

A close-up photograph of a large quantity of dark red, glossy food items, possibly cherries or berries, being processed in a white industrial machine with a slotted conveyor belt.

# Food industry

**Rubber sheeting in food industry**  
Gaskets, sleeves and linings  
[www.trelleborg.com/fluidhandling](http://www.trelleborg.com/fluidhandling)



# Food grade sheeting



Trelleborg offers a wide range of rubber sheeting suitable for use in most areas of the food and drinks industry. Main applications are sealing (gaskets) and protection (machine and process). The quality of our food grade sheeting ensures our position as first-choice partner.

In a constantly evolving market we have listened to our customers to enable us to offer new solutions to meet their needs. Our policy of always striving for continuous developments with innovative ideas alongside our finishing and production methods, has allowed us to design breakthrough products that we are excited to incorporate into our offer.

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Silicone			Color	Density (g/cm <sup>3</sup> )	Hardness (Shore A)	Tensile strength (MPa)	Elongation at break (%)	Working temperature (°C)		Diluted acids and bases	Concentrated acids and bases	Ozone	Oils and hydrocarbons
Red food quality	<b>CORALSIL</b>	<b>SR</b>	●	1.20	60	10	500	- 60	+ 230	●	●	●	●
Transparent food quality	<b>DIAMONDSIL</b>	<b>ST</b>	○	1.20	60	10	500	- 60	+ 230	●	●	●	●
Blue food quality	<b>SAPPHIRESIL</b>	<b>SB</b>	●	1.20	60	10	500	- 60	+ 230	●	●	●	●
Metal Detectable quality	<b>MAGNETSIL</b>	<b>SMD</b>	●	1.30	60	8	300	- 60	+ 230	●	●	●	●

● Very good    ● Good    ● Medium    ● Non suitable

## Silicone

### Cleanliness

#### Time and money saving

A significant innovation is prominent in Trelleborg silicone sheeting: the absence of talcum on the surface. Being talcum-free, cleaning before use is not necessary.

Excellent mechanical properties.

### DIAMONDSIL (ST)

Silicone with high level of transparency, free of dust.

Tested and qualified by BNIC (Cognac Inter-professional Organization), for short term contact with eau-de-vie (spirit). Qualification guarantees the absence of organoleptic modification risk.

### MAGNETSIL (SMD)

Food grade silicone containing a ferromagnetic additive detectable by metal detector and x-ray equipment.

Fragments or particles of MAGNETSIL are easily and accurately detected in foodstuffs at any stage of production. Detection improves productivity and food safety, reduces waste and downtime.





		Color	Density (g/cm³)	Hardness (Shore A)	Tensile strength (MPa)	Elongation at break (%)	Working temperature (°C)		Diluted acids and bases	Concentrated acids and bases	Ozone	Oils and hydrocarbons
NBR												
White food quality	B571	○	1.44	65	10	500	- 35	+ 110	●	●	●	●
Blue food quality	B572	●	1.44	65	10	500	- 35	+ 110	●	●	●	●
NR												
White food quality natural rubber	R642	○	1.40	65	10	600	- 45	+ 80	●	●	●	●
Fine gran size material	Whitefine	○	0.95	40	20	600	- 40	+ 80	●	●	●	●
EPDM												
White food quality	E569	○	1.27	60	8	350	- 40	+ 115	●	●	●	●
Viton™ (FKM)												
Green food quality	V735	●	1.83	78	10	200	- 20	+ 250	●	●	●	●
● Very good   ● Good   ● Medium   ● Non suitable												



## NBR

NBR sheeting is recommended for contact with fatty foods and oils.

Blue NBR is the usual choice for dairy applications.

Application: gaskets, sleeves and protective components in food production and process.

## EPDM

EPDM offers a good resistance to acids, bases and steam.

Due to its excellent ageing properties (heat, ozone, weathering), it is recommended for heated lines and fruit processing.



## NR

NR is recommended when mechanical and/or dynamic properties are needed. R642 is an efficient selection.

Whitefine (R320) is a lining solution for handling abrasive food products in dry or wet conditions.

## Viton™ (FKM)

Highly resistant to chemical and high temperature process.

Tested and qualified by BNIC (Cognac interprofessional organization). Qualification guarantees the absence of organoleptic modification as color, taste and chemical impact on spirit during production process.

Green color for easy identification. Application: gaskets.

# Food grade certifications

All raw materials used in our food grade sheeting are selected to comply with the most restrictive norms related to foodstuff contact and controlled process to avoid cross contamination.

## **(EC) n° 1935/2004 regulation**

Focused on food security, it establishes the need of limit on the migration of constituents into or onto food.

All our rubber sheeting qualities for foodstuff contact pass strict migration tests.

## **(EC) n° 2023/2006 regulation**

This Regulation lays down the rules on good manufacturing practice for the materials and articles intended to come into contact with food.



## **IANESCO certificate**

NR, EPDM, NBR and Viton; Decree dated on 9th of Nov. 1994 – France

For Silicone food grade qualities; Decree dated on 25th Nov. 1992 – France

## **FDA**

The materials are in compliance with FDA 21 CFR Part. 177. Indirect Food Additives: Polymers. Sec177.2600 (USA), positive list and migration test.

## **REACH**

No substances on the current SVHC candidate list are in our food grade compounds.

## **PROP 65**

Our food grade quality do not contain chemical included in the Proposition 65 list.

**+**

ADI free.

Phthalates and Bisphenol A free.

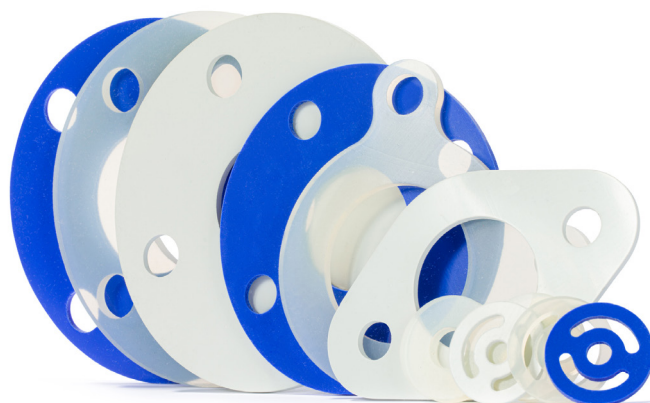
Traceability guaranteed throughout our process.

To support our customers in an increasingly demanding market, we are certified in the main management system international standards:

**ISO 9001:2015** Quality Management Systems

**ISO 14001:2015** Environment Management System

**ISO 45001:2018** Health and Safety Management System



Trelleborg is a world leader in engineered polymer solutions that seal, damp and protect critical applications in demanding environments. Its innovative solutions accelerate performance for customers in a sustainable way.

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