

Company Endress+Hauser SE+Co. KG, Hauptstrasse 1, 79689 Maulburg

being the manufacturer, declares that the “process-wetted parts“ of the product

Product **Micropilot Radar**
FMR43

Material group	Material	Order codes	Process-wetted parts
Metals	316L ¹⁾	105: A1, I1	Process connection
		105: X1 with 620: R* or QI	Process connection with adaptor
Plastics	PTFE ²⁾	210: FA, FC	Antenna
	PEEK ²⁾	210: FB	
Elastomers	EPDM ³⁾	200: G	Gasket

R* = RA/RB/RD/RE/RF/RI/RL/RM/RR/RS/RT

are suitable for direct contact with food and in conformity with following regulations:

Regulations GB 4806.1-2016: General Safety Requirements for Food Contact Materials and Articles
GB 4806.7-2023: Plastic Materials and Products for Food Contact
GB 4806.9-2023: Metal Materials & Articles Used in Food Contact
GB 4806.11-2023: Rubber Materials and Products for Food Contact
GB 31603-2015: General Hygienic Specifications for Production of Food Contact Materials and Articles
GB 31604.1-2023: General Rules for Migration Test of Food Contact Materials and Products

¹⁾ Metals

The parts are suitable for repeated use under the conditions represented by following test conditions:

- Specific migration test:

Test conditions:

Simulant	Temperature	Time
0.5 % citric acid	60 °C	10 days

Test Results:

None of the specifically analysed substances were detectable above the respective specific migration limits.

- Sensory Tests

Test conditions: 4 h / reflux in water. Test was passed.

²⁾ Plastic material:

The parts are suitable for repeated use under the conditions represented by following test conditions:

- Overall migration test:

Test conditions:

Simulant	Temperature	Time
10 % ethanol	100 °C	2 h
4 % acetic acid	100 °C	2 h
Olive oil	175 °C	2 h

Test results:

Simulant	Limit	Result
10 % ethanol	10 mg/dm ²	passed
	60 mg/kg food	passed
4 % acetic acid	10 mg/dm ²	passed
	60 mg/kg food	passed
Olive oil	10 mg/dm ²	passed
	60 mg/kg food	passed

No lead (Pb) was detected after migration in 4% acetic acid for 2h at 60°C

- Specific migration test:

Test conditions:

Simulant	Temperature	Time
95 % ethanol	60 °C	6 h

Test results:

None of the specifically analysed substances were detectable above the respective specific migration limits.

No primary aromatic amines were detected after migration in 10% ethanol.

- Consumption of potassium permanganate

No significant consumption of potassium permanganate was detected.

- Sensory Tests

No sensory tests were performed on the product with food simulants. It is recommended to the operator to perform sensory tests with the applicable food or food simulant.

- Non-intentionally added substances (NIAS):
To the best of our knowledge, no NIAS are present in the product. Furthermore, our evaluation shows no production processes that add or yield not regulated substances or NIAS in a relevant and/or harmful amount. However, we cannot rule out the presence of NIAS in principle.

³⁾ Elastomers:

The parts are suitable for repeated use under the conditions represented by following test conditions:

- Overall migration test:

Test conditions:

Simulant	Temperature / Time
10 % ethanol	100 °C / 15 min + 40 °C / 10 d
4 % acetic acid	100 °C / 15 min + 40 °C / 10 d
50 % ethanol	100 °C / 15 min + 40 °C / 10 d

Test results:

Simulant	Limit	Result
10 % ethanol	10 mg/dm ²	passed
	60 mg/kg food	passed
4 % acetic acid	10 mg/dm ²	passed
	60 mg/kg food	passed
50 % ethanol	10 mg/dm ²	passed
	60 mg/kg food	passed

- Specific migration test:

Test conditions:

Simulant	Temperature / Time
4 % acetic acid	60 °C / 30 min
95 % ethanol	60 °C / 2.5 h + 60 °C / 10 d

Test Results:

None of the specifically analysed substances were detectable above the respective specific migration limits.

No primary aromatic amines were detected after migration in 10% ethanol.

No lead (Pb) was detected after migration in 4% acetic acid for 2h at 60°C

- Consumption of potassium permanganate
No significant consumption of potassium permanganate was detected.
- Sensory tests
The elastomer materials may influence the taste of the food material. It is recommended to the operator to perform sensory tests with the applicable food or food simulant.
- Non-intentionally added substances
To the best of our knowledge, no NIAS are present in the product. Furthermore, our evaluation shows no production processes that add or yield not regulated substances or NIAS in a relevant and/or harmful amount. However, we cannot rule out the presence of NIAS in principle.

Additional information:

The product must be cleaned before use, as appropriate for the application. This declaration of conformity emphasizes that the customer is obliged to test the product regarding its suitability in the application. This declaration of conformity is exclusively valid for the listed products as supplied to customer and without any further modification. Since the conditions of use are beyond Endress+Hauser's control, Endress+Hauser makes no warranties, expressed or implied, and assumes no liability in connection with any use of this declaration.

This declaration of compliance refers to the compliance of the mentioned materials with the listed regulations. No further suitability of the products for a specific purpose shall be derived from this.

Maulburg, 2024-11-08
Endress+Hauser SE+Co. KG

i.V. Simon Greth
Dept. Manager R&D Devices – Level Continuous

i.V. Stefan Jäger
Dept. Manager R&D Quality Management/FSM

