FDA approval of raw materials

Regarding the following items:

29735 - Aluminium Telescopic waterfed Handle, 1615 - 2780 mm, Ø32 mm, White
29752 - Aluminium Telescopic handle, 1575 - 2780 mm, Ø32 mm, Green
29753 - Aluminium Telescopic handle, 1575 - 2780 mm, Ø32 mm, Blue
29754 - Aluminium Telescopic handle, 1575 - 2780 mm, Ø32 mm, Red
29755 - Aluminium Telescopic handle, 1575 - 2780 mm, Ø32 mm, White
29756 - Aluminium Telescopic handle, 1575 - 2780 mm, Ø32 mm, Yellow
29759 - Aluminium Telescopic handle, 1575 - 2780 mm, Ø32 mm, Black
29915 - Aluminium Handle, waterfed, Ø31 mm, 1565 mm, White
2973Q2 - Aluminium Telescopic waterfed Handle w/metal coupling, 1600 - 2780 mm, Ø32 mm, Green
2973Q3 - Aluminium Telescopic waterfed Handle w/metal coupling, 1600 - 2780 mm, Ø32 mm, Blue
2973Q4 - Aluminium Telescopic waterfed Handle w/metal coupling, 1600 - 2780 mm, Ø32 mm, Red
2973Q5 - Aluminium Telescopic waterfed Handle w/metal coupling, 1600 - 2780 mm, Ø32 mm, White
2973Q6 - Aluminium Telescopic waterfed Handle w/metal coupling, 1600 - 2780 mm, Ø32 mm, Yellow
2991Q5 - Aluminium Handle, waterfed, Ø31 mm, 1540 mm, White

Producer:

Vikan A/S
Rævevej 1
7800 Skive
Denmark
Tel.: +45 96 14 26 00

Materials:

**Aluminium tube**
Aluminium Alloy 5449A welded tubes comply with the maximum permissible content of elements for foodstuff application conform EN 602:2004 Aluminium and aluminium alloys - Wrought products - Chemicals composition of semi-finished products used for the fabrication of articles for use in contact with foodstuff.

**Polypropylene with green, blue, red, white, yellow or black masterbatch in the handle, tread and tube**
The plastic raw materials in the products are all in compliance with FDA (Food and Drug Administration in the USA) CFR 21 parts 175, 177, 178 and 184.

EU Commission:

Additionally the products are 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).

Usage temperature:
Min. temp.: -20 °C
Max. temp.: 80 °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:
9th December 2015

Made by:
Inger Arensbach
Quality Engineer