

Hawk's Lo Topcoat Systems are FDA Compliant for Use on Food Contact Surfaces

In accordance with 21 CFR 175.300

BACKGROUND:

The U.S. Food and Drug Administration has established parameters for surfaces that may come in direct contact with food during the producing, manufacturing, packing, processing, preparing, treating, packaging, transporting or holding processes.

A food contact surface is defined as a surface of equipment or a utensil with which food normally comes into contact, or from which food may drain, drip, or splash, (ie., countertops, tables, and kitchen sinks).

Hawk's Lo Topcoat Systems were tested by SGS, an independent third party testing agency, to ensure they meet the FDA standards in accordance with 21 CFR 175.300, which governs the use of resinous and polymeric coatings on food contact surfaces.

COATINGS TESTED:

- CounterCote™ Lo 9500 Topcoat System
- GlasTech™ Lo 800/8500 Topcoat System
- GlasTech™ Lo 9000/9100/9200 Topcoat System
- IsoFree Plus StoneGard™ Lo Topcoat System
- StoneGard™ Lo Topcoat System



RESULTS:

All five topcoat systems referenced above passed the test and meet the FDA standards. Therefore, all five topcoat systems listed above are considered safe for use on food contact surfaces.

Reference: [21 CFR 175.300](#)



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