



### OFFICIAL LISTING

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

This is the Official Listing recorded on June 28, 2018.

LATI Industria Termoplastici S.P.A.  
Via Baracca, 7  
I-21040 Vedano Olona (VA)  
Varese  
Italy  
39 033 240 9111

Facility: Gornate Olona, Italy

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		
		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/30 NERO:F3352	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°
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°
PPS for Food Zone Latilub 80-17ST G/30 <sup>[3]</sup> Nat.:0032F1	Natural	All food contact types	212°
LARTON G/40 NAT: [1] [2] 0169F1	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 <sup>[4]</sup> LATIGLOSS 66 H2 G/50 BLACK:3352F2	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	

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LATIGLOSS 66 H2 G/50  
NAT.:0003F2

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

PES for Food Zone  
LAPEX A NAT.:0134F1

Natural

All food contact 212°  
types

- [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.
- [4] This material is only acceptable for repeated use.

**Facility: Varese, Italy**

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NAT.:0003F2

Natural

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Aqueous non-acidic

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on surface

Bakery products with  
no free fats or oils  
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Dairy, oil in water  
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Dry solids

Oils and fats

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