

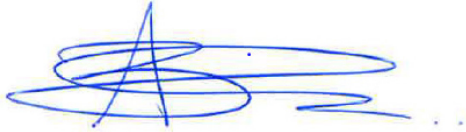
DECLARATION OF COMPLIANCE
Blanking Plug Code 7
“W” Code

Part Number: ZEA7934XX00W

Blanking plugs are intended for use in non-alcoholic as well as alcoholic beverages such as water and wine filtration applications.

An initial flush is required prior to use.

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Blanking Plug Code 7 (“W” Code)

Components

| | |
|---------------------|---|
| End Cap and Fin End | Polypropylene |
| Adaptor | Polypropylene with internal stainless steel reinforcing ring as appropriate to design |
| O-ring Seal | Silicone Elastomer (H4) |

Declaration

Code 7 “W” Code style Blanking Plugs comprise of materials that meet regulatory and legislative requirements and guidelines for food contact in that:

Europe

The “W” Code Blanking Plug meet the requirements for food contact as detailed in European Regulation (EC) Number 1935/2004 in that:

- Our suppliers’ information indicates that the polymeric materials used to produce “W” Code Blanking Plugs are made from monomers and additives consistent with Annex I of European Regulation (EU) number 10/2011, and its amendments, relating to plastic materials and articles intended to come into contact with foodstuffs (excluding seals).

Migration testing of cartridges has been performed, after flushing and in flow conditions, in:-

10 % ethanol
3 % acetic acid
50 % ethanol

- Samples of the silicone elastomeric (H4) seal material formulation, typically used with the above part numbers have been tested as 226 size seals for overall migration. Testing was conducted in distilled water, 3% acetic acid and 20% ethanol, under reflux conditions for 4 hours - repeat use. In respect of the overall migration limit for food contact elastomers according to the French requirements (given in Arrete of November 9th 1994 and published in Journal Officiel de la Republique Francaise, December 2nd 1994, p17029-17036) is 10 mg/dm², data obtained with the rubber o-rings under the tested conditions was well within this limit.
- The volatile levels from samples of the silicone elastomer (H4) formulation, after heating at 200 °C (392 °F) for 4 hours, was found to be within the BfR section XV specification for this material.

Users should satisfy themselves that these materials are suitable for use in their specific food application.

USA

- Silicone Elastomeric seal material to 21 CFR section 177.2600 (Rubber articles intended for repeated use, excluding milk and edible oils)
- Polypropylene to 21 CFR section 177-1520 (Olefin polymers).

Process Quality System

Site of Manufacture: Pall Manufacturing (UK) Ltd., Ilfracombe, UK on behalf of Pall International Sàrl.

The Quality Management System at Pall Manufacturing (UK) Ltd., Ilfracombe, is certified to ISO9001:2015. These products / product packaging carry a lot number / date code to facilitate traceability to suppliers’ materials and Pall production records.

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