

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

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

Product **Weld-in adapters**
with part numbers 214880-0002, 52002041, 52001051, 71258357 and 71258355

Material group	Material	Description	Order code	Process-wetted parts
Metal	316L ¹⁾	Process connection and adapter	all	Process connection and adapter
Elastomer	Silicone ²⁾	Weld adapter UNI D65 Weld adapter G ¾ d=29, Weld adapter G ¾ d=50 Weld adapter G1 d=60	214880-0002, 71258357, 71258355, 52001051	Sealing
	EPDM ³⁾	Weld adapter G ¾ d=29, Weld adapter G ¾ d=50	71258357, 71258355	
	EPDM ⁴⁾	Weld adapter G1 d=60	52001051	

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 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

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.

- Sensory Tests

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

²⁾ Silicone:

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 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 (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⁾ EPDM:

GB 4806.11-2016: 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 / 4 h
4 % acetic acid	100 °C / 4 h
50 % ethanol	100 °C / 4 h
Water	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
Water	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

Test Results:

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

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Test results:

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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:

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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, 2025-01-22
Endress+Hauser SE+Co. KG

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