

## Declaration for the use of coatings in contact with food

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### Coatings

Niplate 500  
 Niplate 600  
 Niplate 500 PTFE  
 Niplate 600 SiC

### Coating manufacturer

MICRON srl  
 Via dell'artigianato, 42  
 26029 Soncino (CR) – Italy

### Clarifications on the application of Regulation (EC) N.1935/2004

Regulation (EC) No 1935/2004 requires that materials and articles which, in their finished state, are intended to be placed in contact with food or reasonably expected to come into contact with food, do not transfer substances to food in such quantities as to endanger human health or lead to an unacceptable change in the composition of the food or a deterioration in its organoleptic characteristics.

The above mentioned coatings, applied by us on articles intended to come into contact with food, cannot be considered as materials in the finished product state as they constitute only a part of it. As finished product must be considered the whole of base material and coating, as the electrochemical interactions between the two can cause a high variation on the possible transfers of substances to food products.

This means that the legal responsibility to ensure compliance with the provisions of Regulation (EC) No. 1935/2004 and therefore compliance with food contact under normal or foreseeable conditions of use is not the responsibility of Micron srl but the economic operator who places on the market the material or object intended for food contact, in the state of finished product.

### Declaration of conformity to Regulation (EC) N.2023/2006

It is hereby declared that the above mentioned coatings are produced in accordance with good manufacturing practices according to Regulation (EC) N.2023/2006.

Micron srl adopts an ISO 9001 certified quality management system. The above mentioned coatings are made in compliance with ISO 4527 as applicable.

### Coatings composition declaration

The above coatings contain the following substances:

Coating	Substance	Content % w/w
Niplate 500	Ni (Nickel)	86 - 90
High Phosphorus Electroless Nickel	P (Phosphorus)	10 - 14
Coating	Substance	Content % w/w
Niplate 600	Ni (Nickel)	91 - 95
Medium Phosphorus Electroless Nickel	P (Phosphorus)	5 - 9

Coating	Substance	Content % w/w
Niplate 500 PTFE	Ni (Nickel)	80 – 84
Nickel-PTFE composite coating	P (Phosphorus)	9 – 13
	PTFE (Polytetrafluoroethylene), CAS. 9002-84-0	6 – 8

  

Coating	Substance	Content % w/w
Niplate 600 SiC	Ni (Nickel)	65 – 74
Nickel-SiC composite coating	P (Phosphorus)	3 – 8
	SiC (Silicon Carbide), CAS. 409-21-2	20 – 30

The above-mentioned coatings may contain the following trace elements with concentration  $\leq 0.05\%$  w/w: Pb, Cr, Sn, Zn.

This composition information is provided to allow the person responsible downstream of Micron srl to evaluate the compliance of the material or object intended for food contact with applicable legislation.

### NSF 51 Certification Statement - Food equipment materials

**Niplate 500, Niplate 600** and **Niplate 500 PTFE** coatings are NSF/ANSI-51 certified. **Niplate 600 SiC** coating is not NSF/ANSI-51 certified.

The NSF/ANSI-51 regulation, which is voluntary and not binding, establishes certain minimum hygiene and food protection requirements for materials used in the construction of machinery for the production or processing of food. This legislation does not define the specific test methods or acceptability criteria that must be used to assess the chemical migration from surfaces in contact with food to the same.

Compliance with this legislation does not replace the need to assess the compliance of the food contact material or article with the applicable legislation.

### Declaration of non-liability

It is declared that:

- if the customer requests on the processing order document or on the drawing of the part a surface treatment of "food-grade chemical nickel" or other similar indications referring to food contact, Micron srl will carry out one of the above mentioned coatings.
- the above mentioned coatings in the various conditions of use in direct or indirect contact with food, may release substances into food due to chemical migration, corrosion, wear and/or other chemico-physical phenomena. The extent of the release cannot be known in advance and depends on the conditions of the contact itself, such as type of food, pH, temperature, contact time or other parameters.
- The operations of sanitizing or washing the finished product with aggressive substances against the coating, carried out before or after the product is placed on the market, can compromise the integrity of the coating itself, modifying the migration of the substances to food. It is therefore the obligation of the manufacturer of the finished product to evaluate the correct methods of sanitization or washing and to inform the users.
- Before placing on the market it is necessary to perform a washing and sanitization in order to ensure the absence of contamination of the surface by chemicals or microbial agents.
- any request, indicated in the customer's processing documents, implicit or explicit, for compliance with regulations or laws regarding food contact, other than NSF-51, is not taken into account for the supplying of the surface treatment.
- It is the obligation of the person responsible downstream of Micron srl to evaluate the compliance of the material or object intended for food contact with applicable legislation.

Aldo Bordiga  
Legal representative  
MICRON srl

