Teflon™ – The Original by Chemours!
We are Chemours

We are a world leader in fluoroproducts and chemical solutions.

We are a company with over 200 years of history, originated from the DuPont performance chemicals business.

We help create a colourful, capable, and cleaner world through the power of chemistry and ...

... we are committed to our Teflon™ nonstick coatings!
Teflon™ – the obvious choice!

50 years of experience behind a trusted brand

PTFE coatings for cook- and bakeware had been discovered over 50 years ago under the Teflon™ brand name and had continuously led the development of nonstick technology ever since. The Chemours Company holds the majority of all patents granted in nonstick technology. At Chemours, we are continuing what DuPont started and are committed to making the brand even better. We are the leader in nonstick research and development, quality assurance, performance and consumer trust. The Teflon™ brand has the highest consumer awareness in nonstick coatings and is one of the most trusted brands within the cookware category worldwide.

Commitment to a more sustainable future

We are always looking for ways to be kinder to the environment while maintaining our performance standards. With our patented technology, Teflon™ nonstick coatings have revolutionised production processes, allowing the manufacture of PTFE without the use of perfluorooctanoic acid (PFOA). Made without PFOA, our coatings are also made without the use of APE, NPE or BPA.

Durability for long lasting performance

Scientific tests show that cookware coated with Teflon™ nonstick coatings maintains a useful life up to seven times longer than sol-gel ‘ceramic’ coated cookware. Simply put, with its significantly higher abrasion and scratch resistance and longer nonstick performance, cookware coated with Teflon™ nonstick coatings offer the best value for money and has less environmental impact.

Dedication to a healthier lifestyle

Cooking or baking with Teflon™ nonstick coatings lets you use little or no oil, butter or fats without compromising the taste of food. The excellent food release of Teflon™ nonstick coatings makes cleaning easy, with less water, soap and effort!

Responsibility for regulatory guideline compliance

Chemours ensures compliance with global food contact regulations and other applicable regulations for cookware and bakeware products (EPA, FDA, Dutch food contact authorities, EFSA).

Why Teflon™?

• Teflon™ nonstick coatings use patented technology
• Made without PFOA
• Teflon™ nonstick coatings have more than over 50 years of proven, long-term nonstick performance
• Dishwasher safe
• For use up to a maximum continuous temperature of 260°C on all heat sources; 230°C for coil coated bakeware
• Superior quality assurance from a brand you can trust
1938 | DuPont discovered PTFE polymer

1945 | Teflon™ brand registration

1961 | First Teflon™ brand application on cookware

1976 | First reinforced coatings

1986 | First ceramic-reinforced coatings

1994 | Launch of multi-reinforced coatings for optimal performance

1999 | Introduction of the Teflon™ brand nonstick coatings with Teflon™ Platinum

2000 | Introduction of reinforced Teflon™ Select

2006 | Introduction of reinforced Teflon™ Xtra

2008 | Introduction of Teflon™ Platinum Plus Superior abrasion and scratch resistance technology

Always leading. Always innovating.
New technology for nonstick coatings
New product Teflon™ Profile
Chemours has a strong commitment to innovate and to improve the performance of its products again and again.

Now introducing Teflon™ Profile with its unique technology for excellent release and superior resistance; looks good longer.

Again a milestone in development and product innovation under the Teflon™ brand.
Nature is our role model

Anything that naturally has a kind of armoured skin, be it a shell, scales or folds, is better protected and always one crucial step ahead of others. It’s therefore no coincidence that it’s mainly these animals and plants with armour that have survived over millions of years.

We have examined this successful concept from Mother Nature very closely: surfaces that have a raised pattern are considerably more durable, longer lasting and look good for much longer than smooth surfaces.

We are now combining all these positive qualities in our new product.

Teflon™ Profile – the latest premium nonstick coating to keep cookware looking good longer.

Skin Technology – the innovative layer design with armour

The secret to the extraordinary resistance and durability of Teflon™ Profile is in the detail: the topcoat and midcoat contain unique use of materials that provide special protection. As a result, our new Skin Technology, based on nature’s example, heralds in a totally new era in cookware coating.
Provides the Lotus-Effect®: topcoat with a specialty high performance polymer

Our specialty high performance polymer in this coating is a further development of the established material polytetrafluoroethylene (PTFE). This polymer is distinguished by its extremely long-lasting nonstick properties and barrier functions. It has been impressing the professional sector, for example on baking trays, for quite some time already. This successful technology is now also available for end consumers.

Provides armour: midcoat with silicon carbide (SiC) particle formations

SiC particles are found in nature, for example in meteorite rock, which is well-known for its tremendous strength. Based on this natural role model, we use such chemically synthesized particles and achieved a result in terms of hardness that is almost equal to that when using diamonds.

