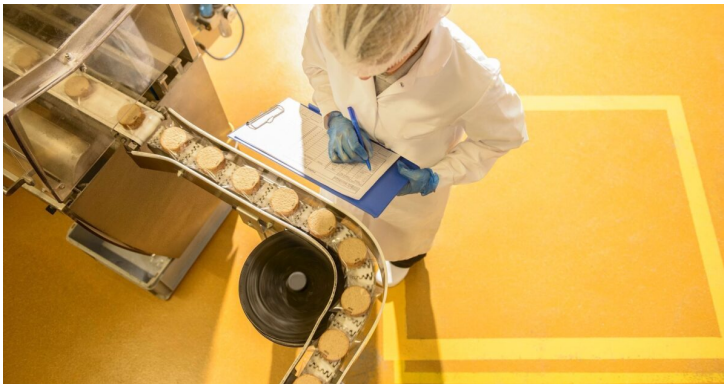


NSF launches MOAH-free certification for food industry materials

03 July 2025 | News

This new certification addresses growing concerns regarding Mineral Oil Aromatic Hydrocarbons (MOAH) contamination in food products



This new certification addresses growing concerns regarding Mineral Oil Aromatic Hydrocarbons (MOAH) contamination in food products

NSF, an independent global services organisation, today announced the launch of its MOAH-Free certification program for nonfood compounds and food equipment materials used throughout the food manufacturing industry. This new certification addresses growing concerns regarding Mineral Oil Aromatic Hydrocarbons (MOAH) contamination in food products and establishes a rigorous standard for materials used in food processing environments.

MOAH compounds, which are derived from crude oil and petroleum, have been identified as potential carcinogens when they contain three or more aromatic rings. These compounds can contaminate food through various pathways, including machinery lubricants, release agents, processing aids and migration from food contact materials such as sealants, adhesives, O-rings, gaskets, valves, tubing and coatings.

“The introduction of our MOAH-Free certification represents a significant contribution toward the reduction of MOAH in the food production chain,” said Samuel Cole, Global Director of Food Contact Evaluation at NSF. “By providing manufacturers with a clear route to verify and communicate the safety of their products, whether they’re producing lubricants, processing aids or equipment components, we’re not only protecting consumers but also fostering innovation in an industry that demands the highest safety standards. This certification bridges the critical gap between regulatory compliance and consumer trust.”

The certification process, based on NSF Certification Guideline 538, involves comprehensive product testing to ensure MOAH content is less than 100 ppm, verification that no mineral oil, paraffin, naphthenes, polycyclic aromatic hydrocarbons or wax are intentionally added, and confirmation that manufacturing facilities have procedures to minimise contamination. Registration with NSF or certification to ISO 21469 is a prerequisite for nonfood compounds, while food equipment materials must be certified to NSF/ANSI 51. For food manufacturers, the certification offers enhanced consumer trust, improved regulatory compliance and reduced production contamination risks. The certification assures that materials used in food processing equipment will not introduce harmful MOAH compounds into food products.