

DECLARATION OF COMPLIANCE

Pall® Pasteurizer Replacement Filter Cartridges

AB Style “W” Code

Cartridge Part Number

AB PAREQII W H4

Table 1 Table 2

This is a guide to the Part Numbering structure only. For specific options, please contact Pall.

Table 1 : Nominal Length

Code	Description
1	254 mm (10")
2	508 mm (20")
3	762 mm (30")
4	1016 mm (40")

Table 2 : Adaptor

Code	Description
3*	SOE - single open end with flat end and external 222 O-rings
7	SOE - single open end with fin end and external 226 O-rings
8^	SOE - single open end with fin end, plug-in style and external 222 O-rings
28*	SOE - single open end with fin end, bayonet lock and external 222 O-rings

*available in 30" only, ^available in 30 and 40" only.

The Pall Pasteurizer Replacement filter cartridges (PAREQII) each use a single layer of Supor* polyethersulfone (PES) filter membrane in a polypropylene filter construction.

These filters are suitable for microbial removal from aqueous-based, slightly alcoholic food and beverage products, such as beer.

An initial flush is recommended prior use.

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Syed Sirajuddin
Pall Sàrl and MEA QARA Manager

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

Components

Filter Membrane	One layer of hydrophilic Supor polyethersulfone membrane
Support / Drainage	Polypropylene
Cage Core	Polypropylene
End Cap and Fin End	Polypropylene
Adaptor	Polypropylene with a stainless steel reinforcing ring as appropriate to design
O-ring Seal	Silicone Elastomer (H4) or Ethylene Propylene Rubber (J)

Declaration

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

Europe

The “W” Code Pall Pasteurizer Replacement filter cartridges (PAREQII) 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 Pasteurizer Replacement filter cartridges 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 in contact with foodstuffs (excluding seals).

OML and SML migration testing of cartridges employing the same materials of construction as the ‘W’ code Pall Pasteurizer Replacement filter (PAREQII), has been performed, and met migration criteria after flushing and in flow conditions in:

Simulant B (3% acetic acid) for 2 hours at reflux,

Simulant C (20% ethanol) for 2 hours at reflux.

And water up to 70 °C (158 °F).

Our supplier states that the Silicone elastomeric seal material used conforms to BfR recommendation XV. Our supplier states that the EPR elastomeric seal material used conforms to BfR recommendation XXI.

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 ‘S’ 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 ‘S’ 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 ‘E’ O-rings, under the test conditions, were well within the limit for distilled water, 3 % acetic acid and 10 % ethanol. The ‘E’ 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.

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

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. 02/12 y
- aditivos para materiales plásticos destinados a la elaboración de envases y equipamientos in contacto con alimentos, Mercosur/GMC/Res. No. 30/19.

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 section 177.1520 (Olefin polymers)
- Polyethersulfone resin to 21 CFR section 177.2440 (Polyethersulfone resins)
- Ethylene Propylene Rubber and Silicone Elastomeric seal materials 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.

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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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