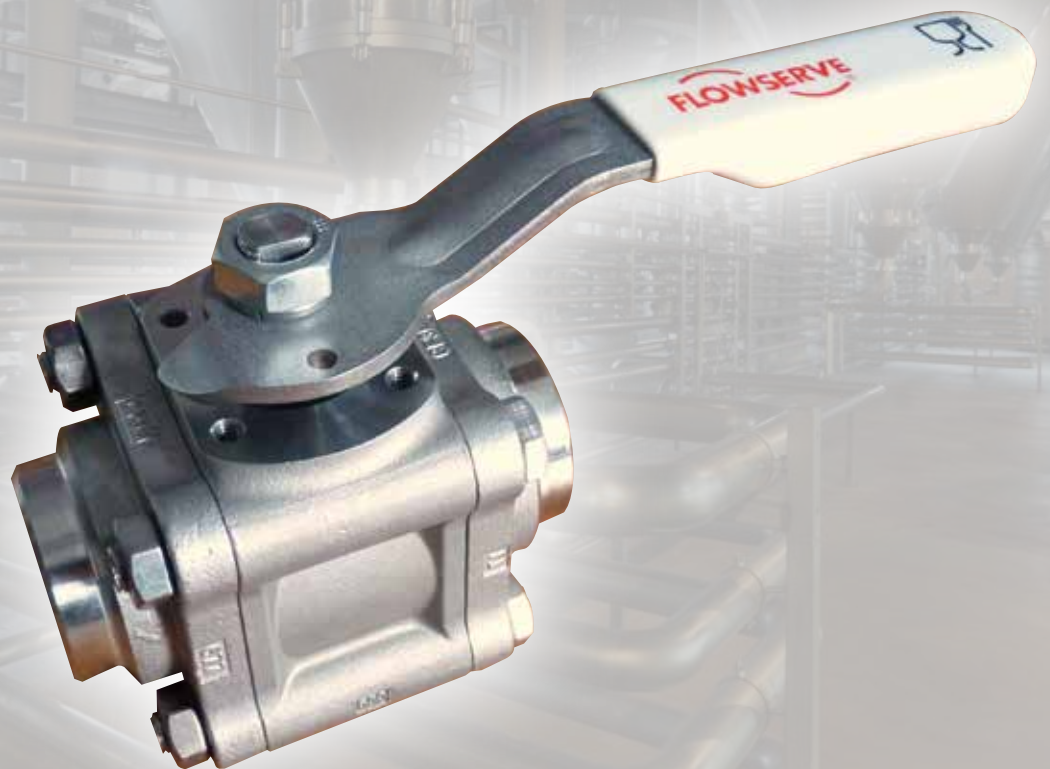




# ***Worcester Controls FoodSafe Valves*** *Certified to meet EC food safety regulations*



***Experience In Motion***

## Food Contact Regulation EC 1935/2004

The Food Contact Regulation (EC) No.1935/2004 is a framework Regulation that provides the rules for all materials and articles intended to come into contact with food.

Flowserve has many years of experience supplying valves and associated equipment to the food industry. It has responded to this EC Regulation by introducing the Worcester Controls FoodSafe range of three-piece ball valves which provides full compliance with the Regulation to ensure that any media passing through the valve is “food safe”.

In terms of European law, a Regulation is a binding legislative act and must be applied in its entirety across the EU.

### Regulation (EC) No.1935/2004

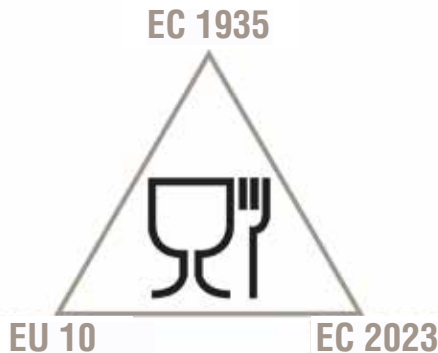
Framework Regulation used in conjunction with two additional Regulations:

### Regulation (EC) No. 2023/2006

Good Manufacturing Practice.

### Regulation (EU) No.10/2011

Legislation for food contact plastic materials & articles.



