



OFFICIAL LISTING

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

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Trade Designation	Color	Type of food	Maximum Temperature of Use in °F			
Glass Filled Nylon for Food Zone LATAMID 66 H2 G/30 NAT. F:0003	Natural	Aqueous acidic	212°			
		Aqueous non-acidic				
		Bakery products with free fats and oils on surface				
		Bakery products with no free fats or oils on surface				
		Dairy, oil in water emulsions				
		Dairy, water in oil emulsions				
		Dry solids				
		Oils and fats				
		LATAMID 66 H2 G/30 NERO:F3352		Black	Aqueous acidic	212°
					Aqueous non-acidic	
Bakery products with free fats and oils on surface						
Bakery products with no free fats or oils on surface						
Dairy, oil in water emulsions						
Dairy, water in oil emulsions						
Dry solids						
Oils and fats						

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



LATAMID 66 H2 G/50 NAT. F:0003	Natural	Aqueous acidic Aqueous non-acidic Bakery products with free fats and oils on surface Bakery products with no free fats or oils on surface Dairy, oil in water emulsions Dairy, water in oil emulsions Dry solids Oils and fats	212°
LATAMID 66 H2 G/50 NERO:3302F1	Black	Aqueous acidic Aqueous non-acidic Bakery products with free fats and oils on surface Bakery products with no free fats or oils on surface Dairy, oil in water emulsions Dairy, water in oil emulsions Dry solids Oils and fats	212°
PES for Food Zone LAPEX A NAT.:0134F1	Natural	All food contact types	212°
PPS for Food Zone LARTON G/40 NAT: [1] [2] 0169F1	Natural	All food contact types	212°
Latilub 80-17ST G/30 ^[3] Nat.:0032F1	Natural	All food contact types	212°
PPSU for Food Zone LAPEX R NAT.:0176F1	Natural	All food contact types	212°
PSU for Food Zone LASULF NAT.:0030F1	Natural	All food contact types	180°
Reinforced Nylon for Food Zone LATIGLOSS 66 H2 G/50 NAT.:0003F2	Natural	Aqueous acidic Aqueous non-acidic Bakery products with free fats and oils on surface Bakery products with no free fats or oils on surface Dairy, oil in water emulsions Dairy, water in oil emulsions Dry solids Oils and fats	212°

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- [1] This material is only acceptable for repeated use.
- [2] The food contact area of the finished article must not exceed 70 square inches. If the contact area does exceed 70 square inches, the material must contact a minimum of 12 kg of food per day.
- [3] The food contact area of the finished article must not exceed 40 square inches. This material is only acceptable for repeated use.

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