



SOUDRONIC FOOD SAFETY STANDARD

Thanks to increasingly precise measuring methods, even the smallest residues can now be detected in foodstuffs, such as those from mineral oil. As a result, reports of such residues are increasingly spreading on social media, which leads to negative news coverage of the business in question. This puts great pressure on packaging manufacturers to use food-grade machinery in their production processes.

Over the last two years the Soudronic Group, in collaboration with an accredited laboratory in Switzerland, has developed the Soudronic Food Safety Standard. This unique standard is intended for the "basic hygiene" production section, where there is no direct contact with the product and therefore less stringent machine requirements.

Soudronic Group engineers analyzed and optimized over 2,000 potential contamination/contact points in the manufacturing process where packaging could become contaminated. Introducing the measures set forth in the standard can reduce packaging contamination to a minimum.

To comply with the Soudronic Food Safety Standard, machines must meet the following requirements:

- All lubricants used must have NSF - H1 approval.
- All potential contamination from lubricants must be assessed and minimized by our engineers in a newly developed risk assessment.
- Plastic components that come into contact with the inside or outside of the packaging (food contact materials) must have a raw material certificate in accordance with FDA CFR 21 or EU Framework Regulation 1935/2004.

CUSTOMER BENEFITS

- The customer receives a Soudronic Food Safety declaration of conformity.
- Only NSF-H1 approved lubricants are used.
- The risk of packaging contamination due to lubricants is reduced to a minimum.
- Plastic components that come into contact with the packaging are certified according to EU and/or FDA standards.



RETROFITTING

Retrofitting is not offered, as the costs and impact on process efficiency are unfavorable.