

OFFICIAL LISTING

NSF International Certifies that the products appearing on this Listing conform to the requirements of NSF/ANSI Standard 51 - Food Equipment Materials

This is the Official Listing recorded on November 14, 2008.

MICROBAN PRODUCTS COMPANY 11400 VANSTORY DRIVE HUNTERSVILLE, NC 28078 704-875-0806

Facility: SHENZHEN, CHINA

Trade Designation		Color	Type of Food	Maximum Temperature of Use in °F
Microban Concentra	te for Food	d Zone[1] [2] [3]		
Polymer Additive 1303-100N	[4]	Natural	Any	212°
Polymer Additive 1803-100N	[4]	Natural	Any	212°
Polymer Additive 2103-100N	[5]	Natural	Any	212°
Polymer Additive 2203-100N	[6]	Natural	Any	212°
Polymer Additive 5033-100N	[7]	Natural	Any	212°

- [1] Not tested by NSF for efficacy.
- [2] Use of this material must be consistent with the EPA approved label for use in cutting boards, food and condiment storage containers, gaskets, conveyor belts, countertops, ice making equipment, table tops, and trays.
- [3] Maximum let down ration 5%.
- [4] Accepted for for use with ethylene-vinyl acetate copolymers, polyethylene, polypropylene, or rubber articles intended for repeated use.
- [5] Accepted for use with acrylonitrile/butadiene/styrene copolymer or with acrylonitrile/styrene copolymer only.
- [6] Accepted for use with polystryrene and rubber-modified polystyrene.
- [7] Accepted for use with polyethylene or polypropylene.

Facility: CHARLOTTE, NC

Trade Designation	Color	Type of Food	Maximum Temperature of Use in °F
Microban Acrylic Concentrates for F	ood Zone[1] [2] [3] [17]		
Polymer Additive	Natural	Acidic	150°
1000-100N		Aqueous	
		Beverages < 8% Alcohol	
		Dairy Products	
		Dry Solids	
		Oils	

Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF International. 1 of 6



Microban Additive fo	or Food Zone			
Microban Additive IB20		White	Any	450°
Microban Additive IB5		Natural	Any	N/A
Microban Concentrate	e for Food Zone[]	1] [2] [3] [20]		
Polymer Additive 1303-100N		Natural	Any	212°
Microban Delrin® Cor	ncentrate for Foo	od Zone[1] [2] [3] [14]		
Polymer Additive		Natural	Acidic	100°
1100-100N			Dairy	
			Dry Solids	
			Fats	
			Oils	
Microban EMAC Resin	Concentrate for	Food Zone[1] [2] [3]		
Polymer Additive		Natural	Bakery Products	100°
1802-100N			Dairy	
			Dry Solids	
			Fats	
			Oils	
Polymer Additive		Natural	Bakery Broducts	1000
1802MP-100N		Naturar	Dairy	100
			Dry Solida	
			Esta	
			OIIS	
Microban Plasticizer	Concentrate for	r Food Zone[1] [16]		
Plastic Additive 8102-400N		Natural		
Microban Polyethyler [10]	ne Concentrates :	for Food Zone[1] [2] [3]		
Polymer Additive 4000-100N		Natural	Any	212°
Polymer Additive 4010-100N		Natural	Any	212°
Microban Polypropyle [11]	ene Concentrates	for Food Zone[1] [3]		
Polymer Additive 5000-100N	[2]	Natural	Any	212°
Polymer Additive 5030-100N	[2]	Natural	Any	212°
Polymer Additive IB5-5060-200N	[18]	Natural	Any	212°
Polymer Additive ZO1-5070-100N	[19]	Natural	Any	120°
Microban Polystyrene [12]	e Concentrates fo	or Food Zone[1] [2] [3]		
Polymer Additive 2200-100N		Natural	Any	212°
Microban Styrene-Acrylonitrile Concentrates for Food Zone[1] [2] [3] [9]				
Polymer Additive 2100-100N		Natural	Any	140°

[1] Not tested by NSF for efficacy. Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF International.