The SiC particles aggregate into little formations in the new Teflon™ Profile midcoat through chemical processes, resulting in an innovative surface texture. This texture that you can actually feel not only gives our new nonstick coating its unique look, but also opens up a new dimension in scratch resistance.
Teflon™ Profile
Superior nonstick coating performance You can see and feel!

Introducing Teflon™ Profile makes a difference, enabled by our new Skin Technology.

Market research confirms consumers place particular value on their cookware looking undamaged and good for a long time.
The Proof

The toughest scratch test for cookware coatings is the CAMUT simulation test – Teflon™ Profile achieved outstanding results.

In this process the material being tested is scratched with a knife, a fork, a spatula and a whisk in a computer-aided measuring station. The condition of the surface is then analysed and rated.

Teflon™ Profile shows its colours!

Nature showed us how it’s done by proudly showing off its varied range of colours in the plant and animal kingdom. So why not in the kitchen too? Market research shows that colour is important to consumers. The group discussions as part of the Teflon™ colour research revealed that those surveyed like to add colour accents to their kitchens and therefore prefer coloured cookware.

Three colour options – exactly the right tone for every target group:

Shark Blue
instantly spreads cheer with its freshness – perfect for anyone who likes things elegant.

Crocodile Black
is understated and timelessly – ideal for anyone who likes things classic.

Buffalo Copper
sets trends with shiny copper – simply the best for anyone who likes things unusual.
Our remarkable nonstick coating portfolio

Not just with cookware, but also with nonstick coatings there are differences that have a major impact on performance, which makes sense because user requirements differ too.

This is why Chemours offers three different basic grades of Teflon™ coatings, each optimised in terms of multilayer structure, durability and price for the three most important target groups:

- 3 cook types: occasional cooks, demanding family cooks, avid home chefs
- Good – Better – Best: our research based positioning
- ... fits to the cookware quality level
Teflon™ Profile
- Designed for the ambitious chefs
- Significantly improved abrasion resistance, looks good longer
- Long-lasting nonstick performance
- Best scratch resistance technology, permits the use of metal utensils
- Excellent durability

Teflon™ Platinum Plus
- Designed for avid home and professional chefs
- Advanced patented 3-layer reinforced coating system
- Excellent food release and easy cleaning
- Excellent durability
- Best scratch resistance technology, permits the use of metal utensils

Teflon™ Select
- Designed for busy chefs and their demanding use
- Advanced 3-layer coating system
- Excellent food release and easy cleaning
- Great durability

Teflon™ Classic
- Designed for occasional use, with simple straightforward nonstick coatings
- Advanced 2-layer coating system
- Consistent, good food release and easy cleaning
- Good durability
Teflon™ Radiance – a shining success!

Teflon™ Radiance Technology has anticipated the growing cookware trend towards induction hobs. It is designed to offer even heating support.

Combined with superior abrasion resistance and excellent long lasting release properties, this product offers optimum functional features while standing out for its attractive and characteristic bronze colour.

Radiance Technology
- Optimised for the growing induction segment
- Suitable for all cooktop types
- For brilliant cooking results
- Excellent nonstick properties
Teflon™ Infinity

Such a great opportunity to create and customise your own design. It’s the creative way to make an individual statement while enjoying the quality that you’ve come to expect from Teflon™ branded products.

The Teflon™ Infinity 4-layer system allows any combination of 8 basic colours with 8 different inks in different density, size and distribution. This results in unlimited imaginative ways to customise your cookware for the kitchen.

Teflon™ Infinity Rock Series – the creative road to individualisation!

- Customise: leverage the diverse options for creative design
- Looks like natural stone, signalling toughness and durability
- With Teflon™ Infinity quality coating

<table>
<thead>
<tr>
<th>basic colours</th>
<th>inks for dots</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black, Dark Grey, Light Grey, Grey</td>
<td>Sand, Charcoal, Copper, Gravel Grey, Jasmine, Lime Green, Moonstone, Satin Gold</td>
</tr>
</tbody>
</table>

Design options using "Grey" as the basic colour

Primer + Basic Colour + Ink (size, density and distribution of dots) + Top Coat = Teflon™ Infinity 4-layer nonstick coating.

Rock Series
Cooking need no longer be in black and white; cooking touches our different senses and gives us new experiences. Bringing colour into the kitchen inspires even the most accomplished cooks.

Combining eye-catching hues with superior performance, Teflon™ Colour Collection has become a well-established success.

Trendy Colours

- Based on consumer research
- Stands out from the crowd: an eye-catcher at the POS
- With Teflon® Select quality coating
Teflon™ Print Designs

Teflon™ Print Designs opens up a wealth of new opportunities – it is a great way for culinary expression and it makes a distinctive impression. With patented print colours, the special inks are integrated permanently into the high-quality 3-layer Teflon™ nonstick coatings.

Let’s stand out from the crowd and dare to be different.

