

The Importance Of Being Food Safe

*Do You Know If Your Food Business
Is At Risk Of Contamination*

*White
Paper*

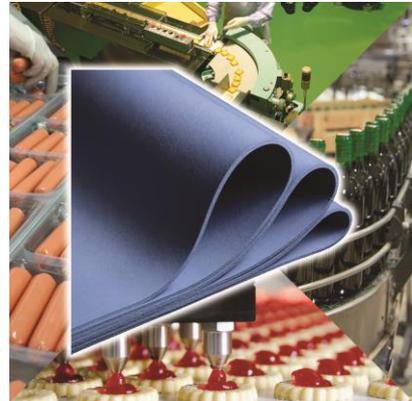


Executive Summary

J-Flex has created this white paper “The Importance of Being Food Safe” to be used as a valuable resource for all companies in the food and beverage industry wanting to purchase highly reliable, industry compliant and safe silicone sheeting for the production of their products.

This white paper consists of the following subjects:

- What does it mean to be Food Safe?
- What is Food Grade?
- The Key issues regarding Food Safety
- Banned Substances
- Food Safety Compliance
- J-Flex Conclusion



What does it mean to be Food Safe?

Food Safe means that your company complies with the best practice and that your manufacturing process does not contaminate the food it comes into contact with in any way.

Food companies are driving up the standards, with more importance into what goes into their products gaining more scrutiny and concern. Food manufacturers worldwide are turning to their production line and machinery to ensure that the entire food chain process is food safe and is of a high standard.

The rubber products industry is a vital player in keeping food safety. This means that all silicone rubber suppliers must ensure that gaskets, joints and seals are supplied to the exacting criteria and are of food grade standard.

What is Food Grade?

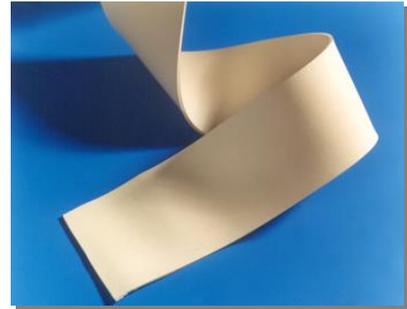
Food Grade silicone is a type of silicone which is safe to use with foods and complies with the Food Standards Agency. Food grade silicone is non-toxic, does not stain or alter the food it comes into contact with in any way and is completely safe to use around food and drink production.



Rumours have been circulating that all rubber silicone is food grade and therefore safe to use in the manufacturing and production of food products. This is not true. Silicone Rubber that is not treated correctly can deteriorate and affect food and therefore cause contamination. At J-Flex we have been quality testing our competitors’ products over the past few of years and have come across many silicone products that would not be safe to use for food production and manufacturing. This type of silicone would have contaminated the food if left untreated

Key Issues regarding food safety

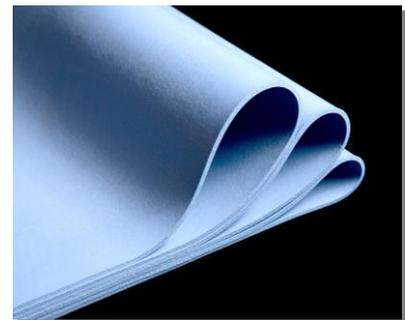
There are a number of complications the wrong type of silicone rubber could have on food and cause your business to lose its Food Safe guarantee. If you want to ensure that your business remains in line with regulations, these are the main issues you should look out for in your silicone products.



Extractable Levels	The amount of chemicals that can escape into liquid from the silicone when it is prolonged to contact with that liquid. The lower the extractable level the safer the silicone is to use.
Volatile Loss	This is the amount of chemicals that escape from the silicone when it is subjected to raised temperatures. The lower the volatile loss the safer it is to use around food products.
FDA White List	This is the listed permitted ingredients and the manufacturer has a legal obligation to use. You want to see that your silicone product has been manufactured with this FDA White List.
Curing Process	The curing process ensures that the silicone experience minimal shrinkage levels and therefore will not cause poor sealing and movement in the production line. Post-curing ensures that any leftover volatile gasses are removed.

Banned Substances

J-Flex provides the highest quality silicone products and wants to ensure that standards in the rubber silicone industry remain at a high. We have therefore ensured that all our products and associated production processes are free of any animal derivatives and are latex free. None of the following substances are contained in; or used in the production process of any of the silicone elastomer products (either solid or cellular) supplied by J-Flex Rubber Products.



