

HanneFood-S



Cover Type:	Rubber	
Possible applications:	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)	
Hardness Range:	50, 60, 70 Shore A	
Recommended Cover Thickness:	min. 5 mm - max. 25 mm	
Temperature resistance:	Dry: Wet:	continuous 90°C / peak 110°C continuous 60°C / peak 80°C
Properties and advantages:	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	
Specific characteristics:	Food approved	
Chemical resistance:	Acid solutions: Alkaline solutions: Hot water and steam: Ozone: Oil and grease: Aromatic solvents (toluene, benzene,...): Chlorinated solvents: Polar solvents (MEC, ether, acetate,...):	Moderate Good Moderate Good Very good Not suited Not suited Moderate
Recommended cleaning products:	(Hot) water, soap, most industrial cleaners, acid cleaners, alcohol	
Remark:	1. Declaration of conformity with FDA regulations - title 21- § 177.2600 of articles a) to h) according to reports O2403205-28-1-1 / 2 2. Declaration of conformity with CE regulations relating to rubber objects	

intended to come into contact with foodstuffs in application of article 12 of the decree of August 5, 2020 (according to Appendix V).

The material complies with the requirements:

- Regulation (EC) No. 1935/2004
- Regulation (EC) No. 2023/2006
- Decree of August 5, 2020 for repeated use in brief contact according to the maximum surface ratio in contact with the foodstuff of:

* 5.5 dm²/kg of food for all types of food at a temperature up to 40°C and with the exception of acidic foods

* 2.7 dm²/kg of food for all types of food at a temperature between 40°C and 80°C and with the exception of acidic foodstuffs

For any additional information, the complete declaration of conformity may be made available,
