



INNOVATION STARTS HERE

## Durcon Incorporated Earns NSF/ANSI 51 Certification

Durcon Incorporated epoxy resin work surfaces are now certified with the highest NSF/ANSI 51 ratings for Food Zones and Splash Zones based on test results for:

- Surface cleanability
- Corrosion resistance
- Abrasion resistance
- Impact resistance
- Heat resistance
- Adhesion ability

NSF International certification is the industry standard by which the materials and finishes used in manufacturing food equipment are judged and it is widely used by specifiers to select safe materials for use in food areas.

NSF/ANSI 51 Certification covers materials in three areas:

- Food Zone Certification – Surfaces may come in direct contact with all types of food items and/or food condensation.
- Splash Zone Certification – Surfaces that may be subject to spills, splashes and refuse from the Food Zone. Food in contact with the Splash Zone is not intended for consumption.
- Non-Food Zone – Surfaces outside the Food Zone and Splash Zone.

Food Zone Certification means epoxy resin work surfaces from Durcon Incorporated can be used in all types of food testing, quality control and industrial kitchens as well as school and hospital kitchens and many commercial applications.

Please log on to <http://www.nsf.org/Certified/Food/Listings.com> for certification information. To learn more about quality Durcon Incorporated epoxy resin products log on to [www.durcon.com](http://www.durcon.com) or contact our customer service representatives at 512-595-8000.



ANSI Accredited Program  
Product Certification



Standards Council of Canada  
Conseil canadien des normes