

DECLARATION OF COMPLIANCE
Blanking Plug Code 7
"W" Code

Part Number: ZEA7934XX00W

Blanking plugs are intended for use in non-alcoholic as well as alcoholic beverages such as water and wine filtration applications. Additionally, they may be utilized for high alcohol, fatty food or oil applications.

An initial flush is required prior to use.

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Reference FBDCBPENb
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Blanking Plug Code 7 (“W” Code)

Components

End Cap	Polypropylene
Fin End	Polypropylene
Adaptor	Polypropylene with internal stainless steel reinforcing ring as appropriate to design
O-ring Seal	Silicone Elastomer (H4)

Declaration

Code 7 “W” Code style Blanking Plugs comprise of materials that meet regulatory and legislative requirements and guidelines for food contact in that:

Europe

The “W” Code Blanking Plug meet the requirements for food contact as detailed in European Regulation (EC) Number 1935/2004 in that:

Our suppliers’ information indicates that the polymeric materials used to produce “W” Code Blanking Plugs are made from monomers and additives consistent with Annex I of European Regulation (EU) number 10/2011, and its amendments, relating to plastic materials and articles intended to come into contact with foodstuffs (excluding seals).

Migration testing (OML/SML) has been performed, after flushing and in flow conditions, in:-

- Simulant B (3% acetic acid) for 2 hours at reflux
- Simulant D1 (65% ethanol) for 2 hours at reflux
- Simulant D2 (sunflower oil) for 2 hours at 40 °C (104 °F)
- Distilled water for 2 hours at 70 °C (158 °F)

Note: This product contains materials that are subject to Specific Migration Limit (SML) requirements. This product contains calcium stearate, which is approved as a direct food additive.

French requirements for food contact elastomers (Arrêté of 9th November 1994 amended by order of 5th August 2020) Typical samples of the ‘H4’ (Silicone) seal material formulation have been tested as BS3601-226 size seals for overall migration. Testing was conducted in distilled water, 3 % acetic acid, 20 % ethanol, 50 % ethanol, and 95 % ethanol under reflux conditions for 4 hours - repeat use. The data obtained with the ‘H4’ O-rings, under the test conditions, were well within the limit for all migration fluids tested.

German requirements for food contact elastomers (BfR XV Silicones) Typical samples of the ‘H4’ (Silicone) seal material formulation have been tested as BS3601-226 size seals for overall migration. Testing was conducted in distilled water, 3 % acetic acid, 10 % ethanol, and 95 % ethanol under reflux conditions for 4 hours - repeat use. The data obtained with the ‘H4’ O-rings, under the test conditions, were well within the limit for all migration fluids tested.

Users should satisfy themselves that these materials are suitable for use in their specific food application.

USA

- Silicone Elastomeric seal material to 21 CFR section 177.2600 (Rubber articles intended for repeated use, excluding milk and edible oils)
- Polypropylene to 21 CFR section 177-1520 (Olefin polymers).

Process Quality System

Site of Manufacture: Pall Manufacturing (UK) Ltd., Ilfracombe, UK supplied by Pall Sàrl. Made in the UK.

The Quality Management System at Pall Manufacturing (UK) Ltd., Ilfracombe, is certified to ISO9001:2015.

These products / product packaging carry a lot number / date code to facilitate traceability to suppliers' materials and Pall production records.

Supplied in Europe by

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The information provided in this literature was reviewed for accuracy at the time of publication. Product data may be subject to change without notice. For current information consult your local Pall distributor or contact Pall directly.

IF APPLICABLE Please contact Pall Corporation to verify that the product conforms to your national legislation and/or regional regulatory requirements for water and food contact use. © Copyright

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