

UNITED STATES DEPARTMENT OF AGRICULTURE
MARKETING AND REGULATORY PROGRAMS
AGRICULTURAL MARKETING SERVICE

EQUIPMENT ACCEPTANCE CERTIFICATE

Firm: **Gates TPU, Inc.**
9 Northwestern Drive
Salem, New Hampshire 03079

Model Designation: **Conveyor - Belting:**
PosiClean®, PC10 and PosiClean®, PC20

August 4, 2020

Date of Issuance

U.S. Department of Agriculture
Marketing and Regulatory Programs
Agricultural Marketing Services
Dairy Grading Branch
1400 Independence Ave., SW
Washington, DC 20250-0230

August 3, 2025

Date of Expiration

The issuance of this form is based on U.S. Department of Agriculture, Dairy Grading Branch, Equipment Design Review Section, evaluation of the equipment listed above for compliance with:

**USDA Guidelines of the Sanitary Design and Fabrication of Dairy Processing Equipment.
(June 2001)**

This form does not limit USDA's responsibility to take appropriate action in cases in which evidence of non-compliance, improper maintenance, or non-sanitary conditions have been observed.



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Firm: **Gates TPU, Inc.**
9 Northwestern Drive
Salem, New Hampshire 03079

Model Designation: **Conveyor-Belting**
CenterClean® and PosiClean® (designations PC10 & PC20)

February 6, 2019

Date of Issuance

U.S. Department of Agriculture
Marketing and Regulatory Programs
Agricultural Marketing Services
Dairy Grading Branch
1400 Independence Ave., SW
Washington, DC 20250-0230

February 5, 2023

Date of Expiration

The issuance of this form is based on U.S. Department of Agriculture, Dairy Grading Branch, Equipment Design Review Section, evaluation of the equipment listed above for compliance with:

NSF/ANSI/3-A SSI 14159-3 2014 Hygiene Requirements for the Design of Mechanical Belt Conveyors used in Meat and Poultry Processing.

This form does not limit USDA's responsibility to take appropriate action in cases in which evidence of non-compliance, improper maintenance, or non-sanitary conditions have been observed.



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9 Northwestern Drive
Salem, New Hampshire 03079

Model Designation: Conveyor-Belting:
CenterClean® (designation CC40, CC40-IT (Inverted Texture) and CC40-ST (Saw Tooth) and PosiClean® (designations PC10, PC10-IT (Inverted Texture), PC10-ST (Saw Tooth), PC20, PC20-IT (Inverted Texture) and PC20-ST (Saw Tooth)

February 6, 2019

Date of Issuance

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DRIVEN BY POSSIBILITY™

GATES MECTROL
9 NORTHWESTERN DRIVE
SALEM, NH 03079
US
P: +1 603.890.1515
F: +1 603.893.2978
GATESMECTROL.COM



EU “Declaration of Compliance” statement for Materials and Articles in Contact with Food

Products: Fibre reinforced thermoplastic polyurethane belting including sidewall and joining materials Product Codes PosiClean® PC10 and PC20; FlatClean® FC9 and FC12; CenterClean® CC40; PosiLace®, including those containing a metal detectable additive.

Intended applications: Belting applications with all dry, aqueous, acidic and solid fatty foods, at belt temperatures <70°C including short term contact (less than 15 minutes) at temperatures up to 100°C.

Framework regulation (EC) No. 1935/2004: (Applicable to all food contact materials)

It is confirmed that the above listed polyurethane belting products comply with the applicable requirements of Regulation (EC) No.1935/2004 on Materials and Articles intended to come into contact with food, including Article 3 (General Requirements) and Article 17 (Traceability).

Good Manufacturing Practice Regulation (EC) No. 2023/2006: (Applicable to all food contact materials)

These belting products are manufactured under a quality assurance system which meets the requirements of Regulation (EC) no. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food.

Commission regulation (EU) No.10/2011 on plastic materials intended to come into contact with food:

These belting products are in compositional compliance with EU Regulation 10/2011 including its updates to the date of this statement (Regulations 1282/2011, 1183/2012, 202/2014, 174/2015, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831, 2019/37, and 2019/1338)

Dual use food additives:

No migratory dual use food additives or authorised food flavourings covered respectively by Regulation (EC) No. 1333/2008 or Regulation (EC) No. 1334/2008 or their implementing measures are used in the manufacture of the belting.

Migration Testing:

The overall migration and specific migration of substances subject to restriction do not exceed the legal limits (calculated as 6 dm² belting per 1kg of food).

Test Simulants	Food Types	Testing Condition
10% ethanol(Simulant A) 3% acetic acid (Simulant B) 95% ethanol (Simulant D2 vegetable oil screening substitute)	All solid foods	OM3 - 2 hours at 70°C or equivalent, Repeat Use



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No potentially associated primary aromatic amines were detected in a 2 hours at 70°C test with 3% acetic acid. (Limit of detection 0.010 mg/kg).

Migration modelling undertaken has established that in use of the belting, the polyurethane will act as a functional barrier preventing potential migration of any fibre finishes from the embedded fibres into food.

This compliance statement is based on information received from material suppliers, migration testing undertaken according to Regulation 10/2011, mathematical migration modelling and quality control systems in place at Gates Mectrol.

This Declaration is for the products specified above. An updated statement will be provided if the information on which the declaration is based changes or regulatory requirements impact on its validity.

Date: 18 April 2020

Gerhard Fickenwirth
Technical Manager