- [2] Maximum let down ratio 5%
- [3] Use of this material must be consistent with the EPA approved label for use in cutting boards, food and condiment storage containers, gaskets, conveyer belts, countertops, ice making equipment, tabletops, and trays.
- [4] Maximum let down ratio 2.5%
- [5] Maximum let down ratio 3%
- [6] Maximum let down rato 2%
- [7] This material is accecptable for use with the following resin types listed on the EPA approved label: acetate, acrylic, acrylonitrile-butadiene-styrene, epoxy, fluoropolymers, latex, nitrile copolymers, nylon, polychlorophrene, polyester, polyethylene, polypropylene, polystyrene, polyvinylchloride, rayon, rubber (natural and synthetic derivatives), silicone, urethane and vinyl.
- [8] Accepted for use with polyurethane resins only.
- [9] Accepted for use with acrylonitrile/styrent copoly-mer only.
- [10] Accepted for use with polyethylene only.
- [11] Accepted for use with polypropylene only.
- [12] Accepted for use with polystyrene and rubber modified polystyrene only.
- [13] Accepted for use with silicone only.
- [14] Accepted for use with polyoxymethylene homopolymer only.
- [15] Accepted for use with Ethylene-methyl acrylate copolymer resin.
- [16] This material is acceptable for use in:
 - 1) Adhesives complying with 21 CFR 175.105
 - Surface lubricants used in the manufacture of metallic articles complying with 21 CFR 178.3910(b).
 - 3) Side seam cements for containers complying with 21 CFR 175.300 and intended for use in contact with food types AQ-NAC, AQ-AC, AL>8% and AL<8% only.
 - 4) Closures with sealing gaskets complying with 177.1010 and intended for use in contact with food types AQ-NAC, AQ-AC, AL<8%, DY-OW, B-NO and DS only.
 - 5) Rubber articles intended for repeated use complying with 21 CFR 177.2600, where the total use level of all plasticizers and this ingredient is not to exceed 30% by weight of the rubber product.
- [17] Accepted for use with acrylic and modified acrylic plastics only.
- [18] Maximum let down ratio 10%
- [19] Maximum let down ratio 1%
- [20] Accepted for use with ethylene-vinyl acetate copolymers, polyethylene, polypropylene, or rubber articles intended for repeated use.

Facility: HUNTERSVILLE, NC

Trade Designation	Color	Type of Food	Maximum Temperature of Use in °F
Microban Acrylic Concentra	tes for Food Zone[1] [2] [3] [17]	
Polymer Additive	Natural	Acidic	150°
1000-100N		Type of Foodof Use in.[1] [2] [3] [17]Acidic150°AqueousBeverages < 8% AlcoholDairy ProductsDry Solids Oils	
		Beverages < 8% Alcohol	
		Dairy Products	
		Dry Solids	
		Oils	
Microban Additive for Food	Zone[1]		
Microban Additive IB12	Natural	Any	500°

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Microban Additive	[5]	Natural	Acidic	100°
IB2			Aqueous	
			Dairy Products	
			Dry Solids	
			Oils	
Microban Additive IB20		White	Any	450°
Microban Additive IB5		Natural	Any	N/A
Microban Concentrate	e for Food Zone[]	L] [2] [3] [20]		
Polymer Additive 1303-100N		Natural	Any	212°
Microban Delrin® Cor	ncentrate for Foo	od Zone[1] [2] [3] [14]		
Polymer Additive		Natural	Acidic	100°
1100-100N			Dairy	
			Dry Solids	
			Fats	
			Oils	
Microban EMAC Resin [15]	Concentrate for	Food Zone[1] [2] [3]		
Polymer Additive		Natural	Bakery Products	100°
1802-100N			Dairy	
			Dry Solids	
			Fats	
			Oils	
Polymer Additive		Natural	Bakery Products	100°
1802MP-100N			Dairy	
			Dry Solids	
			Fats	
			Oils	
Polymer Additive 1804-100N		Natural	Any	212°
Microban Plasticizer	c Concentrate for	Food Zone[1] [16]		
Plastic Additive 8102-400N		Natural		
Microban Plastisol Liquid Formulation for Food Zone[1] [3] [4] [10]				
Liquid Formulation 8115-400N		Natural	Aqueous Non-Acidic	100°
Microban Polyethyler [10]	ne Concentrates f	For Food Zone[1] [2] [3]		
Polymer Additive 4000-100N		Natural	Any	212°
Polymer Additive 4010-100N		Natural	Any	212°
Polymer Additive 4012-100N		Natural	Any	212°
Polymer Additive 4600-100N		Natural	Any	212°
Microban Polypropyle [11]	ene Concentrates	for Food Zone[1] [3]		
Polymer Additive 5000-100N	[2]	Natural	Any	212°
Polymer Additive 5010-100N	[2]	Natural	Any	212°

