

# HanneFood-S



<b>Cover Type:</b>	Rubber
<b>Possible applications:</b>	Rollers for direct or indirect contact with food - rollers for the food industry : sieve press and transport rollers, flower distribution rollers, sorting rollers, meat processing and casing production  Rollers in converting industries, where food grade properties are required (hygiene products)
<b>Hardness Range:</b>	50, 60, 70 Shore A
<b>Available Colours:</b>	white
<b>Recommended Cover Thickness:</b>	min. 5 mm - max. 25 mm
<b>Temperature resistance:</b>	Dry: continuous 90°C / peak 110°C Wet: continuous 60°C / peak 80°C
<b>Properties and advantages:</b>	Suited for food contact – see details below  High purity and homogeneity  Very good resistance to mineral oils, to greasy substances, to vegetal oils and animal fats  Good resistance to diluted acid and alkaline products  Good resistance to alcohol - Limited resistance to chlorinated and cetonic solvents
<b>Specific characteristics:</b>	Food approved
<b>Chemical resistance:</b>	Acid solutions: Moderate Alkaline solutions: Good Hot water and steam: Moderate Ozone: Good Oil and grease: Very good Aromatic solvents (toluene, benzene,...): Not suited Chlorinated solvents: Not suited Polar solvents (MEC, ether, acetate,...): Moderate
<b>Recommended cleaning products:</b>	(Hot) water, soap, most industrial cleaners, acid cleaners, alcohol
<b>Remark:</b>	Food grade as determined by test reports ref. 03/04857 dated June 12th 2003 and 05/13056 dated Nov. 22nd 2005 – Standard XP ENV 1186 Part 1,2 and 3 European directive EEC N° 85/572 dated 19/12/1985

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European directive EEC N° 2002/72 dated 6/8/2002

European directive EEC N° 97/48 dated 29/07/1997

EC regulation n°1935/2004

Description : rubber suited for contact with

- Dry food ingredients with or without fatty materials on the surface

- Wet food ingredients, alcohol or grease containing, but not acid (molasses, confectionary products, bakery products, chocolate, meat and fish)

Specific use for roller covering – temp. limit for food contact: 80 °C

The HanneCard production methods are compliant to the Commission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

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