



Industry

When it comes to food and packaging, the growing legislation requires specifically developed and tested materials, in accordance with production standards for contact with food.

Certification Details

3-A Sanitary Standards, Inc. (3-A SSI) is an American organization that serves the public health by developing standards and practices for equipment and systems for food and dairy sanitation. It is focused on granting integrity of hygienic processing equipment and systems.

The goal of 3-A Sanitary Standards is to:

- Protect food from contamination
- Ensure that all product contact surfaces can be mechanically cleaned and be dismantled easily for manual cleaning or inspection.

The 3-A Sanitary Testing Procedure subjects the specimens to accelerated use-simulating tests to determine the cleanability.

Certified Materials

- fluteck™ P 1000
- fluteck™ P 1500
- fluteck™ P 2000

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