



## At a glance:

Our hoses for the Food & Beverage industry.



	Inner lining material	Colour Inner lining	Alcohol >20 %	Alcohol <20 %	Beer / wine / sparkling wine	Buttermilk	Gelatine	Egg yolk
PURPLE SNAKE®	EPDM	White	●	●	●	●	●	●
PURPLE SNAKE® PLUS CONDUCTIVE	UPE with black coiled OHM conductive stripe	White	●	●	●	●	●	●
BLAUDIECK® LGD BLAUDIECK® LGDS	NBR	White	✗	●	●	●	●	●
BLAUDIECK® LGDU BLAUDIECK® LGDSU	UPE	White	●	●	●	●	●	●
LACTOPAL® LACTOPAL® L	NBR	White	✗	●	●	●	●	●
CONTI® FOOD & DRINK FLEX EPDM	EPDM	White	●	●	●	●	●	●
CONTI® FOOD & DRINK FLEX NBR	NBR	White	✗	●	●	●	●	●
CONTI® FOOD & DRINK FLEX UPE	UPE	White	●	●	●	●	●	●
FLUOROPAL®	Fluoroplastic	White	●	●	●	●	●	●
COLLECTOR® COLLECTOR® FLEX	NR	White	✗	●	●	●	●	✗
TRIX® MULTIFOOD	NBR	White	✗	●	●	●	●	●

Key: ● Recommendation | ● Resistant | ● Resistant, but not recommended | ✗ Not suitable



Vinegar	Fruit pieces	Chocolate (liquid)	Fishmeal	Granulate (sugar, salt etc.)	Ketchup/mustard	Cheese	Milk	Powdered milk	Rice pudding / cottage cheese	Lactic acid	Oils and greases	Powder (flour, powder etc.)	Juices (apple, orange etc.)	Spirits	Ice cream (dairy ice cream)	Ice cream (sorbet)	Yoghurt	Dough	Suet	Citric acid (granulate)	Citric acid (liquid)	Sugarsyrup
●	●	×	×	×	●	×	●	●	×	●	×	●	●	●	×	●	×	×	×	×	●	●
●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
×	●	●	●	×	●	●	●	●	●	×	●	×	●	×	●	●	●	●	●	×	×	●
●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
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●	●	×	×	×	●	×	●	●	×	●	×	●	●	●	×	●	×	×	×	×	●	●
×	●	●	●	×	●	●	●	●	●	×	●	×	●	×	●	●	●	●	●	×	×	●
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# Cleaning tips

## for Food & Beverage hoses.

ContiTech brand hoses for the food, beverage, cosmetic, and pharmaceutical industries conform to applicable national and international requirements for food hoses. To ensure safe operation and the longest possible service life, follow the cleaning recommendations below:

### Cleaning prior to first use

Elastomer hoses may have a slight odor of their own, which is technologically unavoidable and can be eliminated by proper cleaning. **Therefore, all food hoses must be cleaned before first use.**

### We recommend the following cleaning procedure before the first use

- › Fill the hose with hot water
- › Store in the hose for at least ten hours
- › Empty the hose

### We then recommend one of the following cleaning processes:

Cleaning agents	Temperature and duration
Water	+90°C max. 20 minutes
Steam	2x +130°C max. 20 minutes
Chemicals	Temperature and duration
Caustic soda (NaOH)	2 % at room temperature max. 30 minutes
Hydrogen peroxide (H <sub>2</sub> O <sub>2</sub> )	0.15 % at room temperature max. 30 minutes
Nitric acid (HNO <sub>3</sub> )	0.15 % at room temperature max. 30 minutes

### → In all cases, follow-up rinsing with potable water must take place.

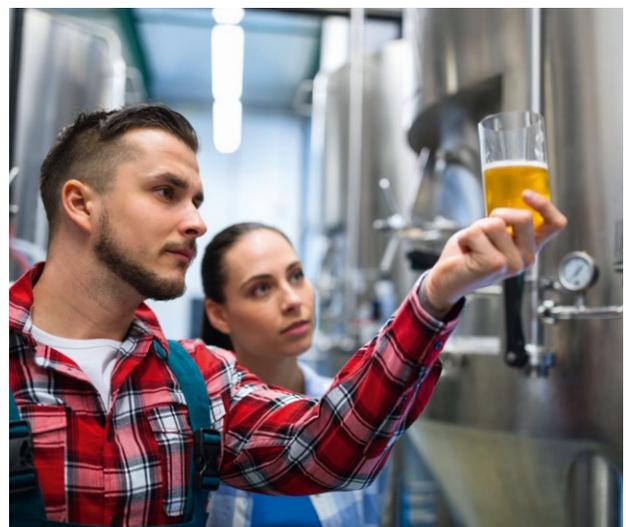
If the hose does emit odors contrary to expectation, several cleaning processes should be used, one after the other (steam cleaning is very effective here).

