

NSF/ANSI 51 — Food Equipment Certification

NSF is the most accepted and trusted certification in commercial foodservice equipment, specified by health departments, restaurant buyers and specifiers. NSF means market access — products with the NSF mark receive guaranteed regulatory acceptance in North America and improved acceptance worldwide.

This Standard is applicable to the materials and finishes used in the manufacture of food equipment (e.g., broiler, beverage dispenser, cutting board, stock pot). The Standard is also applicable to components such as tubing, sealants, gaskets, valves, and other items intended for various food equipment applications. These components shall meet the relevant design and construction requirements of the NSF Standard applicable to the type of food equipment on which the component is used.

In addition to NSF 51, these materials are also FDA and 3-A Sanitary listed and comply with 21CFR 177-2600, “Rubber Articles Intended for Repeated Use” (with food).



NSF 51 COMPOUNDS

- EPDM: E-70
- NBR: N-70
- Viton™: F-70
- Silicone: S-70

NCS also offers two compounds that are EPDM 70 durometer and are both NSF 51 and 61 certified, as well as EN 681-1, DVGW W534, KIWA, CLP, WRAS, UBA, DVGW-W270 E and in compliance with FDA (177.2600-21)

APPROVED FOOD CONTACT TYPES

- Alcohol Less than 8% (AL<8)
- Alcohol Greater Than 8% (AL>8)
- Aqueous Acidic (AQ-AC)
- Aqueous Non-Acidic (AQ-NAC)
- Bakery Products with Free Fats and Oils on Surface (B-O)
- Bakery Products with No Free Fats or Oils on Surface (B-O)
- Dairy, Oil in Water Emulsions (DY-OW)
- Dairy, Water in Oil Emulsions (DY-WO)
- Dry Solids (DS)
- Oils and Fats (Oil-Fat)



Viton™ is a trademark of The Chemours Company FC, LLC.



Contact North Coast Seal today for more information!

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