NSF International

RECOGNIZES

PANELTECH INTERNATIONAL LLC HOQUIAM, WA

AS COMPLYING WITH NSF/ANSI 51 AND ALL APPLICABLE REQUIREMENTS.

PRODUCTS APPEARING IN THE NSF OFFICIAL LISTING ARE

AUTHORIZED TO BEAR THE NSF MARK.







Certification Program Accredited by the Standards Council of Canada

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James & Millians

March 6, 2009 Certificate# 4G970 - 01 Joseph L. Phillips, General Manager Food Equipment



NSF Product and Service Listings

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NSF/ANSI STANDARD 51Food Equipment Materials

Paneltech International LLC

2999 John Stevens Way Hoquiam, WA 98550 United States 360-538-1480 Visit this company's website

Facility: Hoquiam, WA

Trade Designation	Color	Type of Food	Maximum Temperature of Use in °F
Sheet Stock for Food Zo	ne[1]		
Paper Stone	Cabernet	All food contact types	104°
Paper Stone	Chocolate	All food contact types	104°
Paper Stone	Concrete	All food contact types	104°
Paper Stone	Denim	All food contact types	104°
Paper Stone	Evergreen	All food contact types	104°
Paper Stone	Grass	All food contact types	104°
Paper Stone	Indigo	All food contact types	104°
Paper Stone	Leather	All food contact types	104°
Paper Stone	Mocha	All food contact types	104°
Paper Stone	Obsidian	All food contact types	104°
Paper Stone	Plum	All food contact types	104°
Paper Stone	Slate	All food contact types	104°
Paper Stone	Virgin Paper	All food contact types	104°

^[1] This material is only acceptable for repeated use in contact with nonacid food (pH above 5.0).