

SILICONE RUBBER FOR FOOD

Technical Information Sheet

SILICONE RUBBER FOR FOOD-RELATED APPLICATIONS

The silicone rubbers listed below tested by an independent laboratory and were found to comply with 21 CFR 177.2600 (as published in the Code of Federal Regulations) for rubber articles intended for repeated use food contact surfaces when accurately measured, thoroughly mixed, and fully cured. Compliance with this regulation does not mean that these silicone rubbers are FDA approved - the user of these materials must also comply with all applicable FDA requirements to be approved. two-component addition cured RTV silicone rubber which vulcanizes at room temperature. Compatible with all plasters, coatings, polyurethane resins and acrylic resins and have a good mechanical resistance against, Epoxy, PU resins and foams.

2. LISTED SILICONES

- Platsil Gel 10.
- Platsil Gel 25.
- Platsil 73-45 Silicone Rubber
- Tinsil 80-30 Silicone Rubber

These Syntec and Polytek® silicone rubbers are often used to make ice trays, baking molds/trays, chocolate molds, butter molds, fondant molds, gaskets and seals for food-processing environments, and other culinary and food processing applications. Review product Technical Bulletins for processing instructions. Prior to using silicone molds or parts for food applications, thoroughly wash the mold or part with a water and dishwashing detergent solution, rinse, and allow to dry. When applicable, thoroughly wash the mold or part in between batches. If baking, do not expose the mold to temperatures above 204 °C / 400°F.

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