

New 1000L Food Cert IBC offers the highest possible degree of quality and safety for your filling products. Our Food Cert standard is based on the Food Safety System Certification (FSSC) 22000. Made from high density polyethylene with filling opening in the middle of top section and discharge opening at the bottom of the front side.

**Specifications:**

- Dimensions: 1200L x 1000W x 1160H
- Weight: 60 Kgs



**Product Features:**

- UV stabilisation and protection included
- Food safety in accordance with the FDA-Standard, declaration of conformity
- Rectangular blow moulded tank of high density polyethylene, with filling opening in the middle of the top section. Discharge opening at the bottom of the front side
- Operating temperatures for short period is between -65°C – 100°C and continuous is -50°C – 80°C
- Filling opening - DN150 with external thread, closed with screw cap, and gasket
- Integrated butterfly-valve DN50 with green handle, secured with clip. Outlet sealed with PE-lined Alu-film. Valve closed with screw cap, PE-disk and flat-gasket
- Rectangular grid box made of tubular steel material, with bottom plate, connected on top with tie-bar (assembled with brackets), label plate, additional label plate on the back side
- Galvanized steel frame and pallet with 4 way entry

**BULK ORDERS AVAILABLE**

|   |   | <b>FDA</b> | <b>FOOD CERT</b> |
|---|---|------------|------------------|
| <b>MATERIAL</b>   | HDPE, food-safe   | ✓          | ✓                |
|   | Food-safe gaskets and colourants  | ✓          | ✓                |
|   | Components that come into contact with the filling good free of silicones | ✓          | ✓                |
|   | Conformity statement for materials (including migration)                  | ✓          | ✓                |
| <b>PRODUCT</b>  | Halal & Kosher certifications   | ✓          | ✓                |
|   | Annual QM audit and certification in accordance with ISO 9001             | ✓          | ✓                |
|   | Annual QM audit and certification in accordance with FSSC 22000           | ✗          | ✓                |
| <b>PROCESS</b>  | Annual management review by board of management                           | ✗          | ✓                |
|   | Expert for food safety consultancy as a contact person                    | ✗          | ✓                |
|   | Continuous process optimisation by the Food Safety Team                   | ✗          | ✓                |
|   | Risk management in accordance with HACCP                                  | ✗          | ✓                |
|   | Regular microbiological surface inspections                               | ✗          | ✓                |
|   | Extended traceability down to material or batch level                     | ✗          | ✓                |
|   | Regularly tested recall management  | ✗          | ✓                |
|   | Just-in-time production based on individual customer orders               | ✗          | ✓                |
|   | Components especially packed and stored in small quantities               | ✗          | ✓                |
|   | IBC immediately closed with the original cap                              | ✗          | ✓                |
|   | Inner bottle transferred directly to final assembly                       | ✗          | ✓                |
|   | Storage of finished products under roof                                   | ✗          | ✓                |
|   | Shorter inspection intervals for water baths and blowing air              | ✗          | ✓                |
|   | Higher hygiene standards for employees and production environment         | ✗          | ✓                |
|   | Regular inspection of glass and hard plastic parts for integrity          | ✗          | ✓                |
|   | Regular inspection of blades for completeness and integrity               | ✗          | ✓                |
|   | Extended pest control   | ✗          | ✓                |
|   | Extended Food Defence: product safety & bioterrorism                      | ✗          | ✓                |
| Special staff training at shorter intervals   | ✗   | ✓          |                  |
| Optional: customer-specific process instructions, e.g. cleaning of drawing oil residues | ✗   | ✓          |                  |