



CHECKLIST

FOOD HOSES

The right food hose reduces the risk of costly hazards in food production.

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- Important aspects in the selection of the right hose are temperature and pressure or negative pressure to which the hose is exposed. Furthermore, the medium inside and outside as well as the concentration are sometimes decisive.
- When using the hose, for example, the regulations of the Federal Institute for Risk Assessment (BfR) in the national area or the specifications of the Food and Drug Administration (FDA) for international sales must be observed. In the EU, the requirements of EU 1935/2004 and 10/2011 must be observed.
- Food hoses should be produced according to Good Manufacturing Practice (GMP).
- Seek expert advice on suitable food hoses for your specific application.
- Suitable connecting elements and the absence of dead space are enormously important in order to avoid contamination.
- After receiving the hoses, make sure they are properly assembled.
- Check the condition of your components preventively and regularly.
- If you want to be on the safe side, have the inspection done by a specialist or make sure that your own personnel are appropriately trained.
- Clean the hose lines before commissioning and during regular operation.
- Ask for the relevant, valid certificates for your documentation with every product order.