



February 10, 2017

Dean Gambale
Ultramet CPT
12173 Montague St.
Pacoima CA 91331

Dear Mr. Gambale,

This is in reply to your inquiry concerning FDA's opinion of the suitability for food contact use of a tantalum surface applied to stainless steel (SS) by a chemical vapor deposition (CVD) process. You state that the composition of the tantalum raw material is 99.95% tantalum with trace levels of: O₂, C, Fe, N, Nb, H, Al, Ni, Mo, Cr, Ti, W, and Si.

You state and include documentation (Time of Flight Secondary Ion Mass Spectrometry, ToFSIMS, analysis) to support that the resulting tantalum surface on the SS substrate will be purer than the tantalum raw material. The documentation also indicates that there is a thin surface layer of TaO on the tantalum surfaced SS, and that there may be small amounts of Na, K, Ca and hydrocarbons (C_mH_n, e.g., C₂H₅, C₃H₇) that adsorb onto the Ta surface as transient surface contaminants. The tantalum surfaced SS articles are for repeated use in food processing equipment such as components of valves, fittings, and instrumentation that contacts food. The intended technical effect of the tantalum surface treatment is to confer additional corrosion resistance and chemical inertness to the stainless steel articles (exceeding the corrosion resistance and inertness of stainless steel 316).

If the tantalum surface remains chemically inert and resistant to corrosion and abrasion under their intended conditions of use, we believe that there is little or no likelihood that its components would migrate to food at other than insignificant amounts. FDA has historically issued favorable opinions on the use of such metals in contact with food, and we are not aware of any known or likely safety problem associated with the intended use of the tantalum as described. Therefore, we consider the tantalum acceptable for the intended use as described and it does not require premarket approval as a food additive under section 409 of the Federal Food, Drug and Cosmetic Act (*i.e.*, the submission of a food contact notification, a food additive petition, or a threshold of regulation exemption request is not required).

Please do not hesitate to contact us if you have any further questions.

Sincerely,

Kenneth McAdams

U.S. Food & Drug Administration
Center for Food Safety & Applied Nutrition
5001 Campus Drive
College Park, MD 20740

Consumer Safety Officer
Division of Food Contact Notifications, HFS-275
Office of Food Additive Safety
Center for Food Safety and Applied Nutrition