



Understanding NSF 51 and NSF 61 Standards for Food and Water Safety Coatings

NSF 51 / ANSI 51: Food Equipment Safety:

NSF 51 (also known as ANSI 51) sets the safety standard for products used in food equipment, including powder coatings that come in direct contact with food or food-contact surfaces. To comply with NSF 51, manufacturers must have their facilities audited regularly and approved to ensure sanitary production practices. Once approved, the facility and its products are listed on the NSF International website under Standard 51, providing public verification of compliance. The testing process for coatings is pass/fail, while food-contact products receive an ABC rating based on their safety performance.

PPG powder coatings offer a wide range of products that are NSF 51 listed, ensuring they meet these rigorous food safety standards. More information can be found on the NSF International Listing Category Search Page.

NSF 61: Water Safety for Valves, Tanks and Pipes



NSF 61 focuses on the safety of products that come into contact with drinking water, such as valves, tanks and pipes. Similar to NSF 51, manufacturers must have their facilities approved and audited with a pass rating before their products can be listed under Standard 61. The certification process includes extraction testing, where water is tested after contact with painted surfaces to detect harmful substances like BPA, lead and other chemicals. The testing is pass/ fail, with strict limits on the allowable concentration of contaminants measured in parts per million (PPM). Products exceeding these limits fail the certification.



PPG powder coatings also offer NSF 61 listed products, ensuring compliance with water safety regulations. More details can be found on the NSF International Listing Category Search Page

Important Considerations



Obtaining NSF 51 and NSF 61 certifications is a rigorous and costly process that requires significant effort and facility compliance. However, these certifications are essential for manufacturers aiming to provide safe, reliable coatings developed for food and water applications.

Statements and methods described herein are based upon the best information and practices known to PPG Industries, Inc. ("PPG"). Any statements or methods mentioned herein are general suggestions only and are not to be construed as representations or warranties as to safety, performance, or results. Since the suitability and performance of the product are highly dependent on the product user's processes, operations, and numerous other user-determined conditions, the user is solely responsible for and assumes all responsibility, risk and liability arising from, the determination of whether the product is suitable for the user's purposes, including without limitation substrate, applications process, pasteurization and/or processing, and end-use. No testing, suggestions or data offered by PPG to the user shall relieve the user of this responsibility. PPG does not warrant freedom from patent infringement in the use of any formula or process set forth herein. Continuous improvements in coatings technology may cause future technical data to vary from what is in this bulletin. Contact your PPG representative for the most up-to-date information. IC363 07/25