

NSF/ANSI 51 – 2007

Food equipment materials

**NSF International Standard/
American National Standard**

NSF/ANSI 51 – 2007



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for Food Equipment —

Food equipment materials

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Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials used in the construction of commercial food equipment.

By way of reference, this Standard will define the basic materials requirements for all equipment covered by NSF/ANSI Food Equipment Standards.

This Standard establishes requirements intended to ensure that a material is not formulated such that it may impart deleterious substances to food in its intended end use application. This Standard does not define specific extraction test methods or acceptance criteria to be used to assess the extent of chemical migration from food contact surfaces to food. Instead, the appropriate United States Federal Regulations have been cited as references upon which conformance with this Standard is based. Other NSF/ANSI Standards may establish extraction tests and acceptance criteria, as needed, for specific types of equipment based on the materials used in their construction and the nature of the food contact (i. e., beverage dispensing equipment, ice making equipment).

This Standard establishes cleanability, corrosion resistance, impact resistance, abrasion resistance, heat resistance, and coating adhesion ability requirements and testing methods for food equipment materials of construction, as applicable.

This Standard was revised to update the normative references.

This Standard was developed by the NSF Joint Committee on Food Equipment using the consensus process of the American National Standards Institute.

Suggestions for improvement of this Standard are welcome. Comments should be sent to the Chairperson of the Joint Committee on Food Equipment c/o NSF International, P. O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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