

## Baking Products Statement of Quality

**AMERICOAT<sup>®</sup> Plus and AMERICOAT<sup>®</sup> EU** are fast curing, semi-permanent silicone coatings specifically designed for use on metal surfaces to increase non-stick characteristics. This coating was specifically formulated for bakeware applications which need a non-stick surface for release of baked bread type products.

FDA Status: AMERICOAT<sup>®</sup> Plus and AMERICOAT<sup>®</sup> EU are suitable for direct contact with food per 21CFR175.300 provided all the solvent is removed from the final coating in contact with food, the coating is cured per manufacturer instructions, and all the use and extractive limits are met as specified in 175.300.

European Union Status: AMERICOAT<sup>®</sup> EU has been tested and approved according to Commission Regulation (EU) No 10/2011 with amendments up to and including Commission Regulation (EU) 2017/752 on plastic materials and articles intended to come into contact with food.

**DuraShield<sup>®</sup>, DuraShield<sup>®</sup> SureBake and OptiShield<sup>®</sup>** are high purity fluorocarbon polymers with unique and proprietary chemistry. This unique chemistry gives these coatings excellent non-stick capability, chemical resistivity and thermal stability. All of these characteristics are critical for providing users in the baking and allied food industries a durable, long-lasting coating.

FDA Status: DuraShield<sup>®</sup>, DuraShield<sup>®</sup> SureBake, and OptiShield<sup>®</sup> bakeware coatings conform with FDA regulations and are permitted for use in contact with food as detailed in the Federal Food, Drug and Cosmetic Act and all applicable regulations, including 21 CFR 175.300 (when applied as a continuous film or enamel over a metal substrate, or the coating is intended for repeated food-contact use and is applied to any suitable substrate as a continuous film or enamel that serves as a functional barrier between the food and the substrate).

European Union Status: DuraShield<sup>®</sup>, DuraShield<sup>®</sup> SureBake, and OptiShield<sup>®</sup> bakeware coatings have been tested and approved for contact with food according to union directive WE1935/2004/CE art. 3, decree 2007/766

**Pan Materials** that are commonly used for bakeware are aluminized steel, aluminum, and food-grade stainless steel. The vast majority of baking pans are constructed of aluminized steel, which is comprised of base steel hot coated with an aluminum-silicone alloy. Aluminized steel is ideally suited for baking applications and meets ASTM 463-A specifications.

FDA Status: Although the FDA does not regulate baking pans, all materials used in construction conform to FDA guidelines.



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