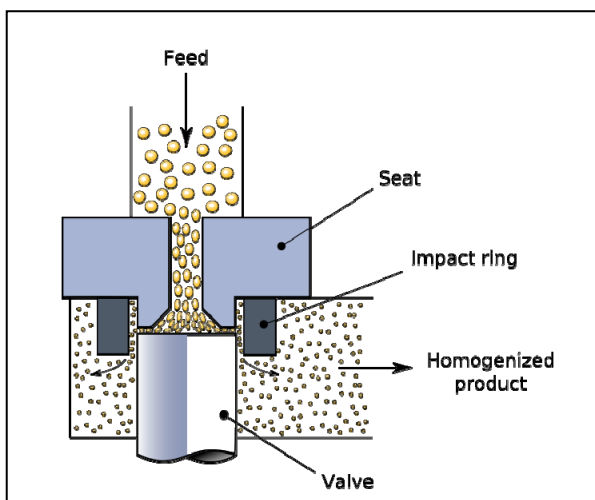


DuPont™ Kalrez® 6230

O-rings in Food Homogenizer

Application Profile – September, 2010



Kalrez® 6230 parts have been successfully used in milk homogenizer systems. Image courtesy Wikipedia

Equipment Description

In the dairy industry, a homogenizer is a key piece of equipment to finely disperse the fat in milk and milk-based products. If the fat is not finely dispersed, it may agglomerate or coagulate during storage, spoiling the quality of the product.

Challenge

A homogenizer is equipped with a rotating device that performs the mixing. This device contains O-ring seals which need to withstand high processing temperatures, pressures and rotating speeds. In addition to excellent performance properties, these parts should be FDA compliant.

Solution

Kalrez® 6230 perfluoroelastomer parts have been developed to meet the unique sealing needs of today's food processes. They are compliant with the United States Food and Drug Administration's regulations and with the United States Pharmacopeia Class VI (USP Class VI). They are successfully used at many customers in the homogenizing equipment for fat containing milk-based solutions.



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Kalrez® perfluoroelastomer parts are not routinely tested using the USP testing protocol. Cured samples made only from compounds 6221 and 6230 have been tested in accordance with USP protocols and meet the requirements of a USP Class VI polymer. USP testing was done to support use of Kalrez® parts in pharmaceutical processing and food processing applications. While USP Class VI compliance materials are not required for pharmaceutical and food processing applications, many pharmaceutical and food processing customers including customers seeking ISO 9000 certification, have requested compliance. Testing of any finished article that incorporates Kalrez® perfluoroelastomer parts is the responsibility of the manufacturer or seller of the finished article if certification that meets USP standards is required.

Caution: Do not use in medical applications involving permanent implantation in the human body. For other medical applications, discuss with your DuPont customer service representative and read Medical Caution Statement H-50103-3.

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