

## **Stainless Steel FDA Compliance**

The FDA Food Code 2009, specifically outlined in Chapter 4, Part 4-1, Subpart 4-101, establishes U.S. requirements for multiuse food-contact materials. These materials must prevent the migration of harmful substances and the imparting of colors, odors, or tastes to food

In accordance with the NSF/ANSI 51 Standard on Food Equipment Materials, substances used in food zones must not alter the characteristics of food. Numerous studies confirm that stainless steel, when used correctly, does not release harmful metals. Stainless steel, known for its corrosion resistance, is inert and does not impact the color, taste, or appearance of food. The FDA standard mandates a minimum chromium content of 16% for stainless steel used in food zones.

The stainless steel used by Straval adheres to FDA standards, containing a minimum chromium content of 16%. It is also free from mercury and radiation contamination, ensuring that it does not affect the characteristics of food

We certify that the provided information is accurate and aligns with the stainless-steel specifications used by Straval.

Attested by,  
Nour Omar  
Mechanical Engineer  
Straval Machine Co. Inc.



## **Viton FDA & USP Class VI Compliance**

Viton is composed of FDA-approved materials and has been thoroughly tested to comply with the FDA's standards outlined in Title 21, Paragraph 177.2600, allowing for repeated use in contact with food.

The compound also complies with the United States Pharmacopeia (USP) and Biological Reactivity test standards for Class VI materials, Physicochemical Tests for plastics, and 3-A Sanitary Standards 18-03 Class I, II, III & IV requirements.

Straval ensures that this compound meets the specified requirements stated above, confirming the information's accuracy and its alliance with our quality standards.

Attested by,  
Nour Omar  
Mechanical Engineer  
Straval Machine Co. Inc.



## **EPDM FDA & USP Class VI Compliance**

EPDM is composed of FDA-approved materials and has been thoroughly tested to comply with the FDA's standards outlined in Title 21, Paragraph 177.2600, allowing for repeated use in contact with food.

The compound also complies with the United States Pharmacopeia (USP) and Biological Reactivity test standards for Class VI materials. As well as 3-A Sanitary Standards 18-03 Class I, II, III & IV requirements.

Straval ensures that this compound meets the specified requirements stated above, confirming the information's accuracy and its alliance with our quality standards.

Attested by,  
Nour Omar  
Mechanical Engineer  
Straval Machine Co. Inc.



## **Buna FDA Compliance**

Buna is composed of FDA-approved materials and has been thoroughly tested to comply with the FDA's standards outlined in Title 21, Paragraph 177.2600, allowing for repeated use in contact with food. It also holds USDA approval for contact with meat and poultry food products, demonstrating strong resistance to petroleum-based oils and a non-crazing effect on plastics.

Straval ensures that this compound meets the specified requirements stated above, confirming the information's accuracy and its alliance with our quality standards.

Attested by,  
Nour Omar  
Mechanical Engineer  
Straval Machine Co. Inc.



## **Silicone FDA & USP Class VI Compliance**

Silicone is composed of FDA-approved materials and has been thoroughly tested to comply with the FDA's standards outlined in Title 21, Paragraph 177.2600, allowing for repeated use in contact with food.

The compound also complies with the United States Pharmacopeia (USP) Class V & VI materials, as well as 3-A Sanitary Standards 18-03 Class III & IV requirements.

Straval ensures that this compound meets the specified requirements stated above, confirming the information's accuracy and its alliance with our quality standards.

Attested by,  
Nour Omar  
Mechanical Engineer  
Straval Machine Co. Inc.

