

Manufacturer's certification

PUR FOOD-AS

Manufacturer certification of PUR FOOD-AS hoses regarding suitability for applications in the food sector - Version 2026-07-20

Our PUR-FOOD AS polyurethane hoses, which are made from special and particularly high-quality raw materials, are ideal for many applications in the food industry.

- PROTAPE® PUR-INOX 330 FOOD-AS
- PROTAPE® PUR-INOX 331 FOOD-AS
- AIRDUC® PUR-INOX 350 FOOD-AS
- AIRDUC® PUR-INOX 351 FOOD-AS
- AIRDUC® PUR-INOX 355 FOOD-AS
- AIRDUC® PUR-INOX 356 FOOD-AS
- AIRDUC® PUR 356 FOOD-AS REINFORCED
- BARDUC® PUR-INOX 382 FOOD-AS

We hereby confirm that the raw materials used for the hose wall comply with EU Regulation 10/2011 and EC 1935/2004.

The specified products have been tested by the independent Hygiene-Institut des Ruhrgebiets (test reports Prüfberichte H-340603-21, H-349324-21, H-360965-22) in accordance with the requirements of **EU Regulation 10/2011 „plastic materials and articles intended to come into contact with food“** and the **German Consumer Goods Ordinance** for food contact articles. The tests have proven that these product ranges meet the requirements of **EU Regulation 10/2011 „plastic materials and articles intended to come into contact with food“** and the **German Consumer Goods Ordinance** for food contact articles.

The test results indicated suitability for contact with any food for which testing with the listed food simulants is required, in association with the respective contact conditions shown:

Food simulant	Contact conditions
E	2 hours at up to 70 °C or 15 min at 100 °C

In addition, we confirm the following properties for the wall materials used for the above-mentioned products:

- **Compliance with FDA (US Food and Drug Administration) regulations:**
The raw materials and additives used (except for stabilizers) are listed in the FDA Code of Federal Regulations, **Title 21 § 177.2600 „Rubber articles intended for repeated use“** dated April 1, 2010. The antioxidants and stabilizers used are listed in § 178.2010 „Antioxidants and/or stabilizers for polymers“.
- **BfR (German Federal Institute for Risk Assessment, formerly BgVV):**
The monomers used in manufacture are listed in the **German Consumer Goods Regulation (BGVO)** published December 23, 1997 (BGBl. 1998 I, p. 5), last changed on June 24, 2013. The used initial substances are listed in Section 2.1, Category 1 of Recommendation XXXIX, “Commodities based on Polyurethanes” of the BfR from 01.06.1998, last updated on 01.01.2012.

Our quality management system is certified according to DIN/ISO 9001.

(Note: Some of the guidelines for food contact cited above, which are based on EU Directives, lists limitations of the residual content of individual components of synthetic materials. However, it should be noted that the EU-Directive 10/2011, which applies to all EU member states, sets a limit value for the migration in synthetic products for food sector. Even if, as in this case, an official statement from the manufacturer is available, according to EU-Directive 10/2011, these tests should be performed on the end product by the processor using the corresponding foods or food simulation materials. Times and temperatures should be chosen to reflect actual conditions during the normal use of the articles, in accordance with the rule from EU-Directive 10/2011. It is the responsibility of the processor to ensure that the article is suitable for the intended purpose.)