Create Emotions

- Wide range of sales opportunities in the promotion / fan article segment
- Permanent advertising and brand messages
- With Teflon™ Select or Teflon™ Platinum Plus quality coating

Diagram:
- Topcoat
- PTFE 4-layer
- Pad Printing
- Reinforced midcoat
- Primer incorporating hard mineral

Page 15
Teflon™ Brand Assurance Program (BAP) for quality excellence

The Teflon™ brand is trusted worldwide for quality

- The Teflon™ brand is one of the best known and most trusted brands within the cook- and bakeware category worldwide
- Teflon™ nonstick coatings lead the industry in brand assurance programs to guarantee high quality
- Teflon™ nonstick coatings are compliant with global food contact regulations and are produced only by licensed manufacturers to the highest standards
- Made without PFOA
- Consistent quality – batch by batch
BAP control processes for quality excellence

All Teflon™ nonstick coatings must pass stringent brand assurance benchmarks for quality control; all Teflon™ products must meet the following criteria:

- Global quality specifications which must be met by all licensed coaters
- Coating Line Audits for each licensed coater
- Initial Qualification (IQ) tests for any coating system and for any substrate
- Routine Qualification (RQ) tests to uphold quality throughout the year
- Grab sample collections throughout the value chain (retail shelves) for quality testing

Seal program for authentic Teflon™ nonstick coating technology

Licensed partners for Teflon™ branded cook- and bakeware can receive authentic brand seals and artwork. Teflon™ branded seals are a great way to differentiate your product and signal that your houseware items meet the highest standards.

Teflon™ trademark protection program for trusted brand strength

In addition to initial and routine quality audits of coaters to assess the quality of the items produced, Chemours ensures compliance with global food contact regulations and other applicable regulations for cookware and bakeware. We aggressively protect our intellectual property (patents, trademarks and copyrights) and the authenticity of Teflon™ branded coatings.

Performance tests for the Teflon™ brand

MTP (Abrasion Resistance)

Performed at 200°C, the Mechanical Tiger Paw holds 3 tungsten-carbide ballpoint pen refills, which trace a repeated pattern. The time to wear through the surface is measured for comparison.

SPAR (Scouring Pad Abrasion Resistance)

Performed at room temperature, the scouring pad is applied to the surface with a weight of 1.5 or 4.5kg and mechanically moved back and forth. The test measures the cycles for the pad to wear through the surface.

Food Release Cooking Test

This test rates the nonstick performance, using 4 different substances: both sides of an egg, pancake and burning milk. Each test is rated from 0 to 5, where 5 represents perfect release. The final rating is between 0 and 20.

AIHAT (Accelerated In Home Abuse Test)

This test is a combination of cooking with aggressive ingredients and abuse by scratch tools like fork, knife and spatula. After a fixed amount of time, the surface is gauged against a scale of 1–10. 10 represents new and unused.

CAMUT (Computer Assisted Mechanical Utensil Test)

Performed at 200°C, it involves abuse with scratch tools: knife, fork, spatula and wire whisk. After a fixed amount of time, the surface is gauged against a scale of 1–10. 10 represents a new and unused item.
Assured quality – along the value chain

Coating quality determines cookware service life, with not only raw materials but also every stage in processing to the final product playing a vital role. Chemours sets standards which other coating manufacturers rarely equal.

- Chemours, the only coating manufacturer with integrated production of PTFE and Finishes: stable batch-by-batch quality
- Application by the licensee network only
- Contracted & frequently audited production; working at higher standards than regulatory

Our commitment to you!

Sustainable production & product

Chemours stands by its commitment to sustainability. We take the greatest possible care both during production of the Teflon™ coating dispersions and with the final product and endeavour to achieve ongoing reductions in environmental impact.

- Made without PFOA, NPE, APE and BPA
- Compliant with global food contact regulations
- Long-term nonstick properties
- Long service life, high performance and durability
- Non-fluorinated processing aid
Trendsetter in innovation and R&D

Continuous investment in Research & Development is key to making progress and improving product performance. In 2016 a new development centre and production plant were built in China.

- Leading in technology: invented multilayer ceramic reinforcements (Teflon™ Platinum Plus) and stainless steel particles to support induction (Teflon™ Radiance)
- The trendsetter with “variants” serving the demand momentum: Colour Collection, Print Designs, Rock Series …
- Now in 2017: Commercialising the latest development solution – the Skin Technology

Market intelligence & creative support

In-depth market intelligence is the only way to foresee upcoming trends. Chemours carries out thorough market research with businesses and consumers. Putting the findings from this research into practice in new coating systems which are attractive to consumers and communicating this to the market allows us to position and strengthen the Teflon™ brand.

- Over 50 years in the market building category and Teflon™ brand
- Co-operation with our partners
- Consultancy and product training to marketers/retailers
- Special products and colour variants on request
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