Fyens Børste- & Kostefabrik

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DECLARATION OF COMPLIANCE

Manufakturer:	**Fyens Børste- Kostefabrik**
	Teknikvej 53, 5260, Odense S, Denmark
	Phone: +45 66143661
Product covered by this declaration:	**15155-/15157-/15158-/15153-/15154-/15156-/15150-/15151-/80000-/80002-/80005-/**
Product description:	Wall holder sets parts.
Material compounds:	Polypropylene: 98% - Masterbatch: 2%
Date of the declaration:	14-06-2026
Colour: 	This document covers all available colours at FBK

Declaration of compliance with (EU)

- This product complies with Regulation (EC) NO. 10/2011 (with amendments up to and including Commission and Regulation (EU) – Subsequent amendments up to (EU) 2025/351 are included.
- This product complies with Regulation (EC) NO. 1935/2004 (as amended)
- This product complies with Regulation (EC) NO. 2023/2006 (as amended)
- This product complies with Commission Regulation (EU) 2024/3190, as corrected by Commission Regulation (EU) 2026/250, concerning Bisphenol A (BPA), other bisphenols and bisphenol derivatives in food contact materials and articles.
- This Masterbatch complies with resolution AP 89(1)

This Shovel has been produced with monomers, if other substances has been used, they are authorised under Regulation (EC) 10/2011.

A risk assessment has been used for one or more colours according to Article 19 of Regulation (EC) No. 10/2011.

Information about the compliance of substances used that are subject to any restriction or specification

Compliance with overall and specific migration limit

- The results for overall migration **are below** the threshold value of 10 mg/ dm^2.
- The results for specific migration **are below** the specific migration limit.

Dual use additives

The plastic materials used in this article contain additives that are authorised both as food additives under Regulation (EC) No 1333/2008 and/or as flavourings under Regulation (EC) No 1334/2008, and as additives for plastic food contact materials under Regulation (EU) No 10/2011 ("dual-use additives").

These dual-use additives are intentionally present in the finished article and are introduced via the base polymer granulate(s) and via colour and/or additive masterbatches used during manufacture.

Compliance with applicable restrictions and requirements for dual-use additives is ensured under the intended and foreseeable conditions of use of the article, including overall and specific migration limits where applicable.

Detailed substance-level information and supporting compliance and migration documentation are controlled at raw-material and masterbatch supplier level and are available upon justified request and subject to confidentiality.

Danish Compliance

Denmark's Ministry of the Environment and Food has issued Order No. 681: Executive Order on Food Contact Materials (Denmark) on May 25, 2020.

• This Product complies with the Danish consolidation Act. No 681 of 25/05/2020

FDA Compliance

Raw material in this product are in compliance with Food and Drug Administration (FDA):

- FDA 21 CFR, Part 170 – 199.

Dual additives and Polymers are in compliance with:

- FDA 21 CFR Part_ 174, 175, 176, 177, 178, 181, 182, 184 or 186.

Polypropylene in this product are in compliance with:

- FDA 21 CFR 177.1520

Pigments used in the Masterbatch (colour) is listed under the FDA 21 CFR 178.3297

Migration tests

Test has been made from this product or products identical to this one, which mean products containing the exact same composition as the tested product will be seen as equals.

Products has been tested for overall migration according to the test conditions set by the EU – regulations 10/2011 for which the products comply with the overall migration limit of 10mg/dm^2 or 60 mg/kg.

Overall migration test condition is OM2 (10 days at 40 ^oC) (Repeated use)

Food simulants used for overall migration where:

- Olive oil
- 3% acetic acid
- 10% Ethanol

Products are also in compliance with test conditions of specific migration.

Restrictions has been applied trough calculation, simulation or testing.

Any documentation relating to migration test can be send upon request under strict rules that the documentation will be handle with care and not forwarded to any third party without the knowledge and acceptance from FBK.

Types of foodcontact

This product is suitable for several different types of food when used as intended and under foreseeable conditions of use.

Suitable food contact types:

- Fatty
- Alcoholic
- Aqueous
- Dry
- Acidic

We recommend that usage time for temperature of food contact condition to be:

- 100 ^oC for a maximum of 15 minutes.
- 70 ^oC for a maximum of 2 hours
- Room and storage temperature or below for up to 30 days.

For non-food contact:

- Minimum temperature: -20 ^oC
- Maximum temperature: 100 ^oC (Max. 15 minutes)

Before and after use

Before use:

- It is recommended to clean, disinfect and/or sterilise the article before use.

After use:

- Clean, disinfect and sterilise the article after use according to the appropriate to its intended use, using the correct chemical, concentration time and temperature.
  Sterilise in an autoclave max temp. 120°C (max temp for cleaning the article 134°C).
  Disinfected; tolerate all approved disinfectants.

Made by

Fyens Børste- & Kostefabrik

Signed by:
Name: Lars Magnussen
Position: Executive Assistant
Address: Teknikvej 53, 5260 Odense S, Denmark

