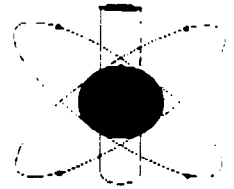

GENERAL MAGNAPLATE

CORPORATION

1331 U.S. ROUTE 1, Linden NJ 07036
980-8626200
info@magnaplate.com



To: Martin Chadwick, Operations Manager General Magnaplate California
From: Vince Meringolo, Corporate Product Manager
Subject: FDA/USDA Code Compliance
cc: Edmund Aversenti, Corporate Director of Operations

The following information is per your request for information on FDA/USDA code compliance of our NEDOX 104, TUFAM 104 and LECTROFLUOR 104 coating systems.

The FDA/USDA allows the use of components listed in several regulations to be used in combination to achieve a final product. The allowable amounts are guided by good manufacturing practice and limited to... "an amount not to exceed that reasonably required to accomplish the intended physical or technical effect".

The use of these components is guided by the following:

- 1) Substances generally recognized as safe in or on food.
- 2) Substances used in accordance with a prior sanction or approval.
- 3) Substances permitted for use by regulations in the CODE OF FEDERAL REGULATIONS (CFR 21).

In particular, the proprietary NEDOX 104, TUFAM 104 and LECTROFLUOR 104 coatings developed by General Magnaplate Corporation are manufactured under and within compliance of the FDA code regulations as described in CFR 21 subsection 175.300 of section 175, "Resinous and Polymeric Coatings", pages 155 though 172.

I trust this provides the necessary information on FDA/USDA Code Compliance.



May 9, 1989

Dr. Michael L. Pearce
General Magnaplate Corporation
1331 U.S. Route 1
Linden, NJ 07036-0804

Dear Dr. Pearce:

We have received the necessary information to complete our evaluation of your coating.

Your Lectrofluor 615 is chemically acceptable for use on equipment in direct contact with meat or poultry food product prepared under Federal inspection.

When this coating is applied to equipment, it must be in accordance with the standard for equipment design and construction in the publication "Accepted Meat and Poultry Equipment," MPI-2. This acceptance is valid as long as the composition and use remain as described to us. No endorsement of the material or of any concomitant claims is intended.

Sincerely,

Charles R. Edwards

Charles R. Edwards, Chief
Product Safety Branch
Food Ingredient Assessment Division

cc: Ron Partyka, Equipment Branch

Feuillets de transmission par télécopieur Post-it™ Fax Note	7671B	Date 11/05/98	# of pages New de pages 2
To BRENDA	Co./Dept./City/Service	From: De CATHY GEDDIS	Co./City
Phone # / N° de tél.		Phone # / N° de tél. 905-686-2277	
Fax # / N° de télécopieur 1-800-892-1008		Fax # / N° de télécopieur 905-686-1001	

Agriculture
CanadaFood Production
and Inspection BranchDirection générale
Production et inspection des alimentsHalldon House
2255 Carling Avenue
Ottawa, Ontario
K1A 0Y9

Your file Votre référence

Our file Notre référence

Tel: (613) 995-5433
Fax: (613) 993-8959

3100-3/G113

March 11, 1991

Mr. David Loudon
Vice President - General Manager
General Magnaplate Canada Ltd.
119 McMaster Avenue
Ajax, Ontario
L1S 2E6

Dear Mr. Loudon:

RE: General Magnaplate Coating, Magnagold, Lectro flour 615,
Tuftram Type H-0, Nedox Type SF -2

This is in reference to your letter dated July 25, 1990, concerning the above coatings for use on food equipment in direct contact with meat or poultry products in a Federal Registered Establishment.

Based on the available information no objection would be taken to the use of the above coatings on equipment with direct contact with food surfaces.

This acceptance is not to be misconstrued as an endorsement for this or similar coatings. Their use in Registered Establishment will depend upon their continued acceptability to all concerned.

Should any changes occur either in the formulations, or their intended use, then this acceptance should be considered **NULL** and **VOID**.

Yours truly

J.J. Donald
National Coordinator
Hygienic Environment
Agri-Food Safety Division

JJD/hg

cc. J. Tremblay

Canada