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Polymer Additive 5020-100N	[2]	Natural	Any	212°
Polymer Additive 5025-100N	[2]	Natural	Any	212°
Polymer Additive 5030-100N	[2]	Natural	Any	212°
Polymer Additive IB5-5060-200N	[18]	Natural	Any	212°
Polymer Additive ZO1-5070-100N	[19]	Natural	Any	120°
Microban Polystyren [12]	e Concentrate fo	r Food Zone[1] [2] [3]		
Polymer Additive 2200-100N		Natural	Any	212°
Microban Polyuretha [8]	ne Concentrates	for Food Zone[1] [2] [3]		
Polymer Additive 1601-100N		Natural	Dry Solids	100°
Microban Silicone P [4] [13]	Paste Formulation	for Food Zone[1] [3]		
Polymer Additive 0102-400N		Natural	Any	212°
Microban Styrene-Ac [3] [9]	rylonitrile Conc	tr. for Food Zone[1] [2]		
Polymer Additive 2100-100N		Natural	Any	140°
Microban Talc Conce	entrates for Food	Zone[1] [3] [6] [7]		
Polymer Additive		Natural	Any	212°

- 0220-473N
 - [1] Not tested by NSF for efficacy.
 - [2] Maximum let down ratio 5%

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- [3] Use of this material must be consistent with the EPA approved label for use in cutting boards, food and condiment storage containers, gaskets, conveyer belts, countertops, ice making equipment, tabletops, and trays.
- [4] Maximum let down ratio 2.5%
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- [7] This material is accecptable for use with the following resin types listed on the EPA approved label: acetate, acrylic, acrylonitrile-butadiene-styrene, epoxy, fluoropolymers, latex, nitrile copolymers, nylon, polychlorophrene, polyester, polyethylene, polypropylene, polystyrene, polyvinylchloride, rayon, rubber (natural and synthetic derivatives), silicone, urethane and vinyl.
- [8] Accepted for use with polyurethane resins only.
- [9] Accepted for use with acrylonitrile/styrent copoly-mer only.
- [10] Accepted for use with polyethylene only.
- [11] Accepted for use with polypropylene only.
- [12] Accepted for use with polystyrene and rubber modified polystyrene only.
- [13] Accepted for use with silicone only.
- [14] Accepted for use with polyoxymethylene homopolymer only.
- [15] Accepted for use with ethylene-methyl acrylate copolymer resin.
- [16] This material is acceptable for use in:
 - 1) Adhesives complying with 21 CFR 175.105
 - 2) Surface lubricants used in the manufacture of metallic articles
 - complying with 21 CFR 178.3910(b).
 - 3) Side seam cements for containers complying with 21 CFR 175.300 and intended for use
 - in contact with food types AQ-NAC, AQ-AC, AL>8% and AL<8% only. 4) Closures with sealing gaskets complying with 177.1010 and intended for use in contact
 - with food types AQ-NAC, AQ-AC, AL<8%, DY-OW, B-NO and DS only.

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- 5) Rubber articles intended for repeated use complying with 21 CFR 177.2600, where the total use level of all plasticizers and this ingredient is not to exceed 30% by weight of the rubber product.
- [17] Accepted for use with acrylic and modified acrylic plastics only.
- [18] Maximum let down ratio 10%
- [19] Maximum let down ratio 1%
- [20] Accepted for use with ethylene-vinyl acetate, polyethylene, polypropylene, or rubber articles intended for repeated use.

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