

Blue liners for food applications

Blue color is becoming the preferred color for applications in food processing industries due to better visibility of potential contaminant parts. Remaining rubber residues are more visible the process line, allowing for fast detection of contaminants.

Blue coatings and materials are gaining a higher share in bakery, biscuit, dairy, meat, fish and poultry processing plants lately as they meet advanced hygiene standards because they differ in the color to most foodstuff produced, contributing to the whole safety of a production line.

The blue material does not reflect light as much as smooth white surfaces allowing for an easier detection by operators or by optoelectronic devices.

To provide additional hygiene and safety to its customers, InterApp has developed a range of blue liners for the food industry. The liners are EPDM based. They comply with the FDA and the EC 1935/2004 regulations, and can be used with the Desponia and Desponia plus range.

Available for the following range and with the following characteristics:

- Desponia and Desponia plus butterfly valves
- To be used with all food approved discs, especially with the stainless steel mirror polished
- Specially recommended for food processing systems with limited abrasive conditions.
- Sizes: up to DN600
- Working pressure
 - 16 bar – DN 25 - 300
 - 10 bar – DN 350 - 600

Benefits:

- Extra safety features by easy detection of broken parts into the process line
- Approved according the FDA and EC 1935/2004 rules
- Improved hygiene
- Less risk in product liability issue

For further information contact us: <https://www.interapp.net>