### Standard cleaning in daily use

After use or at regular intervals, the hose must be treated with an ordinary cleaning and disinfection agent.

### Special features of extended disinfection cycles

In the case of extended disinfection cycles - such as those at the weekend or on public holidays - notwithstanding the concentration specifications of the disinfection manufacturer, the concentrations are to be reduced by at least 50 %. For stand disinfection, we generally recommend the use of foil-lined hoses. A water bath disinfection / tub disinfection is not recommended due to the the risk of penetration of moisture via the hose ends.





# Resistance list

## for cleaning agents and disinfectants.

### Remarks

All resistance specifications are guide values that can only be guaranteed for a restricted period of time. They are based on the analysis of the material of the inner lining of the hose in lab tests without dynamic load, on the operational experiences of our customers, on the documentation of manufacturers, and on comparisons with chemicals with similar properties. If these specifications are not sufficient for the operator, individual tests must be carried out.

Even when used properly, the resistance stated in the table does not represent unlimited durability. For details on our guarantee conditions and information on any other liability, see our general terms and conditions. The resistance list below constitutes a complete, indivisible unit in conjunction with our general terms and conditions. We are happy to provide our general terms and conditions for your perusal on request.

Depending on the dynamic load on the hose, the required cleaning cycle and frequency of the subsequent disinfection process, the temperature load, and other factors relating to the mode of operation, deviations may occur with regard to the resilience of the material of the inner lining of the hose. **The specifications in the resistance list are only guide values.**

Moreover, the properties of the hose also depend on the flow rate, abrasion rate, duration and frequency of exposure, any contamination of the transported material, and the age of the hose.

### Resistance of hose cover

No definitive statements on the resistance of the hose cover of the food hoses are made in the table. However, basic properties such as temperature resistance, ozone resistance, and abrasion resistance are stated. If the hose cover is to be exposed to chemicals, it is absolutely necessary to consult with us first.

### Recommendation for storing hoses

In order to achieve the longest possible lifetimes and ensure the continuous usability of the specified food hoses, it is absolutely necessary to store and handle the products properly. For this reason, the hoses should be kept in dark, cool storage locations and should not be placed under situations of stress or strain. They should not be buckled or compressed, nor stored in excessively large batches. This is particularly true for large nominal widths and for fitted hose lines. Because of the possible accumulation of damaging ozone, storage locations where there are no electric motors should be chosen. Likewise, disproportionate tensile forces on the hose (especially when warm) and extreme bending around corners and edges must be avoided at all costs, as they can lead to hose damage.

### Consultancy service

For the use of all commercial cleaning agents and disinfectants, it is imperative that the use instructions and warning notes in the corresponding safety data sheets of the manufacturer must be observed. If you are unsure about the chemical resistance, our hose department can advise you. If you have any further questions with regard to the information in the resistance list, our advisory service will be happy to help you.

