PALL CORPORATION

DECLARATION OF COMPLIANCE
Pasteurizer Replacement Filter Cartridges
AB Style "W" Code

Cartridge Part Numbers

Table 1 : Pre-Filters

Part Number	Media and hardware description
AB4PAREG7WH4	All polypropylene media and hardware construction.
AB4PAREJ7WH4	All polypropylene media and hardware construction.

Table 2 : Final Membrane Filters

Part Number	Media and hardware description
ABN4PAREM7WH4	Nylon 6,6 filter media in a Nylon 6-10 filter construction.
AB4PAREQ7WH4	Supor® polyethersulfone filter membrane in a polypropylene filter construction.
ABN4PAREV7WH4	Nylon 6,6 filter media in a Nylon 6-10 filter construction.
ABN4PAREY7WH4	Nylon 6,6 filter media in a Nylon 6-10 filter construction.

The Pasteurizer Replacement filter cartridges are manufactured from a variety of materials detailed in Tables 1 and 2 above.

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

An initial flush is recommended prior to use.

Issued 15 August 2017
Revised 1 January 2023
Expires 28 February 2025
Reference FBDCPAREENc

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Pasteurizer Replacement Filter Cartridges (AB Style "W" Code)

Components

Filter Media	Q: Supor polyethersulfone (Hydrophillic) membrane G/J: Polypropylene M/V/Y: Nylon 6,6 with integral polyester non-woven substrate
Drainage / Support	Q/G/J: Polypropylene M/V/Y: Polyester
Cage, Core, End Cap and Fin End	Polypropylene Q/G/J: Polypropylene M/V/Y: Unpigmented Nylon 6-10
Adaptor	Q/G/J: Polypropylene with an internal stainless steel reinforcing ring M/V/Y: Unpigmented Nylon 6-10 with integral stainless steel reinforcing ring
O-ring Seal	Silicone Elastomer (H4)

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:

For All:
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) and 'J' (EPDM) seal material formulations 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. The data obtained with the 'J' O-rings, under the test conditions, were well within the limit for distilled water, 3 % acetic acid, 20 % ethanol and 50 % ethanol. The 'J' O-rings are not suitable for use in fatty foods.

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.

German requirements for food contact elastomers (BfR XXI Natural and Synthetic Rubber Category 1) Typical samples of the 'J' (EPDM) 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 'J' O-rings, under the test conditions, were well within the limit for distilled water, 3 % acetic acid and 10 % ethanol. The 'J' O-rings are not suitable for use in high alcohol or fatty foods. Additionally, our supplier states that this O-ring seal formulation is suitable for food contact use under BfR XXI category 4.

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.

For Q and G:
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) and
Simulant D1 (50% ethanol), 30 mins at 40 °C (104 °F)

For M, V, Y, and J:
OML and SML migration testing of the filters and components has been performed, and met migration criteria after flushing and in flow conditions in:
Simulant A (10% ethanol)
Simulant B (3% acetic acid)
And also in distilled water.
Component testing gave a maximum temperature limit of 70 °C (158 °F).

In addition, migration testing of the AB hardware and media materials has been performed for 2 hours at 100 °C (212 °F) in Simulant C (20% ethanol).

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)
- Nylon N66 and Nylon 6-10 to 21 CFR section 177.1500 (Nylon resins)
- Polyesters to 21 CFR section 177.1630 (Polyethylene phthalate polymers) and 21 CFR 177.1660 (Poly tetramethylene terephthalate)
- Silicone elastomeric seals to 21 CFR section 177.2600 (Rubber articles intended for repeated use, excluding milk and edible oils).

Process Quality System

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

For Q and G:
Site of Manufacture: Pall Filtersystems GmbH, Bad Kreuznach, Germany supplied by Pall Sàrl. Made in Germany.

The Quality Management System at Pall Filtersystems GmbH, Bad Kreuznach, 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 Filtersystems GmbH confirm that this product is manufactured in line with the principles of food contact materials GMP as detailed in Regulation 2023/2006.

For M, V, Y, and J:
Site of Manufacture: Pall Manufacturing (UK) Ltd., Ilfracombe, UK supplied by Pall Sàrl. Made in UK.

The Quality Management System at Pall Manufacturing (UK) Ltd., Ilfracombe, is certified to ISO 9001:2015.

Pall Manufacturing (UK) Ltd., Ilfracombe, confirm that the product manufacturing environment, for the above products at our site, is in-line with the principles of food contact materials GMP as detailed in Regulation 2023/2006.

Supplied in Europe by

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Visit us on the Web at www.pall.com/foodandbev

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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JANUARY 2023