

DECLARATION OF COMPLIANCE

Pasteurizer Replacement Filter Cartridges

AB Style "W" Code

Cartridge Part Number

AB4PAREQ7WH4

The Pasteurizer Replacement filter cartridges (PAREQ) are suitable and intended for use in beer applications.

An initial flush is recommended prior to use.

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Components

Filter Media	Supor* polyethersulfone (Hydrophillic) membrane
Drainage / Support, Cage, Core, End Cap and Fin End	Polypropylene
Adaptor	Polypropylene with an internal stainless steel reinforcing ring
O-ring Seal	Silicone Elastomer (H4)

Pasteurizer Replacement Filter Cartridges (AB Style “W” Code)

Declaration

Pasteurizer Replacement AB style “W” Code filter cartridges comprise of materials that meet regulatory and legislative requirements and guidelines for food contact in that:

Europe

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

Our suppliers state that the polymeric materials of construction are made from monomers and additives consistent with Annex I of Commission Regulation (EU) Number 10/2011 and its amendments relating to plastic materials and articles intended to come into contact with foodstuffs (excluding seals).

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 has 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.

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.

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

OML and SML migration testing has been performed on sample filters (excluding seals), and met migration criteria after flushing and in flow conditions in:

Simulant B (3% acetic acid), 30 mins at 40 °C (104 °F)
Simulant D1 (50% ethanol), 30 mins at 40 °C (104 °F)
And water up to 70 °C (158 °F).

Mercosur

The materials of construction meet the requirements for food contact as detailed in Reglamento Técnico Mercosur sobre materiales lista positiva de

- monómeros, otras sustancias de partida y polímeros autorizado para la elaboración de envases y equipamientos plásticos in contacto con alimentos, Mercosur/GMC/Res. No. 19/21 y
- aditivos para materiales plásticos destinados a la elaboración de envases y equipamientos in contacto con alimentos, Mercosur/GMC/Res. No. 56/92.

People’s Republic of China

The “W” Code Pasteurizer Replacement Filter Cartridges meet the requirements for food contact as detailed in Chinese standard Numbers GB 4806.7-2023 and GB 4806.11-2016.

USA

The raw materials of construction meet the FDA requirements for food contact use as detailed in Code of Federal Regulations, 21 CFR paragraphs 170-199 in that:

- Polypropylene to 21 CFR 177.1520 (Olefin polymers)
- Polyethersulfone to 21CFR 177.2440 (Polyethersulfone resins)
- Silicone elastomeric seals to 21 CFR section 177.2600 (Rubber articles intended for repeated use, excluding milk and edible oils).

Process Quality System

Site of Manufacture: Manufactured in Germany and supplied by Pall Sàrl. Made in Germany

The Quality Management System at the manufacturing site is certified to ISO 9001:2015.

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

Pall Sàrl confirms that this product is manufactured in line with the principles of food contact materials GMP as detailed in Regulation 2023/2006.

Supplied in Europe by

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Pall Corporation has offices and plants throughout the world. To locate the Pall office or distributor nearest you, visit www.pall.com/contact.

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..

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