

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

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

## Liquipoint

FTW23 and FTW33

## Liquitrend

QMW43

Material group	Material	Order codes	Process-contact parts
<b>Metals</b>	316L <sup>1)</sup>	110: ***	Process connection
		620: P*, RA, RB, RC, RD, RE, RF, RG, RH, RI, RK	Process adapter
		620: Q*	Pipe assembly
<b>Plastics</b>	PEEK <sup>2)</sup>	/	Sensor isolation
<b>Rubber</b>	EPDM <sup>3)</sup>	110: X2J	Gasket
	EPDM <sup>3)</sup>	620: PA, PB, PC, PD, PE,	
	Silicone <sup>4)</sup>	PF, PG, PH	

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

**Regulations** GB4806.1-2016: General Safety Requirements for Food Contact Materials and Articles.  
GB 31603-2015: General Hygienic Specifications for Production of Food Contact Materials and Articles  
GB 4806-9-2023: Metal Materials & Articles Used in Food Contact  
GB 4806-11-2016: Rubber Materials and Products for Food Contact  
GB 4806-11-2023: Rubber Materials and Products for Food Contact  
GB4806.7-2023: Plastic Materials and Products for Food Contact  
GB31604.1-2023: General Rules for Migration Test of Food Contact Materials and Products

<sup>1)</sup> 316L (Stainless Steel):

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.

## <sup>2)</sup> PEEK:

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 <sup>2</sup>	passed
	60 mg/kg food	passed
4 % acetic acid	10 mg/dm <sup>2</sup>	passed
	60 mg/kg food	passed
olive oil	10 mg/dm <sup>2</sup>	passed
	60 mg/kg food	passed

No lead (Pb) was detected after migration in 4%acetic acid for 2 h 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.

<sup>3)</sup> 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	reflux / 4 h
4 % acetic acid	reflux / 4 h
50 % ethanol	reflux / 4 h
Water	40°C / 10 d

## Test results:

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

- Specific migration test:

## Test conditions:

Simulant	Temperature / Time
4 % acetic acid	60 °C / 30 min
Water	60°C / 30 min

## Test Results:

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

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.

<sup>4)</sup> 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 <sup>2</sup>	passed
	60 mg/kg food	passed
4 % acetic acid	10 mg/dm <sup>2</sup>	passed
	60 mg/kg food	passed
50 % ethanol	10 mg/dm <sup>2</sup>	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.

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, 2025-03-20  
Endress+Hauser SE+Co. KG

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