

Letter of conformance FOOD SAFE - EC1935/2004, EC 10/2011 conformity

Garlock GmbH
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We hereby confirm,

our compression packing Style 5906 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
- European Regulation (EC) No. 2020/1245*, including the requirements of changed Appendix I, II, IV and V
- 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 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. Tests up to and including OM6, as well as temperature of 130°C -replacement for OM7- were performed.

All Monomers and Additives which are used during production are listed within Annex I of EC10/2011, no "Dual Use" additives are added. Above mentioned materials are fully synthetic and only the following Substances with a limitation and/or specification are employed in the products mentioned above:

Substance	Limitation (SML)
Tetrafluorethylen(CAS 116-14-3)	not detectable smaller 0,05 mg/kg

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

* This compression packing Style also is used within process and industries, which are not rated to EC 1935/2004 and only is delivered with traceability under request within ordering process.

Specification regarding the intended use:

- Kind of foodstuffs or procedure for which the material is suitable:
 - o beverages: non-alcoholic and alcoholic drinks up to undenaturated ethyl alcohol
 - o corn, cereal products, pastry products, biscuits, cakes and other baked goods
 - o chocolate, sugar and products obtained from it, confectioneries
 - o fruit, vegetables and products obtained from it
 - o fats and oils
 - o animal products and eggs
 - o dairy products
 - o Various products: vinegar, fried or roasted foodstuff, preparation for the cooking of soups, stocks (liquid, solid or powder), sauces, mustard, sandwiches, ice cream, dried foodstuffs, deep-frozen foodstuffs, concentrated extracts with an alcohol content of at least 6%, cacao, coffee, aromatic herbs, spices and condiments in a natural state and in an oily medium

- Duration and temperature of the treatment and storage when in contact with the foodstuff
 - o High temperature applications with dry, aqueous and fatty foodstuffs up to 4 hours at temperatures of up to 100°C or up to 1 hour at temperatures of up to 130°C as well as long-term storage at room temperature and below

- Ratio between the surface in contact with the foodstuff and the volume, is limited due to the design by the gap between shaft and housing.

This letter of conformance represents the latest technical standard and has an 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.

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GERMANY

Neuss, 09th August 2022 R. Kulesa, Senior Application Engineer

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