

FDA MESHED FOOD GRADE PVC METAL HOSE

HOSES › Hoses for food products

Plasticized PVC pipe with two layers and built-in galvanized steel spiral Polyester fiber reinforcement, for the suction and passage of food liquids.

- SMOOTH INTERNAL AND EXTERNAL SURFACES
- EXTREME FLEXIBILITY (SEE BEND RADIUS)
- ABRASION RESISTANCE ISO 4649:3
- WORKING TEMPERATURE -5°C +65°C
- RESISTANCE TO CRUSHING

Suitable for contact with food

EU according to DDC (see below)

FDA: according to DDC (see below)

free from Ortho Phthalates



Mastertubi.it/q?765

Operating temperature from -5°C to +65°C. Maximum depression 9mH₂O

APPLICATIONS:

chemical plants, automatic cleaning systems, pneumatic equipment, level indicators, transfer of acids, salts, bases, transport of aggressive chemicals, compressed air, food industry.

Diameter internal mm	Diameter external mm	Pressure of exercise Cafe	Pressure of explosion Cafe	radius of curvature mm	Weight m/d	R
19	28.0	20	60	80	450	€
25	35.5	20	60	90	670	€
30	40.5	16	48	105	770	€
32	42.5	16	48	110	800	€
35	47.0	14	42	125	1100	€
38	51.0	14	42	135	1150	€
40	53.5	14	42	140	1200	€
45	58.0	14	42	155	1400	€
50	63.5	14	42	170	1600	€
60	74.0	12	36	200	1980	€
63	77.0	12	36	210	2050	€
70	85.5	12	36	240	2550	€
76	92.0	12	36	250	2800	€

80	96.0	10	30	300	2850	3
90	106.5	10	30	350	3300	3
102	119.0	10	30	400	3900	3
120	138.0	8	24	480	4800	2
127	145.0	7	21	500	5200	2
152	171.0	5	15	600	6700	2

All technical data refer to a temperature of 23°C ± 2°C (ISO 291). - Tolerances on all data indicated ± 5%.

EU CERTIFICATION

they are suitable for contact with aqueous, acidic and alcoholic foods (up to 20%) for which simulants A, B, and C are provided for a maximum repeated contact of 30 minutes at a maximum temperature of 40°C.

Pipes are devices suitable for the passage of fluids or solids and therefore must not be used for the conservation of food products. A contact of food with the heads and the external surface of the tube.

Sterilization of the tubes must be carried out before use by the user.

The pipes are made of two-layer plasticized PVC with built-in galvanized steel spiral and polyester fiber reinforcement. Smooth internal and external surfaces

THE ABOVE HOSES COMPLY WITH THE FOLLOWING EUROPEAN LEGISLATION:

- Directive 1978/142/EEC; Regulation 1935/2004/EC;
- Regulation 1895/2005/EC (epoxy derivatives);
- Regulation 2023/2006/EC (GMP);
- Regulation 10/2011/EU and updates.

and to the following Italian legislation:

- Ministerial Decree 03/21/1973 and subsequent updates and amendments
- Presidential Decree n. 777 of 08/23/1982 and subsequent. adj. and modifications

The above-mentioned tubes were manufactured exclusively with substances (monomers, pigments and additives) indicated in the products lists of the aforementioned legislation. The material contains substances subject to restrictions in the legislation cited and are listed below:

FIRST NAME	Reference	Cas. no	SML (mg/Kg)
Stearic acid	24550 89040	57-11-4	60
Vinyl chloride	26050	75-01-4	0.01
3-(3,5-di-tert-butyl-4-hydroxyphenyl) Octadecyl Propionate	68320	2082-79-3	6
Epoxidized Soybean Oil	88640	8013-07-8	60
Terephthalic acid, bis(2-ethylhexyl) ester	92200	6422-86-2	60
Zinc salts	(*)	---	5

(*) Annex II reg. EU 10/2011.

Test conditions

Simulant B: 3% acetic acid in aqueous solution Time and Temperature: 30 min at 40°C (repeated use)

Simulant C: 20% ethanol in aqueous solution Time and Temperature: 30 min at 40°C (repeated use)

The global migration tests of the various simulants were carried out under the conditions indicated in the annex. V table test OMO

The analytical tests were conducted in accordance with Regulation 1935/2004/EC, Regulation 10/2011/EU and the Ministerial Decree 03/21/1973 on the liquid coming from contact with a representative sample in "Article Filling" mode. V

maximum contact surface / volume ratio of 2.10 (dm²/dl) (simulator B, C) respecting the test conditions mentioned above. To verify compliance with regulations, the calculations were carried out assuming that 1 kg of food comes into contact with 1 dm² of material.

According to experimental data and/or theoretical calculations, these substances comply with the provisions of the art. 10 of Regulation 10/2011/EU paragraph 3, letters a and b from the Ministerial Decree 21/3/1973.

The global migration limit, together with the other restrictions (metals, primary aromatic amines Reg. 10/2011/EU annex point 1,2) and the substances indicated above, comply with the limits of the same legislation including the update Reg. 1245/ 2020/EU.

In accordance with what was declared by our suppliers regarding the raw materials used in the current formulation of the tubes indicated above, the substances defined as "Biocides" (Regulation 528/2012/EU and subsequent updates) are not intentionally added during the production of the tube. Dual use additives.

The following substances regulated by Regulation 1333/2008/EC (food additives) and subsequent amendments are present in the tubes. adj. and by Regulation 1334/2008/EC (flavours) and subsequent amendments. adj.: E 470a Sodium, Potassium and Calcium Salts of Fatty Acids; And 570 Fatty Acids.

What is stated refers only to the suitability for contact with food substances with the limitations indicated above.

This declaration will be updated in the event of wording changes and/or if the legislative references are modified and updated in order to require a new verification for compliance purposes.

FDA CERTIFICATION

declare that:

✓ the additives added in the formulation of the plasticized PVC mixture, constituting the pipes in question, fall, in the state of the latest modification, among those indicated by FDA sub part 21 CFR, for the production of articles intended to come into contact with food: of type I, II, IV-B, VI-A, VI-B, VI-C (up to 15 percent alcohol by volume), VII-B, and VIII described in 176.170 (c) of chapter 177.1210 table 1 and in the conditions of use from A to H described in 176.170 (c) of chapter 177.1210 table 2.

✓ PVC resin falls under FDA CFR part 21 Sec. 170.3 (l) Prior sanction .

Pipes are devices suitable for the passage of fluids or solids and therefore must not be used for the conservation of food products. Avoid contact of food with the heads and the external surface of the tube. Sterilization of the tubes must be carried out before use by the user.

The above mentioned articles were manufactured exclusively with substances (monomers, pigments and additives) indicated in the positive lists of the aforementioned legislation.

What is stated refers only to the suitability for contact with food substances with the limitations indicated above.

This declaration will be updated in the event of wording changes and/or if the legislative references are modified and updated in order to require a new verification for compliance purposes.