

NSF/ANSI 51 CERTIFICATION

Public health officials often rely on guidelines developed by NSF International to determine appropriate materials for use in food areas. Food equipment standards establish guidelines for minimum food protection and sanitary requirements for materials, design, construction and performance of commercial food equipment and their related components. NSF/ANSI Standard 51 "Food Equipment Materials" is applicable to materials/finishes used in the manufacture of food equipment.

There are three areas of concern related to material usage:

Food Zone

Equipment surfaces are intended to be in direct contact with food. Equipment surfaces where food or condensate may contact and then drip, drain or splash back into food or onto surfaces intended to be in direct contact with food.

Splash Zone

Equipment surfaces, other than those in a food zone, that are subject to spillage, splash or other food soiling during equipment operation. Intention: food will not be consumed.

Non-Food Zone

Exposed equipment surfaces other than those in a food or splash zone.

It is critical to indicate the level to which a part or material is certified in addition to its overall certification status since it potentially affects its specification into different types of applications!

Corian® solid surface sheet and shape materials are NSF/ANSI 51 Certified to the highest level, for food contact, for all food types.

Product and color listings can be found at www.nsf.org, which is updated on a daily basis.