NSF.) J Royal's NSF 51 Compounds

NSF International facilitates public health and safety by establishing standards and providing testing services for manufacturing materials that come in contact with both liquid and solid food products. NSF compliance standards are voluntary, however they have become the food manufacturing industry's standard for consumer health and safety.

In the food manufacturing and preparation industry, NSF 51 is one of the most important standards due to its focus on public safety. Dubbed, "The Public Health and Safety Organization," those products that comply receive guaranteed acceptance in North America and improved acceptance worldwide.

NSF standards apply to materials and coatings used in piping, seals, gaskets, valves and more. They must comply with strict criteria and meet rigid testing specifications for purity and hygienic safety for the public. J Royal can work with you to source or design the perfect O-Ring or sealing component for your food manufacturing application.

In addition to NSF 51, these materials are also 3-A Sanitary listed and comply with 21CFR 177-2600, "Rubber Articles Intended for Repeated Use" (with food). For more information about NSF, or to check for recent additions to our NSF lineup, please visit www.nsf.org, www.jroyal.com/materials or call our sales department at 800 626 8807.



NSF 51 COMPOUNDS

- EPDM: E-7042, gray
- NBR: N-7086, black
- Viton[™]: F-7044, black
- Viton[™]: F-7045, green
- Silicone: S-7015, clear
- Silicone: S-7021, clear





APPROVED FOOD CONTACT	TYPES FOR J ROYAL NSF 51 MATERIALS
All Food Contact Types	Description

All Food Contact Types	Description
Alcohol Less Than 8% (AL<8)	Beer, malts, some wines, coolers, etc.
Alcohol Greater Than 8% (AL>8)	Hard liquor, some wines, champagne, etc.
Aqueous Acidic (AQ-AC)	Tomato and vinegar containing products; ketchup, pickles and pickled products, citrus fruits, juices, slush, and mixes.
Aqueous Non-Acidic (AQ-NAC)	Water containing products that are not considered acidic, alcohol, or dairy. Examples include water, ice, non-citrus juices, slushes, and mixes, most non-citrus fruits and vegetables.
Bakery Products with Free Fats and Oils on Surface (B-O)	Most fried or iced bakery products including pound cakes, many coffee cakes, doughnuts, chips, cakes, and pies.
Bakery Products with No Free Fats or Oils on Surface (B-O)	Crackers, most sandwich breads, bagels, etc.
Dairy, Oil in Water Emulsions (DY-OW)	Milk, whipped cream, some cheeses, processed cheese, cream, ice cream, etc.
Dairy, Water in Oil Emulsions (DY-WO)	Butter, margarine, some cheeses, etc.
Dry Solids (DS)	Dry cereal, rice, flour, sugar, noodles, dried fruit, etc.
Oils and Fats (Oil-Fat)	Foods containing a high percentage of fats or oils like vegetable oils and lard.

Why Industry Leaders Rely on J Royal

THE HIGHEST STANDARDS

There's no room for compromise when it comes to public health and safety. J Royal meets and exceeds industry standards, and even when standards are voluntary, we hold ourselves to the highest demands.

A TRUSTED LEADER IN FOOD SAFETY

J Royal has been a trusted supplier to the food and beverage manufacturing, processing and preparation industry for decades. We carry the leading certifications required for sealing products that come in contact with solid and liquid foods. Trust J Royal for hygienic, food safe products.

WE'VE GOT WHAT YOU NEED

We source and stock the widest selection of seals from the finest manufacturers around the world. Our vendors are renowned for their engineering and quality programs and we have excellent, long term relationships with them. Even in periods of short supply, we can deliver. We can customize any seal precisely to your specifications.

EXTENSIVE VALUE ADDED SERVICES

We provide JIT/Kanban programs, pre-production and kitting, special marking and packaging options and much more.

FRIENDLY CUSTOMER SERVICE AND EXPERT ON-PREMISE SUPPORT

You're in the best circles with our customer service team. If you need expertise in any area, we've got it, including materials, design, prototyping, testing and more.





NORTH CAROLINA CORPORATE OFFICE 2441 Salem Park Drive Winston-Salem, NC 27127 336.794.0400 PHONE 800.626.8807 TOLL FREE 336.794.0401 FAX ALABAMA 180 Twin Creek Drive Tallassee, AL 36078 336.794.0400 PHONE 800.626.8807 TOLL FREE 336.794.0401 FAX

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LIMITED WARRANTY J Royal Co. ["Seller") warrants that its products ["Goods") will perform in accordance with their specifications; that the goods will be free from manufacturing defects for a period of twelve [12] months from the date of delivery of the goods to Buyer; and that the goods will be as specified by Buyer in the purchase order. Seller should have the right to elect to either refund the purchase price for any defective goods or replace any defective goods, provided that the goods were used in the manner for which they were manufactured. Seller does not warrant that the goods are fit for any particular purpose. Seller should have no obligation to refund the purchase price or replace goods that are rendered defective by a Buyer or a third party after they leave Seller's place of shipment.

LIMITED LIABILITY Seller's liability for its goods is limited to their terms set forth in Seller's express warranty set for above, in no event shall Seller's liability exceed the total purchase order price. Seller is not assuming any liability for any indirect, collateral, special, incidental or consequential losses or damages suffered by Buyer, or by any end-user or other third party, including but not limited to, lost profits, loss of business reputation and/or lost business opportunity, for any possible cause of action or claim arising out of or related to the goods sold to Buyer, even if Seller has been advised of the possibility of such loss or damage.