

Dear Sir or Madam,

in the appendence you will find the Certificate of Conformity of:

iglidur® I150

This declaration is based on our current knowledge.

Since igus® has no influence on the use of the products indicated above, igus® does not assume any guarantee, neither expressly nor implied, or warranty or any other liability in connection with the use of information contained in this document.

This Certificate of Conformity is valid until: 20.01.2023

igus® GmbH

Harald Voll



Compiled:	16.02.2017/Material Procurement	Checked by:		Approved:		QA No.:	QM-0-1246-B
Amended:	30.01.2020 / Harald Voll	Name:	Peter Spanier	Name:	Peter Spanier		Page 1 of 4
		Date:	31.01.2020	Date:	31.01.2020		
Distribution list:	QMA, TM, Sales						

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München, 21.01.2020

Certificate of Conformity: Iglidur I 150
G 19-618

Certificate of Conformity

Client: igus GmbH
Spicher Str. 1a
51147 Köln

Material: Iglidur I 150

Manufacturer: igus GmbH

Intended use: The above mentioned product serves as component for machines with food contact.

Application requirements: For short-time contact up to 30minutes of temperatures up to 65 °C (all foods), repeated use

Validity of this document: 3 years

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This declaration certifies compliance with the Directive, is not an assurance of properties

According to DIN ISO 17025 accredited test laboratory. D-PL-18601-01-00
Pharmaceuticals, food, cosmetics, consumer goods, water, soil, air, medical products analyses, development, quality control, consulting, expert opinions, official cross-checks, microbiology, drug approval, classification enquiries AMG/LFGB
Munich Local Court No. 84402, Managing Director: Dr. Manfred Holz, Alexander Hartmann
BIC: GENODEFIM07; IBAN: DE30 7016 9464 0000 0699 22
Bank details: Genossenschaftsbank Aubing eG

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Iglidur I 150

EU-Declaration of Conformity

In the preparation of the material Iglidur I 150 only materials and raw materials are used, which comply with Regulation (EU) No 10/2011.

The product mentioned above meets the overall migration limit of 10 mg/dm² in compliance with Regulation (EU) No 10/2011 in the food simulants 3% acetic acid, ethanol 10% and Oil.

The product contains the following substances with specific migration limits. These limits were observed in the tested product.

Substance	FCM-No.	Restriction
2,2-dimethyl-1,3-propanediol	310	0,05 mg/kg
Terephthalic acid	785	7,5 mg/kg (T)
Ethyleneglycol	227	30 mg/kg (T)
Tetrafluoroethylene	281	0,05 mg/kg
Antimony trioxid (det. as antimon)	398	0,04 mg/kg
Cobalt Acetate Tetrahydrate (det. as cobalt)	-	0,05 mg/kg

The product contains the following substances as NIAS (non-intentionally added substance). These limits were observed in the tested product.

Substance	FCM-No.	Restriction
Acetaldehyde	128	6 mg/kg
Diethyleneglycol	263	30 mg/kg (T)

SML (T): Sum limit

Det.= determined

The product contains phosphoric acid as Dual Use-Substance.

The product meets, within the tested parameters (Report No. 1982338), the requirements of:

Regulation (EC) No. 1935/2004 of the European Parliament and the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC of 27. Oktober 2004 (ABl. 2004 No. L 338/4), last amended by article 5 of Regulation (EU) 2019/1381 of 20.6.2019 (ABl. 2019 No. L 231/1)

as well as

§§ 30 and 31 Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (Lebensmittel- und Futtermittelgesetzbuch – LFGB) in the revised version of 3.6.2013 (BGBl. I S. 1426), last amended by article 28 of 2. DSAnpUG-EU from 20.11.2019 (BGBl. I 2019 No. 41, p. 1626)

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Iglidur I 150

and fulfills the analytical requirements of

Regulation (EU) No. 10/2011 of the Commission on plastic materials and articles intended to come into contact with food of 14 January 2011 (ABl. No. L 12/1), last amended by Art. 1 of Regulation (EU) 2019/1338 of 8.8.2019 (ABl. 2019 Nr. L 209/5)

and the

Bedarfsgegenständeverordnung in the version published on 23 December 1997 (BGBl. I p. 5), last amended by article 1 para. 1 of the law to implement Regulation (EU) No. 1007/2011 and to replace the Textile Labeling Act of 15 February 2016 (BGBl. No. 8, p. 198)

with respect to the purpose described.

Specification on the use of the article

Types of food:	all types of food
Application conditions:	short-time contact (< 30 minutes) up to 70°C, repeated use

The compliance of the material was determined at a ratio of food contact surface area to volume of **0,6dm²/50ml**

With regard to the above mentioned specifications, due diligence has been given to meet the legal requirements for food contact materials.

Although the product is intended for all food types, it is the responsibility of the user to verify its suitability for his own intended food application. We assume no liability for damages caused by a lack of suitability for the type of food application used. There are no objections concerning the use of this product within the context of §§ 30 and 31 Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (LFGB).

Munich, 21.01.2020


D. Grewe
(State-approved food chemist)

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