

Company **Endress+Hauser SE+Co. KG, Hauptstrasse 1, 79689 Maulburg, Germany**
being the manufacturer, declares that the following materials used in

Products **Cerabar PMP23**
Cerabar M PMP51, PMP55
Cerabar S PMP71, PMP75
Ceraphant PTP33B
Deltabar FMD72
Deltabar M PMD55
Deltabar S PMD75, FMD77, FMD78
Deltapilot M FMB50^{*)}
Deltapilot S FMB70^{*)}

Material group	Material	Process-contact part
Elastomers ¹⁾	Rubber: EPDM	Sealing
Silicone ²⁾	Silicone: VMQ	
Metals ³⁾	Stainless steel 316L	Process connection and adapter
	Stainless steel 1.4435	Membrane
	Alloy C276	

are in conformity with the following Chinese Regulations where applicable:

^{*)} Exclusion: Declaration is **not valid for** FMB50 process connections 110: USJ + UTJ
and FMB70 process connections 070: 60 + 62

- Regulations**
- GB 4806.1-2016: “General Safety Requirements for Food Contact Materials and Articles”
 - ¹⁾ GB 4806.11-2023: “Food contact rubber materials and articles”
 - ²⁾ GB 4806.11-2016: “Food contact rubber materials and products”
 - ³⁾ GB 4806.9-2023: “Metal materials and products for food contact”
 - GB 31603-2015: “General Health Code for Production of Food-contacted Materials and Products”
 - GB 31604.1-2023: “General principles for migration testing of food contact materials and products”

¹⁾ EPDM:

GB 4806.11-2023: Food contact rubber materials and articles

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 was detected after migration in 4% acetic acid for 2 h 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 (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.

²⁾ Silicone

GB 4806.11-2016: Food contact rubber materials and products:

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	40 °C / 10 d
4 % acetic acid	40 °C / 10 d
50 % ethanol	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 lead was detected after migration in 4% acetic acid for 2 h at 60°C

- Consumption of potassium permanganate

No significant consumption of potassium permanganate was detected.

- Sensory Tests

The silicone material 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 (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⁾ GB 4806.9-2023: Metal materials and products for food contact

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.

- Overall migration test:

Test conditions:

Simulant	Temperature	Time
Artificial tap water	Reflux	4 h

Test Results:

The overall migration values obtained with the tested simulant are below the limit.

- Sensory Tests

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

Additional information:

The products 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, 29.05.2026
Endress+Hauser SE+Co. KG

i.V. Lars Kretschmer
Dept. Manager R&D Devices- Pressure

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