

MANUFACTURER CERTIFICATION PUR FOOD

Manufacturer certification of NORRES PUR FOOD hoses regarding suitability for applications in the food sector

Gelsenkirchen,
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Polyurethane hoses of the NORRES PUR FOOD series, which are made from special, particularly high-quality raw materials, are perfectly suited for many applications in the food sector. This product series includes the following hose types among others, in the standard make with transparent, not colored wall:

- CP PUR 455 FOOD
- CP PUR-INOX 455 FOOD

The properties of the material used for the hose wall include the following:

- **EU-Directive 10/2011:**
The monomers and additives used according to the **EU-Directive 10/2011** as well as the **EC 1935/2004**.
- **Compliance with FDA** (US Food and Drug Administration) regulations:
The raw materials and additives used (except for stabilizers) are listed in the **FDA Code of Federal Regulations, Title 21 § 177.2600 "Rubber articles intended for repeated use"** dated April 1, 2010. The antioxidants and stabilizers used are listed in § 178.2010 „Antioxidants and/or stabilizers for polymers“.
- **BfR** (German Federal Institute for Risk Assessment, formerly BgVV):
The monomers used in manufacture are listed in the **German Commodities Ordinance (BGVO)** published December 23, 1997 (BGBl. 1998 I, p. 5), last changed on June 24, 2013.
The used initial substances are listed in Section 2.1, Category 1 of **Recommendation XXXIX, "Commodities based on Polyurethanes"** BfR from June 1, 1998, last changed on January 1, 2012.

Note: Some of the guidelines for food contact cited above, which are based on EU Directives, lists limitations of the residual content of individual components of synthetic materials. However, it should be noted that the EU-Directive 10/2011, which applies to all EU member states, sets a limit value for the migration in synthetic products for food sector. Even if, as in this case, an official statement from the manufacturer is available, according to EU-Directive 10/2011, these tests should be performed on the end product by the processor using the corresponding foods or food simulation materials. Times and temperatures should be chosen to reflect actual conditions during the normal use of the articles, in accordance with the rule from EU-Directive 10/2011. It is the responsibility of the processor to ensure that the article is suitable for the intended purpose.)

Our quality management system is certified according to DIN/ISO 9001.