

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

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

Product **Cerabar
PMP63B**

Material group	Material	Order codes	Process-contact parts
Metals	316/316L ¹⁾ 316L ¹⁾ Alloy C276 ¹⁾	110: *** except 9YY	Process connection
	316L ¹⁾ Alloy C276 ¹⁾	170: A 170: B	Membrane
Accessories	Diverse	620: PF, PH, PJ, QA, QB, QG, QP, QQ	Accessories, adapters, etc.
Elastomer	Silicone ²⁾ EPDM ³⁾	110: 52J, 53J 110: 50J	Form sealing UNI adapter Form sealing UNI adapter
	EPDM ³⁾ Silicone ⁴⁾ EPDM ⁵⁾	110: 54J, 55J 620: PF, PH 620: PF, PH	O-ring O-ring O-ring

**Deltabar
PMD63B**

Material group	Material	Order codes	Process-contact parts
Metals	316/316L ¹⁾ 316L ¹⁾ 316L ¹⁾	110: *** except 9YY 110: *** except 9YY 115: *** except 9YY	Process connection
	316L ¹⁾	170: A	Membrane
Elastomer	Silicone ²⁾ EPDM ³⁾	110: 52J, 115: 52J 110: 50J, 115: 50J	Form sealing UNI adapter Form sealing UNI adapter

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

Regulations GB 4806.1-2016: General Safety Requirements for Food Contact Materials and Articles
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

Metals

¹⁾ GB 4806.9-2023: Metal Materials & Articles Used in 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 hours

- 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.

Silicones

²⁾ GB 4806.11-2023: Rubber Materials and Products for Food Contact

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 4% acetic acid.

No lead was detected after migration in 4% acetic acid for 0.5 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 and odour 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.

Silicones

⁴⁾ GB 4806.11-2023: Rubber Materials and Products for Food Contact

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 4% acetic acid.

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 and odour 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.

EPDM

³⁾ GB 4806.11-2023: Rubber Materials and Products for Food Contact

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 60°C / 2h
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 4% acetic acid.

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 and odour 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.

EPDM

⁵⁾ GB 4806.11-2023: Rubber Materials and Products for Food Contact

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

- Overall migration test:

Test conditions:

Simulant	Temperature / Time
Water	150°C / 30 min + 85°C / 24 h
10 % ethanol	150°C / 30 min + 85°C / 24 h
4 % acetic acid	150°C / 30 min + 85°C / 24 h
50 % ethanol	150°C / 30 min + 85°C / 24 h

Test results:

Simulant	Limit	Result
Water	10 mg/dm ²	passed
10 % ethanol	10 mg/dm ²	passed
4 % acetic acid	10 mg/dm ²	passed
50 % ethanol	10 mg/dm ²	passed

- Specific migration test:

Test conditions:

Simulant	Temperature / Time
Water	150°C / 30 min + 85°C / 24 h
10 % ethanol	150°C / 30 min + 85°C / 24 h
4 % acetic acid	150°C / 30 min + 85°C / 24 h
50 % ethanol	150°C / 30 min + 85°C / 24 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 4% acetic acid.

No lead (Pb) was detected according to test method GB 31604.9-2016

- 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, 2025-12-09
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

