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.</p> <p>Test conditions for specific migration was 30 min at 80 °C</p> <p>Test conditions for overall migration were OM3 (2 h at 70 °C)</p>
Max ratio of food contact surface area to volume	2.1 dm <sup>2</sup> /100 ml
<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:



- Aqueous
- Acidic
- Alcoholic
- Fatty
- Dry

**Food contact usage time and temperature** Any food contact conditions up to 80 °C for 30 min

**Non-food contact usage temperature** Minimum temperature: -20 °C  
Maximum temperature: 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.

The product is suitable for repeated use under the conditions specified in this Declaration of Compliance. Reuse does not affect the product's compliance with applicable food contact regulations, provided it remains intact, undamaged, and is cleaned appropriately between uses.

**Date** 2025-10-17

**Made By**

Marta Sztuka  
Materials and Compliance Specialist