

# Approvals

FDA Approvals	USDA Approvals	
<p><b>FDA US Food and Drug Administration</b></p> <p>US Federal Agency approves materials for use with food contact.</p> <p>The uni-chains product range holds the following FDA approved materials:</p> <ul style="list-style-type: none"> <li>• POM-D, POM-DI, POM-LF, POM-SLF, POM-NL and POM-S</li> <li>• PP, PP-I, PP-MI, PP-HW</li> <li>• PE, PE-I, PE-MI</li> <li>• PVDF</li> <li>• PA6, PA6.6, PA6.6-GFH</li> <li>• UV additive</li> <li>• PBT</li> </ul>	<p><b>US Department of Agriculture</b></p> <p>USDA evaluates and accepts products and equipment for use in the dairy, meat, and poultry industries. uni-chains belts listed on this page are included in the USDA's Accepted Meat and Poultry Equipment book as accepted for food contact and packaged goods respectively. In addition, USDA inspectors accept belt styles on an individual plant basis.</p> <p>USDA Dairy Grading Branch has issued Equipment Acceptance Certificates for the belt types listed on this page under USDA Dairy Accepted.</p>	<p><b>USDA Dairy Approval</b></p> <ul style="list-style-type: none"> <li>• uni MPB, uni MPB G, uni MPB GE, uni MPB N, uni MPB NE, uni MPB 18%, uni MPB 20% and uni MPB 22%</li> <li>• uni CNB C, uni CNB 18% and uni CNB 22%</li> </ul>
<p><b>FDA &amp; EC1935/2004</b></p> <p>Ammeraal Beltech Modular A/S hereby declares that the materials in the belt type meet the requirements mentioned in Title 21:</p> <p>Code of Federal Regulations, issued by the FDA according to paragraph 177.2600 for all wrapped and unwrapped foodstuffs.</p> <p>The listed materials comply with the requirements:</p> <ul style="list-style-type: none"> <li>• POM (D, DI, LF, SLF &amp; SX)</li> <li>• PP &amp; PP-I</li> <li>• PE &amp; PE-I</li> <li>• PA6.6, PA6.6-GFH</li> </ul>	<p><b>USDA Accepted Meat and Poultry Equipment (Food Contact)</b></p> <ul style="list-style-type: none"> <li>• uni SNB series</li> <li>• uni OPB 4C, uni OPB 4V C, uni OPB 4V 23%, uni OPB 4V 36%, uni OPB 8C and uni OPB 8 25%</li> </ul>	<p><b>USDA Equipment Acceptance Certificate in compliance with NSF-3A-14159-003. Hygiene requirements for design of mechanical belt conveyors used in meat and poultry processing.</b></p> <p>The approval covers the following products:</p> <ul style="list-style-type: none"> <li>• uni MPB Single Link and bricklaid belts</li> <li>• uni MPB Product Supports and Side Guards</li> <li>• uni MPB Sprockets</li> <li>• uni Flex ONE</li> <li>• uni X-MPB</li> </ul>
	<p><b>USDA Accepted Meat and Poultry Equipment (Packaged Product only)</b></p> <ul style="list-style-type: none"> <li>• uni Light</li> <li>• uni SNB series</li> <li>• uni OPB 4C, uni OPB 4V C, uni OPB 4V 23%, uni OPB 4V 36%, uni OPB 8C and uni OPB 8 25%</li> </ul>	



Conveyor Belts



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Modular Belts



Timing Belts



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