



Letter of conformance

FOOD SAFE - EC1935/2004, EC 10/2011 conformity

Garlock GmbH
Falkenweg1
41468 Neuss – GERMANY

Hereby we confirm that following supplied product

Article **PS SEAL**

Within configurations as follows

Material Sealing Lip	Material Static Seal
GYLON® Style 3510 white	GYLON® Style 3504 blue
GYLON® Style 3504 blue	GYLON® Style 3504 blue
GYLON® Style 3549 Brown-White	GYLON® Style 3504 blue
F Material	GYLON® Style 3504 blue

complies with the following regulations and laws in its current version as listed below:

- European Regulation (EC) No 1935/2004* with relevant requirements of regulation (EC) No 10/2011
- Foodstuffs, Consumer Goods and Animal Feed Code (Foodstuffs and animal feed code - LFGB) with the relevant requirements of the German Consumer Goods Ordinance
- BfR memorandum on the examination of high polymers No.62
- FDA 21 CFR 177.1550 They meet ingredient and extract requirements. The fillers are also acceptable under 21CFR177.2600 and coloring agents (where used) under 21CFR178.3297.

The overall migration as well as the specific migration are below the legal limit values and in case of an application in accordance with the specifications.

Compliance with the overall migration limits for all type of foods testing to simulant A, B and D2 has been performed.

The following Substances with a limitation and/or specification are employed in the product mentioned above:

Substance	Limitation (SML)
Tetrafluoroethylene (CAS 116-14-3) not detectable	smaller 0,05 mg/kg
Perfluoro propyl perfluoro vinyl ether (CAS 1623-05-8) not detectable	smaller 0,05 mg/kg

Thus, the mentioned GYLON® materials may be used safely for Seals which are used in the production of foodstuffs and may stand in direct contact with dry, aqueous, acid and fatty foodstuffs.

Specification regarding the intended use:

Kind of foodstuffs or procedure for which the material is suitable:

- beverages: non-alcoholic and alcoholic drinks up to undenaturated ethyl alcohol
- corn, cereal products, pastry products, biscuits, cakes and other baked goods, dry, fresh,
- chocolate, sugar and products obtained from it, confectioneries, in solid and in past form,
- fruit, vegetables and products obtained from it, in oily medium, in past or cream form, with a pH value of over 4,5
- fats and oils
- animal products and eggs with a pH value of over 4,5
- dairy products with an pH value of over 4,5, milk products, natural cheese, preserved cheese, products
- Various products: fried or roasted foodstuffs, preparations for the cooking of soups, stocks (liquid, solid or powder), fritters and the like, of animal origin, powdered or died, with fatty character, mustard, sandwiches, bread and pizza, any kind of foodstuff with fatty substances on the surface, Dried food with fatty surfaces, Cocoa paste, Spices and seasoning in oily media such as pesto, curry paste, concentrated extracts with an alcohol content of at least 6%, cacao, coffee, aromatic herbs, spices and condiments in a natural state and in oily medium, each with pH value of over 4,5

Duration and temperature of the treatment and storage when in contact with the foodstuff

- High temperature applications with dry, aqueous and fatty foodstuffs up to 2 hours at temperatures of up to 175°C as well as long-term storage at room temperature and below

Ratio between the surface in contact with the foodstuff and the volume, based on which the compliance of the material or article was determined.

- 6 dm² surface / 1 kg foodstuff



This letter of conformance represents the latest technical standard and has a unlimited validity.

It will be renewed in case of significant changes in composition or production that influence the migration of the material or if new scientific evidences emerge.

Garlock GmbH
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Neuss, 5th Februray 2018
Dynamic Seal Department