Only products that meet the requirements of the relevant articles within the Framework Regulation, Good Manufacturing Practice and Specific Material Legislation, can be used in contact with food during processing and manufacture.

Flowserve has developed stringent material controls, cleaning processes, build and test procedures followed by specific packing and labelling. This ensures that the Worcester range of FoodSafe valve products - identified by the unique T1935 suffix in the coding - meet the regulatory requirements as detailed opposite.

## The relevant articles applicable to valves

### General Requirements (Article 3)

- Product must not endanger human health, bring about an unacceptable change in the composition of food or bring about deterioration in the organoleptic (taste/texture) characteristics.

### Specific Measures for Groups of Materials and Articles (Article 5)

- Annex I of the framework Regulation contains a list of materials that require additional compliance as part of the Regulation. These include the polymeric materials used for the seats and seals, which are sourced from suppliers who have qualified their material to Regulation EU No.10/2011. These components have unique part numbers and storage locations for identification purposes.

### Labelling (Article 15)

- Product will comply with the labelling requirements by having the food contact logo on the valve name plate. In addition to this and for identification purposes, manual valves will have a white wrench sleeve displaying the food contact logo.

### Declaration of Compliance (Article 16)

- A declaration of compliance is available for both the complete valve and the PTFE materials that demonstrate compliance to the Regulation.

### Traceability (Article 17)

- All materials that come into contact with media are capable of being batch identified. This is to ensure that materials from the same batch can be identified in other products if an issue thought to be related to material is identified. This relates to the body, ends, ball and stem along with all the polymeric components used for sealing – seat, body seals, stem seals. The Regulation stipulates a “one step forward, one step back” approach for traceability with the valve being identified by its unique sales order reference on the product label.



## The Worcester FoodSafe difference

In addition to complying with the articles, Worcester's FoodSafe range of products also follow strict cleaning, assembly, test and packaging procedures as below.

### Cleaning

Prior to assembly, all components are cleaned to ensure that contaminants are removed from components that have potential contact with any food media.



### Packing

Valves built to meet EC 1935 are sealed in food compatible protective polythene and labelled in accordance with the framework Regulation. The valve must remain bagged until installation.



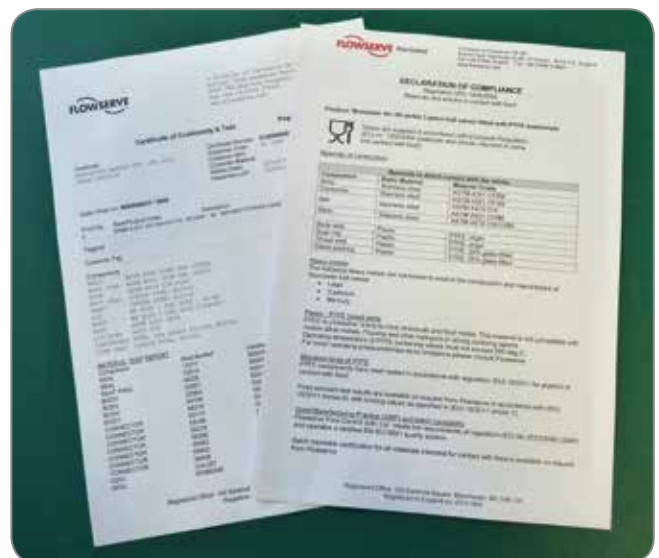
### Assembly and Test

All T1935 specification products are built within a dedicated clean build area to ensure there is no contamination during the build process. Only compatible food grade lubricants are used, followed by testing using demineralised water.



### Certification

Both the Declaration of Compliance and Certificate of Compliance are available with the C of C providing batch traceable references for all components in contact with the media.





**Flowserve Flow Control (UK)**

Burrell Road  
Haywards Heath  
West Sussex United Kingdom RH16 1TL  
Phone: +44 1444 314400  
Fax: +44 1444 314401  
email: [foodsafeflowserve.com](mailto:foodsafeflowserve.com)

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**Contact:**

For more information about Flowserve Corporation, visit [www.flowserve.com](http://www.flowserve.com) or call USA 1 800 225 6989

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