

Hoses for foodstuffs according to EC directives/regulations: recognize quality in a glance!

3 rules
for no mistakes




Hoses for food handling must be chosen carefully. Here is what you need to know in order not to make any mistakes.

To use a hose correctly, you must know the characteristics of the foodstuff to be handled in detail, as well as the technical/structural conditions for use and installation.

Make your selection with quality and safety by following three simple rules:



1 MARK

The hose must have the “cup and fork”  mark as well as the **name/mark of the manufacturer** (European Parliament and Council Reg. No. 1935/2004).

Traceability facilitates inspection, recall of defective product, consumer information, and attribution of responsibility.

Do not trust generic wording that does not meet current regulations, for example “NON TOXIC”, (deceptive and hazardous for the correct use of the product). Do not trust products that have no manufacturer logo. Do not trust hoses with marks that are out of date after 2002 (no longer in force such as 90/128/EEC as amended).

2 DOCUMENTATION

Upon purchase, ask for **documentation** that proves the **exclusive** use of chemical substances **authorized** by the European Union (Directive 2002/72/EC as amended) and the **compliance of the product related to specific applications**. Global migration must respect the European Union limits (10 mg/dm² or 60 mg/kg). Specific migration must respect the Specific Migration Limits (SML). All of the limits are found in European Directive 2002/72/EC as amended.



Test reports must be issued by a suitable laboratory, or even better issued by a recognized institute, equipped to perform tests in compliance with the European Community Directives (85/572/CEE as amended).

3 HARMFUL SUBSTANCES

The manufacture is required (according to Regulation 1907/2006) to communicate the presence of CMR (carcinogenic, mutagenic and toxic to reproduction) substances with respect to the SML. For example: di-(2-ethylhexyl) phthalate (DEHP), or benzylbutyl phthalate (BBP).

In the EU, importers of products produced outside the EU are subject to the SAME REQUIREMENTS as manufacturers within the European Community.

OFFICIAL REFERENCE FOR ALL EUROPEAN UNION LAW: <http://eur-lex.europa.eu/>

EXTRACT FROM THE EUROPEAN COMMUNITY DIRECTIVE 85/572 EEC

list of simulants to be used for testing migration of constituents of materials and articles

Mèrlett hoses for use with foodstuffs comply completely with the European Directive 2007/19/EC both in terms of formulation suitability and in terms of laboratory test results.

The product range includes hoses for handling solids and liquids for the wine-making industry, the food and beverage industry, and agriculture and animal breeding.

According to regulation **EC 1935/2004** the simulants for use in migration tests for a foodstuff or a group of foodstuffs are the following:

A	<i>Distilled water or water of equivalent quality</i>
B	<i>Acetic Acid 3% (w/v) aqueous solution</i>
C	<i>Ethanol 15% (v/v) aqueous solution</i>
D	<i>Rectified olive oil. If other simulants must be used for technical reasons related to the method of analysis, olive oil must be replaced with a blend of synthetic triglycerides or sunflower seed oil</i>
D(b)	<i>Ethanol 50% aqueous solution</i>


Mèrlett is an international group, leader in the production of **plastic hoses** for applications that include the agriculture and food industries, the building trade, home appliances, and transport.



For detailed information about the complete range of Mèrlett products, the **general catalogue** is available on paper or as a digital download at www.merlett.it

COMPLIANCE OF MÈRLETT FOODSTUFF HOSES TO EU DIRECTIVE 2007/19/EC

according to tests with simulant liquids required by current regulation, including tubes for FDA compliance

	SIMULANTS				
	A distilled water or equivalent	B 3% acetic acid	C 15% ethanol	D rectified olive oil*	D(b) Ethanol 50% aqueous solution
MULTI FOOD	•	•	•	•	•
LUISIANA	•	•	•		
FLORIDA	•	•	•		
NEVADA	•	•	•		
DAKOTA				•	
ARMORVIN PU OIL				•	
ARMORVIN HNA	•	•	•		
ARMORVIN HNP	•	•	•		
ARMORVINPRESS	•	•	•		
ARMORVIN HNT	•	•	•		
ARMORVIN PU FDA/INOX	internal layer in PU/polyester, compliant with FDA 21 CFR 177.1680 and 177.2300, USP class VI				
VACUPRESS SUPERELASTIC	•	•	•		
VACUPRESS CRISTAL	•	•	•		
VACUPRESS FOOD	compliant with FDA 21 CFR 177.2600 Par. "e" (aqueous foods)				
VACUPRESS ENO	•	•	•		
HEAVYPRESS	•	•	•		
ARMORVIN TOTAL PU	suitable for contact with dry foodstuffs according to EC 1935/2004 (no liquid simulant is called for)				
ARMORVIN PU PLUS	suitable for contact with dry foodstuffs according to EC 1935/2004 (no liquid simulant is called for)				
OREGON POLIURETANO	suitable for contact with dry foodstuffs according to EC 1935/2004 (no liquid simulant is called for)				
OREGON PU P ANTISTATICO	suitable for contact with dry foodstuffs according to EC 1935/2004 (no liquid simulant is called for)				
SUPERFLEX PU PLUS H	•	•	•	X(D/2)	
SUPERFLEX PU PLUS HM/R	•	•	•	X(D/2)	
SUPERFLEX PU PLUS HL/R	•	•	•	X(D/2)	
CRISTALLO ATOSSICO	•	•	•		
RAGNO CR	•	•	•		
ECO CRISTAL	•	•	•		
RAGNO PU	•	•	•		

* If other simulants must be used for technical reasons related to the method of analysis, olive oil must be replaced with a blend of synthetic triglycerides or sunflower seed oil.

Mèrlett guarantees the quality of its hoses for foodstuffs according to **EC 1935/2004**.

For greater recognition, the "cup and fork" logo is shown with the Mèrlett logo on the hose mark and/or on the reel identification cards.



TECHNICAL AND PRODUCTION DIRECTOR
Sig. Flavio Della Torre



DIRECTOR GENERAL
Sig. Marco Tamborini