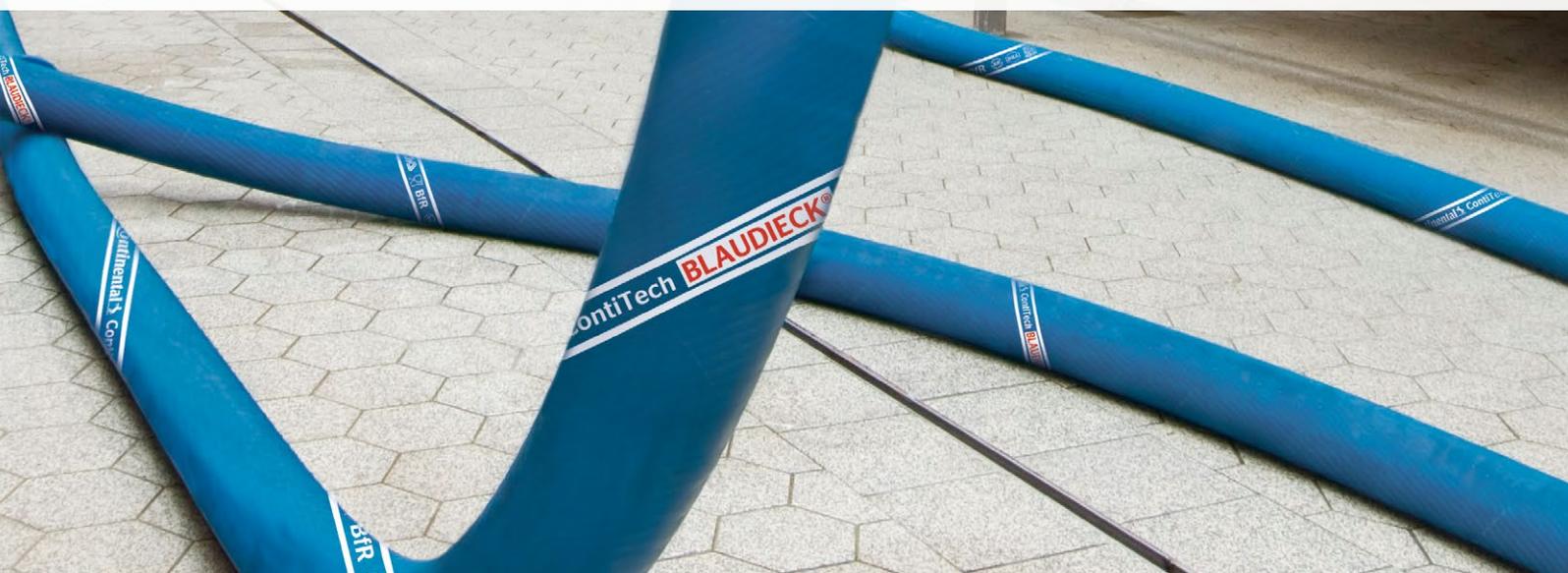


### Resistance list of our hoses to cleaning chemicals:

Product	AQUAPAL®		CONTI® FOOD & DRINK FLEX EPDM PURPLE SNAKE®		LACTOPAL®/LACTOPAL® L CONTI® FOOD & DRINK FLEX NBR TRIX® MULTIFOOD CONTI® CLEANJET BLAUDIECK® LGD/LGDS		PURPLE SNAKE® PLUS CONDUCTIVE CONTI® FOOD & DRINK FLEX UPE BLAUDIECK® LGDU/LGDSU		COLLECTOR® COLLECTOR® FLEX	
	Conc. %	Temp. °C	Conc. %	Temp. °C	Conc. %	Temp. °C	Conc. %	Temp. °C	Conc. %	Temp. °C
Caustic soda	10	RT	5	RT	5	RT	10	RT	3	RT
Caustic soda	5	90	2	85	2	85	5	90	-	-
Phosphoric acid	10	RT	5	RT	5	RT	10	RT	3	RT
Phosphoric acid	5	90	3	80	1	70	5	90	-	-
Nitric acid	5	RT	2	RT	2	RT	5	RT	0.75	RT
Nitric acid	2	90	0.1	85	0.2	60	2	90	-	-
Sulphuric acid	5	RT	5	RT	3	RT	5	RT	1.5	RT
Sulphuric acid	3	90	2	50	1	40	3	90	-	-
Hydrogen peroxide	2	50	0.75	RT	0.3	RT	2	50	0.15	RT
Peracetic acid	2	50	0.75	RT	0.3	RT	2	50	0.15	RT
Sodium hypochlorite	2	50	0.75	RT	0.3	RT	2	50	0.15	RT
Tap water max. 30 min.	-	95	-	95	-	90	-	95	-	80
Steam max. 60 min.	-	110	-	110	-	110	-	110	-	-
Steam max. 30 min.	-	130	-	130	-	-	-	130	-	-
Steam max. 20 min.	-	-	-	-	-	130	-	-	-	130

All disinfection chemicals according to DVGW regulations, worksheet W291 (as of March 2000) can be used safely with the AQUAPAL® drinking water hose. RT = room temperature

Please note that longer loads in the limit range can considerably shorten the service life. We recommend a maximum exposure time of **1x 30 min/day** for the cleaning process.



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