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A versatile new NBR material with approvals for the food industry

With its new product development P 300, seal manufacturer C. Otto Gehrckens now expands its range to include an NBR material that possesses crucial approvals for use in the food and drink production industry. P 300 is certified to FDA 21 CFR 177.2600 plus 3-A Sanitary Standard, and also complies with the essential EU Directive (EC) 1935/2004. COG's compound is also manufactured without the use of animal-derived ingredients, therefore also meeting the ever-more common requirement that seals that come into contact with foodstuffs should be guaranteed ADI-free.

As an NBR material, P 300 impresses thanks to its good mechanical properties, which in combination with its high wear resistance and high level of stability means it can be used in the widest possible range of applications. This resilient product innovation therefore comes into its own in system components that are subject to intense material stress, and is also suitable for dynamic applications. Furthermore, P 300 also demonstrates excellent resistance to oils and fats, and is also resistant to diluted acids and alkalis. These properties, along with its various approvals, mean that this new NBR material is of particular interest to the food industry. It has numerous potential uses in this sector, such as for example in the milk and meat processing industries, beverage production or ice cream production.

This new material is available now.

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COG_Produktbild_P_300.jpg

Source: COG

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