

To our customers

Skive, January 2025

Food Safety and Vikan Products

Vikan cleaning tools are developed based on our great expertise in food safety and hygiene.

Vikan provide documentation regarding food contact compliance for the cleaning equipment and food handling tools intended for direct or indirect food contact. Details of the food safety documentation available from Vikan can be found at; <https://www.vikan.com/uk/services/download-centre/> and <https://www.vikan.com/uk/services/food-grade-documentation/>

The following regulations are relevant for Vikan products intended for direct or indirect food contact:

EC Regulation No. 1935/2004

This framework regulation applies to all materials and articles which, in their finished state, are intended to or can reasonably be expected to be brought into food contact.

Food contact materials shall – under normal and foreseeable conditions of use – not transfer their constituents into foodstuffs in quantities, which could:

- Endanger human health
- Bring about an unacceptable change in the composition of the foodstuffs, or
- Bring about deterioration in the organoleptic characteristics thereof.

Products compliant with this regulation will be labelled with the 'Glass & Fork' symbol, shown below.



EC Regulation No. 2023/2006 (GMP)

Vikan products are produced according to EC Commission Regulation no. 2023/2006 of 22. December 2006 on good manufacturing practices for materials and articles intended to come into contact with food.

EU Regulation No. 10/2011 with amendments

This Regulation applies to plastic materials and articles which, in their finished state, are intended to come into direct contact with food and requires Declarations of Compliance to be made for these materials and articles.

EC Regulation No. 178/2002

This Regulation includes the general food safety requirement, which states that equipment used in the food manufacturing environment must not render the food produced unfit for human consumption or injurious to health. This regulation applies to all equipment used within the food production

environment, including cleaning equipment, even if it isn't used for direct food contact or food contact surfaces.

EU Regulation No. 2017/625

This regulation requires that Vikan and our suppliers are registered as companies that supply articles for food contact. Therefore "Fødevarestyrelsen" (the Danish Veterinary and Food Administration (DVFA)) inspects Vikan every second year to ensure that we are following the EU regulations for food contact materials.

FDA CFR 21

Most Vikan products comply with the requirements of FDA CFR 21 and are produced from FDA compliant raw materials. The FDA symbol, shown below, is printed on Vikan product packaging, also see http://www.ecfr.gov/cgi-bin/text-idx?SID=3e8d514d848f98331270b0d0d6768f92&mc=true&tpl=/ecfrbrowse/Title21/21cfrv3_02.tpl#0



Detail of Declarations of Compliance, Glass and Fork marks and FDA compliance for individual Vikan products can be found on our website at <https://www.vikan.com> (under individual products).

General

Cleaning equipment not meeting the requirements for food contact materials can still be used in a food processing environment on surfaces with no direct or indirect food contact. These surfaces are for example floors, walls, drains, ceilings, and the wheels on equipment.

Technical Data

In addition to the regulatory requirements for the provision of product food safety information, Vikan provides additional product information with regard to e.g.:

Chemical and Temperature Resistance

The raw materials, used in the manufacture of Vikan's food environment cleaning tools, can be used with approved detergents and sanitisers, when used at the concentrations, temperatures and times recommended by the chemical manufacturers. Please refer to the specific product data information, with regard to the chemical and temperature resistance of Vikan products, on our website <https://www.vikan.com>, for example, <https://www.vikan.com/uk/products/shovels-scoops/56013/>

Equipment Maintenance and Cleaning

Regular cleaning and inspection of the cleaning equipment for damage is important to minimise the risk of contamination. FSSC 22000 requires that cleaning equipment should be cleaned at defined frequencies, using a validated cleaning protocol, and that the cleaning efficacy is verified. This is the responsibility of the food producer, as the frequencies and methods used will vary from site to site. However, generalised instruction for cleaning and disinfection of Vikan products can be found at <https://www.vikan.com/uk/services/cleaning-tool-maintenance/>

ISO Standards

Vikan production is quality certified in accordance with ISO 9001:2015 and is certified to environment standard ISO 14001:2015. Please see <https://www.vikan.com/uk/services/download-centre/>.

Yours sincerely,
VIKAN AVS



Steen Rolander Nielsen
Group Technical Manager



Kim Aakermann
Material & Compliance Specialist