HanneFood-S

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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:		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:	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 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 dated 27/10/2004	

HANNEGARD YOUR ROLLER EXPERT

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European directive CEE N° 97/48 dated 29/07/1997 Description : rubber suited for contact with

- Dry food ingredients with our 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



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