



EC 1935:2004
Filtration solutions for food industry

NORDIC AIR FILTRATION

Are you using dust filters compliant according to EC 1935:2004?

In order to improve and ensure the public health, higher requirements are demanded among the EU countries for materials and equipment used in the connection with production of food & beverage.

In Europe, the most important regulation for food contact materials is the **EC 1935:2004** named also Framework Regulation. It requires that the materials and articles that comes in direct contact with foodstuff named in the legislation as food contact material (FCM) must be compliant according to **EC 1935:2004** and likewise in accordance with **Good Manufacturing Practice**.

Good manufacturing practice is further defined in Regulation (EC) No 2023/2006 which applies to all food contact materials and all stages of manufacture, processing and distribution of materials and articles, up to but excluding the production of starting substances.

Another specific measure that is a part of the EC 1935:2004, is the Regulation **(EU) No. 10/2011**, which since 2011 is the replacement of Directive 2002/72/EC.

The measure establishes:

- 1) a list of plastic materials and articles intended to come into contact with food which may be composed of plastic layers and non-plastics such as adhesives, strapping and membrane layers.
- 2) requirements of migration limits, composition of a material, toxicological information on a substance etc. that the finished article must meet when tested with appropriate food simulants related to real use conditions.
- 3) Sets overall migration limit of the article to 60 mg/kg food.

General protective requirement of EC 1935/2004 Food Contact Materials (FCM):

- › Must be made under Good Manufacturing Practice (GMP)
- › Must not transfer constituents in quantities that:
 - will harm human health
 - cause unacceptable changes to the food
 - cause deterioration to organoleptic character of food
- › Labelling, advertising etc. must not mislead consumers
- › Traceability of materials should be available to competent authorities on demand
- › Declaration of compliance must be available stating that the articles comply with the rules.

Regulation (EU) 10/2011 covers a list of substances and plastic materials permitted in manufacture of FCMs that are intended to come in contact with food:

- › consisting exclusively of plastic or
- › composed of plastic bound together by adhesives or other means;
- › outlines the amount of a plastic contact material that is allowed to migrate out of the contact material – max 60 mg/kg food.

Dust filters for safe food processing

The dust filters used in the food process are subject to the EC 1935:2004 regulation, since are covered by materials and articles intended to come into contact with foods, called Food Contact Materials.





Our filtration solutions in accordance to EC 1935:2004

An important part of the EC 1935:2004 Regulation is the HACCP (Hazard Analysis & Critical Control Points) which is a systematic approach to the identification, evaluation, and control of food safety hazards that could make food unsafe or not suitable for eating.

The main types of food safety hazards:

- › microbiological - involving harmful bacteria
- › chemical - involving chemical contamination
- › physical - involving objects getting into food

It is our responsibility to identify the stages where hazards could be present in our manufacturing process, so it can be removed or reduced to safe levels.

These regulations must therefore also include the industrial filters that are intended or can be expected to come into direct contact with foodstuff as the industrial filters are being qualified food contact parts of processing machinery and equipment.

All the EU member states must follow the regulations of EC 1935:2004 – regardless on whether the equipment or solutions are supplied to countries within or outside the EU.

Good Manufacturing Practice Regulation (EC) 2023/2006 covers, the following aspects:

- › Building & facility conditions
- › Equipment design and maintenance
- › Employee practices
- › Sanitation conditions
- › Raw ingredient sourcing
- › Maintaining strong production controls
- › Records and reports

HACCP is based on 7 principles:

1. Conduct a hazard analysis
2. Determine the critical control points (CCPs)
3. Establish critical limits
4. Establish monitoring procedures
5. Establish corrective actions
6. Establish verification procedures
7. Establish record-keeping and documentation procedures



Meeting the highest requirements

Manufacturing our filters while satisfying the highest hygiene requirements is essential for the food & pharma production processes.

We ensure to provide solutions that meet the standards required by our customers and the latest legislation.





Your reliable business partner

We focus on implementing initiatives that benefits our employees, business partners, customers and the environment.

When developing new products, manufacturing our filters or troubleshooting for customers, we always find the most productive solution benefitting the parties involved.

Requirements we meet for our customers

When supplying filtration articles, we ensure to comply with the required level of documentation and our foodstuff approved items are supplied in accordance to EC 1935:2004 and EC 2023:2006.

Declaration of conformity (Fig.1) which is a confirmation that articles delivered by Nordic Air Filtration abide by current regulations and legislation with regard to filtration solutions intended as FCM.

Background documentation establishing the validity of the content in the declaration of conformity. The documentation outlines the results and test conditions for the migration reports, which demonstrate the applicability of each individual material compound as FCM. This background documentation is supplied in the shape of a certificate of conformity for each compound and material.

