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Sitomb® as food contact material



Sitomb® has been tested for suitability for food applications. The test result is summarized as follows:

The tested material samples (cuboids with edge dimensions 2.5x10x70mm with 9cm² machined and 9cm² unmachined surface) comply with the applicable national and European regulations for food contact materials*. The tests were carried out in accordance with Regulation (EC) No. 1935/2004 of the European Parliament and Council with the involvement of EFSA (European Food Safety Authority) as well as the "Food and Feed Code (LFGB)" 2013. The analysis results can be taken from the detailed test report available at www.Sitomb.com.

Advantageous properties of Sitomb® in comparison to products made of similar materials such as stainless steel are:



Corrosion resistance: Very good resistance to corrosion and sea water. The resistance to water, seawater, acids and alkalis is better than that of copper. Salt spray test according to DIN 50021: after 1064 hours discoloration is observed, but no corrosion.



Antibacterial effect: Bacteria are not able to survive on the surface of Sitomb®. The spread of bacteria is thus reliably prevented and the effort required for disinfection is reduced. This special property is mainly caused by the high copper content of the material.



Very good **sliding properties** (emergency running properties) – suitable as material for plain bearings, reduces the need for lubricants.



Alloying elements that are particularly critical for food applications and common in stainless steel (e.g. **chromium, nickel, cobalt, lead**) are **not contained**. Sitomb® is **REACH** (Registration, Evaluation, Authorization and Restriction of Chemicals of the European Union) compliant.

* Test conditions: 24h at 40°C in test water with O:V / S:V = 0.6dm²:90ml, 50% of which untreated, cleaned surface and 50% smoothed, cleaned surface. The conducted, exemplary test does not replace individual testing of components and their application.