TECHNICAL REPORT

CEN/TR 15623

RAPPORT TECHNIQUE

TECHNISCHER BERICHT

January 2008

ICS 67,260

English Version

Food processing machinery - Route map - Materials for food area

Machines pour les produits alimentaires - Carte routière -Matériaux destinés à la zone alimentaire Nahrungsmittelmaschinen - Leitlinie - Werkstoffe im Nahrungsmittelbereich

This Technical Report was approved by CEN on 16 June 2007. It has been drawn up by the Technical Committee CEN/TC 153.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION COMITÉ EUROPÉEN DE NORMALISATION EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

Con	ntents	Page
Forev	word	3
1	Scope	
2	Terms and definitions	
3 3.1 3.2	Selection method for the materialsGlobal consideration	4 4
J. <u>Z</u>	(see Figure 2)	
4	Legal and normative references for materials	7
5	Migration test methods	11
Anne	x A (informative) Useful websites addresses	12
	ography	13
2		

Foreword

ENTR 1: with foodstun. This document (CEN/TR 15623:2008) has been prepared by Technical Committee CEN/TC 153 "Machinery intended for use with foodstuffs and feed", the secretariat of which is held by DIN.

1 Scope

This document gives guidance to machinery manufacturers for the selection of suitable materials which will be used in the food area of machines intended for the production of food.

It provides a selection process, showing those matters that need to be taken into consideration and the decisions that have to be made.

NOTE Be aware that references of this document can be amended, deleted or new references can become available.

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1

food

any product, ingredient or material intended to be orally consumed by human or animal

[EN 1672-2:2005, definition 3.1]

2.2

food area

machinery surfaces which are exposed to the food and from which the food or other materials can drain, drip, diffuse or be drawn into (self returned) the food or food container

[EN 1672-2:2005, definition 3.4.1]

3 Selection method for the materials

3.1 Global consideration

3.1.1 Not only the production conditions shall be considered but for instance also environmental and cleaning conditions, economical considerations, hygienic aspects will influence the choice of the materials see Figures 1 and 2.

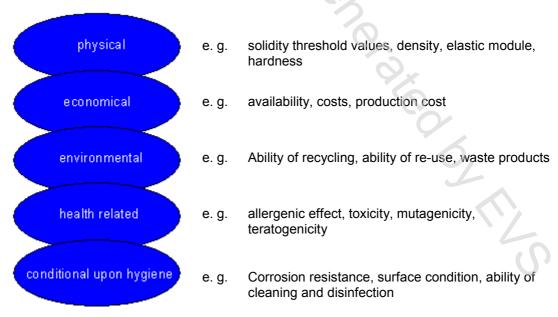


Figure 1 — Schematic approach to the choice of materials