Technical datasheet for all the items containing component description, a summary of physical properties as well as field of application for the type of foodstuff.

Traceability and GMP to ensure a high-quality assurance, as well as to establish a traceable methodology, all FCM items must be handled via our food safety management system. All items must be supplied with full traceability by batch numbering to ensure an easy identification and recall of faulty materials.

Labelling in accordance to EC 1935:2004. This include Phrase "food contact" or symbol the Food Contact logo (Fig.2), item number, Nordic Air Filtration name and address as well as full traceability via batch numbering.



Figure 1: Declaration of conformity



Figure 2: Food Contact logo

Designed according to the food contact requirements

The products designed for food contact are made respecting the Good Manufacturing Practice as part of the EC 1935 Regulation. Pleated Bags are available in multiple variations, some of them being mentioned below. The advantages of using the pleated bags are numerous.

As the media surface is double comparing to the filter bags and takes less than half of the space in the filter collector, the energy consumption and emissions will be reduced more than 50%. [Read more about it here.](#)



Top Loader With Square Top



Flat Cells



Star Bottom



Top Loader



Bottom Loader



Products for a clean ambient air in your production

Ambient air quality is essential against product contamination, having direct consequences on the product quality, protection of employees, and the health of the consumer. Our range of products are manufactured in accordance to the highest hygiene demands for air

treatment systems, providing clean air during the different phases of food manufacturing process:

- general Clean Room classes
- during manufacturing processes
- during packaging processes



MultiSack N vital



MultiSack G vital



MultiPlan vital



AbsoPur E11 - U15

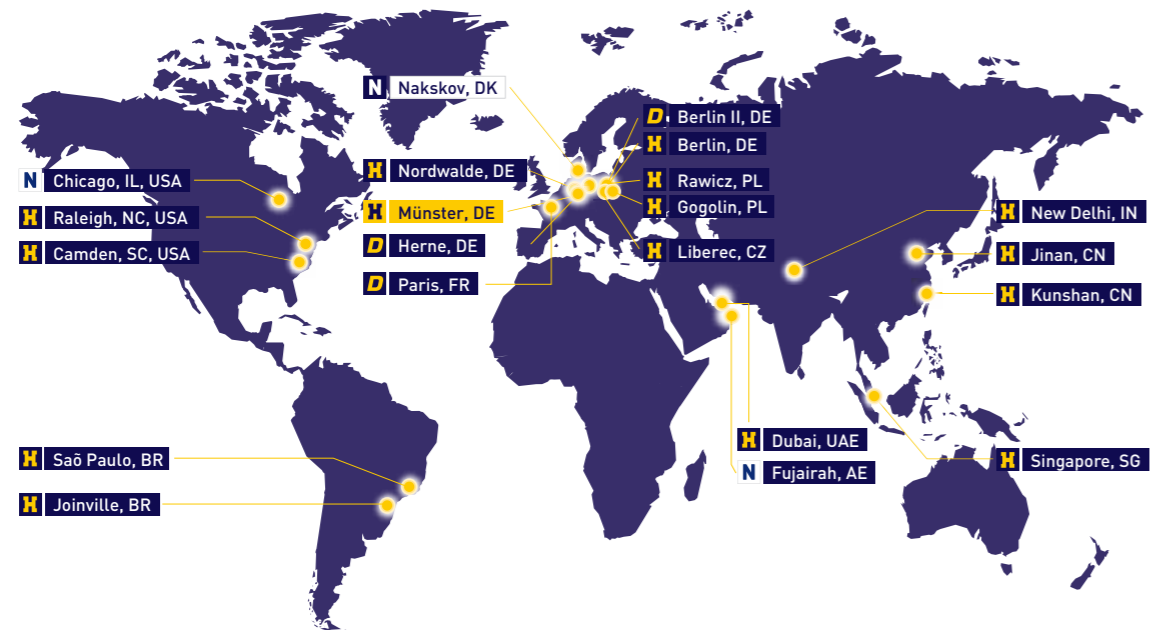


MultiForm Premium vital



MacroPur H13

Your global provider of air filtration solutions



Nordic Air Filtration

Denmark HQ, Bergenevej 1, 4900 Nakskov

Germany, Mandelstrasse 16, 10409 Berlin

United Arab Emirates, PO Box 4937, Fujairah Freezone Phase2

North America, 1121 Warren Ave. Suite 210, Downers Grove, IL 60515

China, Kunshan City, 215300, Jiang Su Province

EC 1935:2004

Filtration solutions for food industry