Lead (Pb), cadmium (Cd), hexavalent chromium (Cr6+), mercury (Hg), phthalate based plasticisers, polycyclic aromatic hydrocarbons (PAH), Short chain chlorinated parafins (SCCP), polybrominatedbiphenyl ether and polybrominated diphenyl ether flame retardants (this includes octabromobiphenyl ether, pentabrombiphenyl ether and decbrodiphenyl ether).

None of the cellular silicone elastomer products supplied by J-Flex contain azodicarbonamide blowing agents and none of our products contain Perfluorooctant Sulfonates (PFOS).

Compliance

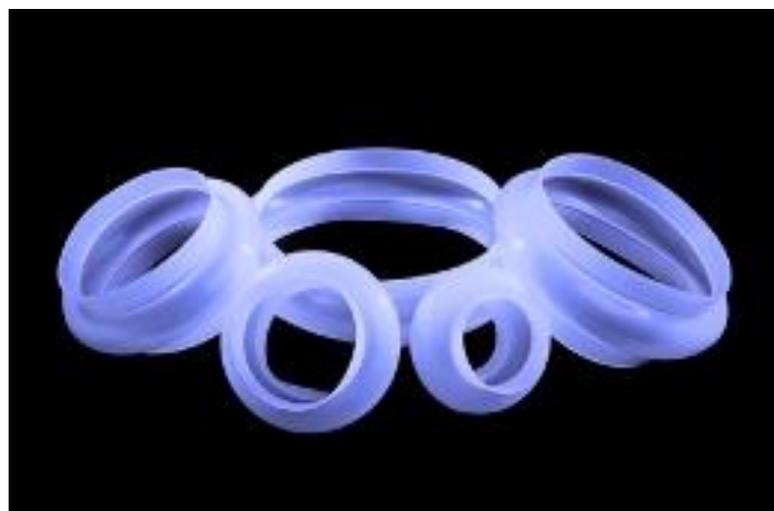
All silicone sheet products supplied by J-Flex comply with these regulations and you should look for these logos in your rubber silicone supplier as well.



All Silicone elastomer products produced by J-Flex Rubber Products and the processing methods used comply with the substance control requirements of the following directives:

- GADSL V1.0 (formally known as ILRS List 101 and VDA list 232-101)
- EC Directive 76/769/EC
- EC Directive 2002/95/EC (RoHS)
- EC Directive 2002/96/EC (WEEE)
- EC Directive 2000/53/EC (ELV)
- EC Directive 2003/11/EC
- EC Directive 2004/1/EC
- EC Directive 2006/122/EC

And any subsequent modifications to these core directives.



Conclusion

Is your food business at risk of contamination? If you use cheap materials then, yes, the probability is much higher. We prefer to offer task specific products that all come with a guarantee at a cost effective price to ensure that you get the very best service and product available.

When looking for your next rubber silicone product for food use, make sure it conforms with European safety requirements, such as FDA, BfR, WRAS and EC Food.

There will always be cheap, sub-standard materials – but there are quality alternatives. Your choice. Your Risk



About J-Flex

Established in 1984, and with over 30 years in the industry, J-Flex offers expertise in Food Safe products for the manufacture and supply of food products. Our mission is to help our customers by providing the right food grade product, at the right time, in perfect condition.

We pride ourselves in good, old-fashioned customer service. Our customers are looking for product availability, reliability and a quick and efficient response to their requests. We deliver every time.

We are already helping over 1,300 customers and we export to over 40 countries.

We are accredited to BS: EN: ISO 9001: 2008 and are Registered Licensees under the DuPont Genuine Viton® Licensing Scheme. We also ensure where appropriate our products are tested and approved by the relevant authorities, and will provide relevant certifications on request.

J-Flex is a member of the Gasket Cutter's Association (GCA), the European Seals & Gaskets Association (EUSGA) as well as a semi® Member.

If you are struggling to specify the right solution for your particular circumstances, please contact us and we'll do our very best to help you make the right decision.

Check out the download area of our website www.j-flex.co.uk for product information, data sheets and more.

About The Author

John Kirk set up J-Flex in 1984 and is the Managing Director of the company.



As an industry veteran, with over 45 years' experience in the rubber industry, John relishes the opportunity to help customers with solutions to their industrial rubber engineering challenges.

Travelling worldwide on a regular basis, John is able to tap into his extensive network of contacts to drive the J-Flex business forward to the benefit of customers. With a strong customer focus, John is also keen to develop new products to meet customer requirements.

John is eager to ensure the rubber industry as a whole meets the quality standard customers expect which is one of the reasons for writing this White Paper.

J-FLEX RUBBER PRODUCTS

Engineering Rubber Components & Specialised Sheeting Products

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