

# Cleaning and Sanification

## RECOMMENDATION FOR CLEANING AND SANIFICATION OF FOOD GRADE INDUSTRIAL RUBBER HOSES

The quality of the food products depends on many factors such as composition, choice and hygienic conditions of raw materials ; as well as technology , production machines and environment, stocking methods and conditions.

For this reason, it is extremely important to follow correctly each production step , and observe , further to the good sense , the international norms and specifications for this sector , in order to assure the usability of the food products in complete hygienic assurance.

The sanification of the tools , in this case, of the industrial rubber hoses for suction and delivery of solid and liquid foodstuffs , starting from the handling of raw material till the distribution of the finished products on the market, is therefore fundamental part of the correct use of Tubi Gomma Torino products.

However, due to the great quantity of variables typical of the foodstuff sector, [ the environment, the products, the use, the product ageing, etc] is not deemed opportune supply an handbook, but simply a collection of recommendation , leaving free the end user to decide if , how and when to apply these information.

TAB.1

STEPS	PRODUCTS	CONCENTRATION %	TEMPERATURE °C	MINUTES max.	COMMENTS
PRE-WASH	DRINKING WATER	---	20°C	10'	DRAINAGE AND ELIMINATION OF THE ORGANIC SOLID WASTES
CLEANSING AND WHITENING	LIQUID DETERGENT ( TAB 2 )	5 ± 15% ( UPON INDICATION OF THE MANUFACTURER )	MAX 100°C	15'	FOR THE CORRECT USE OF THE PRODUCTS, SEE THE CARD "USE AND RECCOMENDATIONS" ISSUED BY THE MANUFACTURER. TGT INDICATES ONLY THE TEMPERATURE AND THE TIME NOT TO BE EXCEEDED.
INTERMEDIATE RINSE	DRINKING WATER	---	20°C	5'	DRAINAGE TO COMPLETE ELIMINATION OF ORGANIC WASTES
SANITIZATION	DISINFESTANTI A NORMA DI LEGGE IN VIGORE NEL PAESE IN CUI LA TUBAZIONE TGT VIENE UTILIZZATA	5 ± 15% ( UPON INDICATION OF THE MANUFACTURER )	MAX 100°C	30'	FOR THE CORRECT USE OF THE PRODUCTS, SEE THE CARD "USE AND RECCOMENDATIONS" ISSUED BY THE MANUFACTURER. TGT INDICATES ONLY THE TEMPERATURE AND THE TIME NOT TO BE EXCEEDED.
FINAL RINSE	DRINKING WATER	---	20°C	10'	CONTINUE FLUSHING OF THE HOSE TILL THE COMPLETE ELIMINATION OF FOAMS GENERATED BY SURFACTANTS PRESENT IN DETERGENTS AND DISINFECTANTS
FINAL DRYING AND EVENTUAL ANTI MOLD TREATMENT	STATIC : DRAINING DYNAMIC : AIR BLOWING DRY & CLEAN	---	ACCORDING TO CONVENIENCE, TO AVOID CONDENSATION	10'	RECOMENDED PROCEDURE TO AVOID THAT AT THE NEXT USE OF THE HOSE , BAD SMELLS AND TASTES WILL POLLUTE THE FOOD.



The information listed in the tab. 2 here below, are simply recommendations in order to avoid damages to the performances of the Tubi Gomma Torino hoses. We confirm that for a more accurate and precise use of the cleaning and sanitization procedures, it is recommended to attain to the local, regional and national laws ruling the activity in the foodstuff industry.

**TAB.2**

PRODUCTS	RUBBER COMPOUNDS	CONCENTRATION	TEMPERATURE
HOT WATER	ALL	0	UP TO 95°C
STEAM	ALL	0	UP TO 110°C
CAUSTIC SODA	ALL	UP TO 2%	UP TO 85°C
		UP TO 5%	UP TO 25°C
NITRIC ACID	NO SBR/NR	UP TO 0,1%	UP TO 85°C
		UP TO 2%	UP TO 25°C
CHLORINE ACETIC ACID	NO SBR/NR	UP TO 1%	UP TO 25°C
PER ACETIC ACID	NO SBR/NR	UP TO 1,5%	UP TO 25°C
PHOSPHORIC ACID	NO SBR/NR	UP TO 2%	UP TO 65°C
OTHER	T.B.V.	T.B.V.	T.B.V.

For any questions, please contact the Technical Department of Tubi Gomma Torino

