

Precision nozzles approved for contact with foods

Completely safe for use

The mandatory requirements for materials and objects that come into direct or indirect contact with foods are laid down in Framework Regulation (EC) No. 1935/2004. The precision nozzles from Lechler are capable of performing a wide range of tasks in food production and comply with this framework regulation in addition to FDA requirements and other guidelines.



Precision nozzles from Lechler provide freshly baked bread with a freshness gloss



Tanks and installations can be cleaned efficiently and thoroughly with the IntenseClean Hygienic high-impact tank cleaning machines

The fact that production is largely automated means that foods come into contact with a large number of different materials and substances in the manufacturing process. Cellophane film, aluminum foil, beverage packaging, filler hoses, or the anti-stick coating of a filling tank – whether a material is suitable for contact with foods is governed on European level by the Framework Regulation (EC) No. 1935/2004. In addition to this, the general requirements regarding so-called "Good Manufacturing Practice" (GMP) for the manufacturing process of materials and articles intended to come into contact with food are defined in Regulation (EC) No. 2023/2006. Since 2004, compliance with the framework regulation is directly applicable and binding law in all member states

of the EU. Within the framework regulation, the properties of food contact materials made of plastics are additionally governed by the specific measure of Regulation (EU) No. 10/2011. Materials such as metals and alloys, adhesives or also elastomers are not regulated by specific individual measures.

Wide range of nozzle technology

The Framework Regulation (EC) No. 1935/2004 naturally also applies to products from Lechler. The company has been established in the food industry with a wide range of nozzles for many years now. The principle underlying Framework Regulation (EC) No. 1935/2004 is that materials which come into contact with foods must be sufficiently inert to preclude transfer of any substances in them to the foods as a result of this contact wherever possible. If this cannot be fully excluded, Article 3 of the EU Regulation 1935/2004 stipulates that the quantities must not be large enough to endanger human health or to bring about an unacceptable change in the composition of the product or a deterioration in its organoleptic properties.

HIGH-IMPACT TANK CLEANING MACHINES

Remove stubborn dirt

Tanks and installations can be cleaned efficiently and thoroughly with the IntenseClean Hygienic high-impact tank cleaning machines. Thanks to the four especially powerful solid jets, these machines can deal with even difficult cleaning tasks with stubborn dirt. The machines are gear-driven and rotate both in horizontal and vertical directions. This guarantees full-area cleaning of the tank wall. The cleaning machines can be used in any installation position. Two different nozzle sizes are available to cover tank diameters from 8 to 14 m. Due to the hygienic design in stainless steel, the IntenseClean Hygienic high-impact tank cleaning machines are particularly suitable for use in the food and beverage industry and pharmaceutical industry. Correct functioning of the high-impact tank cleaning machine can be monitored by means of a rotation monitoring sensor.

It is clearly defined that all materials and articles intended to come into contact with food must meet these general requirements. In addition, traceability must be guaranteed for all processing stages of the materials. The specifications of the FDA are normally also applied as these provide information on the conformity of the materials that are suitable for contact with food. These specifications are observed in the food industry practically all over the world. It must be noted here that both the framework regulation and FDA specifications govern solely the choice of materials and are clearly separate from the hygienic design guidelines.

Perform different tasks

Precision nozzles from Lechler are used in many different areas, ranging from complex cleaning tasks and product supply applications through to finishing the end products. Efficient rotating cleaning nozzles, flat fan nozzles and full- or hollow-cone nozzles are used for cleaning installations, for example. The contact between nozzle and product is more direct in an industrial bakery, where special plastic nozzles are used both to provide the bread with a crust as well as its sprayed-on freshness gloss at the end of the baking process. Or at a manufacturer of meat patties, where Lechler nozzles compensate for any insufficient quantities in identically sized ground meat products by means of precisely controlled liquid distribution. In special washing installations, full-cone nozzles clean vegetables to remove contamination such as soil, fertilizers and pesticides. And when the

sprayed-on cocoa substance at the end of the production line becomes the chocolate coating of a children's snack, the relevance of the food compatibility of materials becomes particularly clear. Plastic and stainless steel nozzles and corresponding accessories: A large part of the Lechler product range is suitable for contact with foods and complies with the requirements of the Framework Regulation (EC) No. 1935/2004, FDA specifications and other applicable specific guidelines. Conformity and thus also food safety are indicated in the product catalog and are also shown in the order documentation by the corresponding logos. In addition, specific reference is also made in the accompanying documentation to the suitability for food contact in accordance with (EC) No. 1935/2004 or FDA.

Careful material selection

The stainless steels used by Lechler have proven themselves in the food industry over the course of decades. They are suitable for food contact and were selected according to the "Guidelines on Metals and Alloys". Plant manufacturers can therefore rely on the fact that Lechler products meet the highest quality standards and will not have any detrimental effects on the foods produced.