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

Lochhausener Str. 205
81249 München
Telefon +49(0)89/ 863 005-0
Telefax +49(0)89/ 863 005-11
e-Mail: info@labor-graner.de
internet: www.labor-graner.de

München, 23.08.2021

Dr. Graner & Partner GmbH, Lochhausener Str. 205, 81249 München

igus GmbH
Spicher Straße 1a

51147 Köln

FDA-Certificate of conformity: "Iglidur I 151"

G 21-302

Client:	igus GmbH Spicher Str. 1a 51147 Köln
Material:	Iglidur I 151 (Plates) NMG 15-210
Manufacturer:	igus GmbH
Intended use:	The product mentioned above serves as part of machines in contact with food.
Application requirements:	For short-time food contact, repeated use

Validity of this document: 3 years

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

G 21-302

Iglidur I 151

Certificate of conformity for material with food contact

The product "iglidur I 151" complies with the compositional requirements of the Food and Drug Administration (please view supplier's declarations and test report no. 2142009).

The certificate of conformity refers to the following materials:

- ✓ FDA-Code of Federal Regulation, Title 21 CFR 177.1630 (Polyethylene phthalate polymers)
- ✓ FDA-Code of Federal Regulation, Title 21 CFR 178.3297 (Colorants for polymers)
- ✓ FDA-Code of Federal Regulation, Title 21 CFR 177.1315 (b) (1) (Ethylene-1, 4-cyclohexylene dimethylene terephthalate copolymers)
- ✓ FDA-Code of Federal Regulation, Title 21 CFR 175.300
- ✓ FDA-Code of Federal Regulation, Title 21 CFR 177.1550 (Perfluorocarbon resins)

Conditions of use:

The product is suitable for multiple use with all food types except foods containing more than 13% alcohol; Conditions of hot fill not to exceed 82.2 °C (180 °F), storage at temperatures not in excess of 48.9 °C (120 °F). No thermal treatment in the container.

Due to the conformity with the regulations mentioned above, the product is suitable for the use in the field of application according to the regulations, as long as the intended use is carried out.

Although the product is intended for the food types mentioned above, 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.

Munich, 23.08.2021

i.O. D. Grewe
(State-certified food chemist)

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.

Since igus® has no influence on the use of the products indicated above, igus® does not assume any guarantee, neither expressly nor implied, or warranty or any other liability in connection with the use of information contained in this document.

This statement is valid until 22.08.2024.

Yours sincerely
igus® GmbH
Harald Voll
ECS Manufacturing Manager