

Dr. Graner & Partner GmbH
Labor für analytische und pharmazeutische Chemie
Sachverständigenbüro

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München, 17.09.2021

Certificate of Conformity: Iglidur I 151
G 21-309

Certificate of Conformity

Client: igus GmbH
Spicher Str. 1a
51147 Köln

Material: Iglidur I 151 (Plates)
NMG 15-210

Manufacturer: igus GmbH

Intended use: The above mentioned product serves as component for machines with food contact.

Application requirements: For short-time contact of temperatures up to 30 minutes up to 65 °C (all foods), repeated use

Validity of this document: 3 years

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This declaration certifies compliance with the Directive, is not an assurance of properties

According to DIN ISO 17025 accredited test laboratory. D-PL-18601-01-00
Pharmaceuticals, food, cosmetics, consumer goods, water, soil, air, medical products analyses, development, quality control, consulting, expert opinions, official cross-checks, microbiology, drug approval, classification enquiries AMG/LFGB

Munich Local Court No. 84402, Managing Director: Alexander Hartmann
Bank details: Genossenschaftsbank Aubing eG
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iglidur I 151

EU-Declaration of Conformity

In the preparation of the material iglidur I 151 only materials and raw materials are used, which comply with Regulation (EU) No 10/2011.

The product mentioned above meets the overall migration limit of 10 mg/dm² in compliance with Regulation (EU) No 10/2011 in the food simulants 3% acetic acid, ethanol 10% and Oil.

The product contains the following substances with specific migration limits. These limits were observed in the tested product.

Substance	FCM-No.	Restriction
Ethylenglycol	227	30 mg/kg SML(T)
Diethylenglycol	263	30 mg/kg SML(T)
Terephthalic acid	785	7.5 mg/kg SML(T)
1,4-Bis(hydroxymethyl)cyclohexane	210	60 mg/kg
Tetrafluoro ethylene	281	0.05 mg/kg SML
Cobalt acetate tetrahydrate	Annex II	0.05 mg/kg SML (det. as Cobalt)
Barium	Annex II	1 mg/kg SML
Copper	Annex II	5 mg/kg SML

The following NIAS (non-intentionally added substance) possibly occurring in the above-mentioned product was not detected.

Substance	FCM-No.	Restriction
Acetaldehyde	128	6 mg/kg SML

The product contains phosphoric acid (E338) as dual-use substance.

The product meets, within the tested parameters (Report No. 2145210), the requirements of:

Regulation (EC) No. 1935/2004 of the European Parliament and the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC of 27. Oktober 2004 (ABl. 2004 No. L 338/4), last amended by article 5 of Regulation (EU) 2019/1381 of 20.6.2019 (ABl. 2019 No. L 231/1)

as well as

§§ 30 and 31 Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (Lebensmittel- und Futtermittelgesetzbuch – LFGB) amended by Art. 13 of the Act to Modernise the Law on Partnerships of 10.8.2021 (BGBl. I 2021 No. 53, p. 3436)

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and fulfills the analytical requirements of

Regulation (EU) No. 10/2011 of the Commission on plastic materials and articles intended to come into contact with food of 14 January 2011 (ABl. No. L 12/1), last amended by Regulation (EU) No. 2020/1245 of 02.09.2020 (ABl. No. L 288/1)

and the

Bedarfsgegenständeverordnung in the version published on 23 December 1997 (BGBl. I p. 5), last amended by article 1 para. 1 of the law to implement Regulation (EU) No. 1007/2011 and to replace the Textile Labeling Act of 15 February 2016 (BGBl. No. 8, p. 198)

with respect to the purpose described.

Specification on the use of the article

Types of food: **all types of food**
Application conditions: **short-time (< 30 minutes) contact up to 65°C, repeated use**

The compliance of the material was determined at a ratio of food contact surface area to volume of **1dm²/100ml and 0.5dm²/100ml (Oil)**

With regard to the above mentioned specifications, due diligence has been given to meet the legal requirements for food contact materials.

Although the product is intended for all food types, it is the responsibility of the user to verify its suitability for his own intended food application. We assume no liability for damages caused by a lack of suitability for the type of food application used. There are no objections concerning the use of this product within the context of §§ 30 and 31 Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (LFGB).

Munich, 17.09.2021



D. Grewe

(State-approved food chemist)

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The test specimens for the tests performed above were manufactured using the 3D printing process (FFF/FDM).

The following settings were used for 3D printing the test specimens:

3D-Printer	Ultimaker S5 with Air Manager
Layer thickness	0,15 mm
Line width	0,42 mm
Filldensity	100%
Nozzle temperature	240°C
Print bed temperature	75°C
Fan	50%
Printing speed	25 mm/s

This statement is based on our current standard of knowledge.

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This statement is valid until 22.08.2024.

Yours sincerely

igus® GmbH

Harald Voll

ECS Manufacturing Manager

