

Completely food safe

Lechler's nozzle range complies with the EU framework regulation and FDA guidelines.

Consumers naturally assume that food arrives on the shelves in a hygienic-free state, containing no substances that are considered harmful to your health. Therefore, food manufacturers, must comply with care. In Europe, regulation (EC) No. 1935/2004 is a mandatory requirement for any properties with materials or articles that come in direct or indirect contact with foods. This applies to the wide range of products manufactured by Lechler for the food industry. The nozzle manufacturer must test their products for food compatibility. As a result, plant manufacturers can be assured that these nozzles meet regulations

If plasticizers are found in tomato sauce, heavy metals in baby food or chemical substances from packaging films in meat; the focus is always towards consumer protection. Consumers arguably must ask the question of where these substances came from and how they got into the food and who is ultimately responsible.

The assumption is that most reputable food manufacturers do everything in their power to ensure that only quality ingredients are used in their processes. However, highly automated production processes mean that food comes in contact with a large number of different materials and substances during the production process. Depending on the product, special machines, containers, cooking utensils, conveyor belts and many others are used. There is direct contact with food but sometimes contact and transfer surfaces with the material are prolonged when food has to be packaged, prepared for transport and preserved. A manufacturer, therefore must think about where and to what extent foreign substances can migrate into the food.

The debate on this subject is nothing new. In Germany, "Approvals on the health assessment of plastics and other high polymers" have been issued since 1958. This was started by the Federal Health Agency and continued by the Federal Institute for Consumer Health Protection and Veterinary Medicine) (BgVV) starting in 1994. Today, this falls within the responsibility of the Federal Institute for Risk Assessment (BfR).

Examples include: cellophane, aluminum foil, beverage packaging, filling tubes, non-stick coatings of filling containers. Whether or not a material is suitable for contact with food is governed in Europe by the commission regulation (EC) No. 1935/2004. Additionally, general requirements for so-called "good manufacturing practice" in relation to materials and articles intended to come into contact with food are defined by regulation (EC) No. 2023/2006. Since 2004, compliance with the commission regulation applies to and is required by law in all Member States of the EU. Within the context of the regulation, the specific portion of regulation (EU) No. 10/2011 also defines the properties of plastic materials and articles intended to come into contact with food. Materials such as metals and alloys, adhesives or elastomers are not regulated by specific individual agencies.

The commission regulation (EC) No. 1935/2004 naturally applies to all products manufactured by Lechler. For many years now, the company has been well established in the food industry with a wide range of nozzle technology. In theory, the commission regulation (EC) No. 1935/2004 stipulates that materials which come in contact with food cannot transfer any of their components into the food under all circumstances. If this cannot be entirely accomplished, Article 3 of the EU regulation 1935/2004 states that the amount must be so minor that

- human health is not endangered
- food composition is not changed in any unacceptable way
- deterioration of the product odor and taste is excluded.

It is clearly defined that all materials and articles which come in contact with food must meet these general requirements. In addition, traceability of material throughout the entire production chain must be guaranteed.

The guidelines of the American Food and Drug Administration (FDA) are also taken into account. These provide information on the types of materials, which are acceptable for contact with food. These guidelines are basically observed all over the world in the food industry. The framework regulation and FDA guidelines exclusively govern the selection of materials and are clearly separate from the "hygienic design" regulations.

Lechler's precision nozzles perform a wide range of tasks, from complex cleaning work to product preparation and finishing the end product. Efficient and food-compatible nozzles used for plant cleaning include: rotating cleaners, flat fans, full cones and hollow cone nozzles. The contact between the nozzle and product is more direct in an industrial bakery, where special plastic nozzles from Lechler are used to spray on the bread crust at the end of the baking process to provide a fresh gloss. At a manufacturer of meat patties; innovative nozzles from Lechler spray precise amounts of liquid on the identically sized ground meat products to compensate for any over spray.

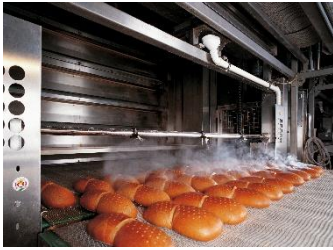
In special washing installations, full cone nozzles from Lechler clean vegetables to remove stubborn contamination such as soil, fertilizer or pesticides. And when it applies to the sprayed on cocoa substance at the end of the chocolate coating line for a child's snack, the importance of food compatibility of materials becomes very clear.

Traditionally, Lechler attributes the greatest importance to hygiene and care for the relevant production processes. For this reason, the company has actively devoted resources for many years to this area, which includes plastic or stainless steel nozzles and accessories. Most of Lechler's product range is suitable for contact with food and complies with the requirements of the commission regulation (EC) No. 1935/2004, the FDA guidelines and the specific related agencies. Regulations and food safety are indicated in the product catalog and are also identified by the corresponding logo (see Picture 4) on the documented pages. In addition, the suitability for contact with food in accordance with (EC) No. 1935/2004 or FDA is also indicated in the associated documentation. The stainless steel materials used by Lechler have proven themselves in the food industry over the years. They are suitable for contact with food

and were selected according to the "Guidelines on Metals and Alloys".
Plant manufacturers can therefore be assured that products from
Lechler meet the highest quality standards and they will not have any
negative impacts on the food being processed.

Picture material:

Picture 1:



Application for coating in a bakery

Picture 2:



Plant cleaning at Krones

Picture 3:



Automated cleaning of vegetables

Picture 4:

