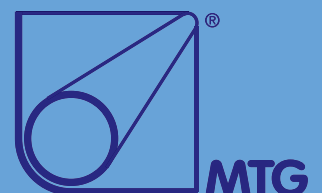


MTG Dairy Way

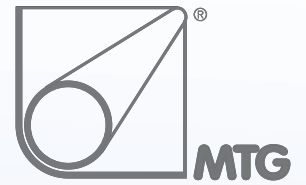
"Milk-friendly" hoses

Passion for Innovation





MTG Dairy Way



Plasticisers-free "milk-friendly" hoses





MTG Dairy Way



Plasticisers-free “milk-friendly” hoses

The redesigned line of **MTG DAIRY WAY** food hoses protects milk during all stages of transfer, thus devoting utmost attention to safeguarding consumer health.

Completely free from phthalates and any potentially hazardous plasticisers, these “milk-friendly” hoses are suitable for transferring a wide range of fatty and non-fatty liquid products. In addition, they are free from animal derivatives, thus preventing any possible contamination from prions (BSE) in conveyed products.

These hoses, produced from materials carefully designed at MTG Research & Development centre, are tested and certified by independent institutes that attest to their suitability for food applications in accordance with the highest international standards.

They offer actual benefits with regard to the purity of dairy products during all processing phases: from raw milk discharge to internal transport from cistern to fermenter or between tanks, from whey discharge to filling/packaging of dairy products and the final cleaning of the equipment.

The hoses are tested for use with fatty foods based on fat concentration. This concentration may vary depending on the product. In cheeses, for example, it varies from 20% to over 53%, as compared with maximum 100% fat content in butter.

TABLE

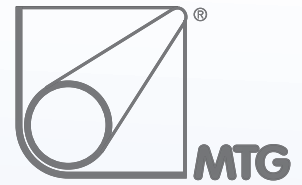
Source: “The cheese atlas: a guide to over 600 cheeses and dairy products from all over the world” by G. Ottogalli. Hoepli 2001.

Cheese	% fat (by dry weight)	Type
Low-fat	< 20	Skim curd cheeses. Fresh, non fatty dairy products, skim ricotta.
Light	20 - 35	Fresh part-skim cheeses (Cottage, Quark), cow's milk ricotta, Grana, part-skim hard mountain cheeses.
Medium-light	36 - 43	Goat cheese, Montasio, Bra, Canestrato, Asiago d'Allevio.
Medium-fat	44 - 47	Mozzarella, Caciotta, Fontal, Edam, Caciocavallo, Provolone, Sbrinz, Scamorza, aged Caciotta...
Fat	48 - 52	Fontina, Butterkäse, Italicon, Taleggio, Gorgonzola, Sheep's milk Caciotta, Quartirolo, Camembert...
Very high-fat	> 53	Mascarpone, Caprice des Dieux, Vacherin Mont d'Or, double/triple-cream cheese.

MTG hoses, your guarantee of quality - ahead of European standards for over a decade



MTG Dairy Way



Why choosing MTG Dairy Way?

PLASTIC: PVC hoses are often used during a number of production phases, however they may not be suitable for contact with food products as they can potentially contain phthalates and plasticisers. These contaminants are liposoluble substances that even at room temperature can easily be extracted by fatty products that come into contact with internal surfaces. For a long time the scientific committee for information on Agri-Foodstuffs and the European Food Safety Authority have been emphasizing the health risks associated with the extraction of toxic substances.

PLASTIC: plastic surfaces containing phthalates and/or plasticisers promote the proliferation of bacteria that live off these substances. Since hoses are transparent, the proliferation of microorganisms can also be accelerated by exposure to light.

PLASTIC: it is only partially resistant to high temperatures and thus jeopardises sanitation processes. The advent of dairy equipment automation and the widespread application of the HACCP system has required that cleaning of all equipment parts be carried out using high temperatures, chemical products and high-pressure as well. Using plastic hoses in such circumstances can be risky, as they tend to soften at higher temperatures and decrease their resistance to pressure. Moreover, migrations in conveyed products may be increased.

PLASTIC: over time it becomes rigid following the progressive loss of plasticisers washed out during use. This stiffening can cause breaks and product leakages during suction operations, particularly in winter when temperatures are very low. It can also alter the natural flavour and chemical properties of milk.

MTG RUBBER: in comparison with plastic, rubber does not require to be mixed with such additives to enhance its flexibility and can be obtained from "phthalate- and plasticiser-free" compounds. Thus, end consumers are provided with a guarantee of utmost product purity.

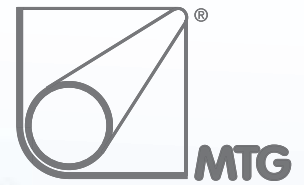
MTG RUBBER: in comparison with plastic, rubber does not promote the proliferation of bacteria due to the absence of plasticisers, the compactness of its exceptionally smooth surface and specially formulated material.

MTG RUBBER: it ensures utmost resistance of the inner liner and structure during daily sanitation procedures carried out during production (sterilisation up to +120°C). Furthermore, rubber is tested at the highest temperature achievable by food simulants so as to ensure control of the migration limits required by law even at very high temperature (see pasteurization processes or the transfer of melted products).

MTG RUBBER: it remains flexible and soft without posing any risk from plasticiser migration. It also preserves the natural flavour and chemical properties of milk during hose transfers.



MTG Dairy Way



MTG chooses total safety

For over a decade MTG has chosen **total safety** concepts by completely eliminating material blends which may pose a potential health risk.

MTG's superior standards have filled the legislative gap, still an issue today, resulting from the absence of European laws regulating chemically formulated rubber blends that come into contact with food products.

In this spirit, the new **MTG DAIRY WAY** line is distinguished by the total absence of phthalates that can potentially be absorbed on contact with fatty liquids, thus fulfilling and surpassing the main relevant directives issued in recent years by the **European Union – 2007/19/EC (phthalates) and 2002/72/EC (materials and articles intended to come into contact with food)**.

Even though these directives are exclusively applicable to plastic components intended to come into contact with food, restrictive and strict regulations on the use of chemical substances that pose a high health risk have now been introduced in Europe for the first time. This offers a new "general" guideline that also leads the way for rubber polymers.

This principle is the leitmotif for the **"Plasticisers Free"** policy at MTG, which in addition to guaranteeing a manufacturing process that is 100% safe, has also subjected all its blends intended for food use to testing by third parties in compliance with the new criteria provided for in the Ministerial Decree (national law). These criteria are in line with the analysis methods established by the European Directives on plasticisers and migration in finished products.

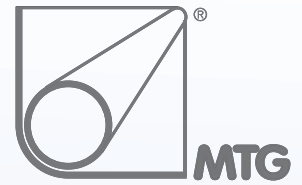
This means that successfully passed tests and relevant certifications are now recognized not only on a national but especially on a European level and that they have become a universal guarantee for safety.

Furthermore, as regards production standards and the traceability of ingredients up until delivery to customers, MTG chose to adhere to this philosophy in 1995 when it achieved certification of its quality system in compliance with UNI EN ISO 9001. All the improvements achieved since then via internal controls have allowed the company to comply with the parameters of **European Directives 1935/2004 (traceability) and 2023/2006 (Good Manufacturing Practice)**, thus guaranteeing the end consumer the utmost in safety and quality through the accuracy of the company's production process.





MTG Dairy Way



“Totally free from plasticisers”

MTG EVOLUTION



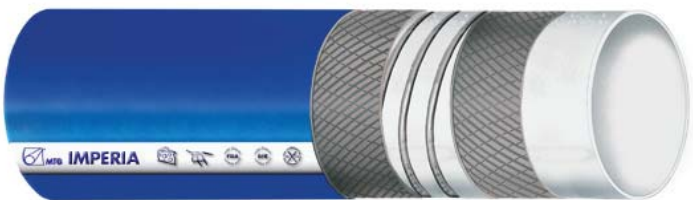
- To be used on tank trucks
- Milk discharge platforms

MTG EVOLUTION/CRUSHPROOF



- To be used on tank trucks
- Milk discharge platforms requiring crush-proof hoses

IMPERIA/SPL/10



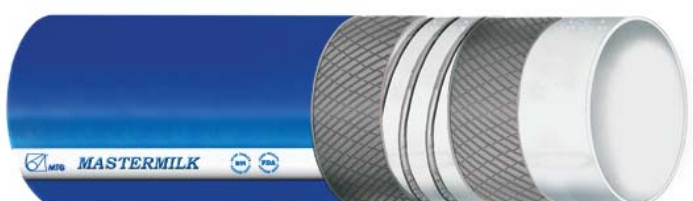
- Suction of raw milk, cream and derivatives
- Internal transfers
- Buttermilk transfers
- Packaging/Filling machines

IMPERIA/SPL/CRUSHPROOF



- Suction of raw milk, cream and derivatives
- Internal transfers
- Buttermilk transfers
- Other uses requiring crush-proof hoses

MASTERMILK/SD



- Dairy equipment
- Discharge platforms

IMPERIA/10/SP



- Boiler for Grana cheese production
- Packaging/Filling/Dosing machines

CORD/7428/10-SP



- Suction of raw milk, cream and derivatives
- Other uses requiring crush-proof hoses

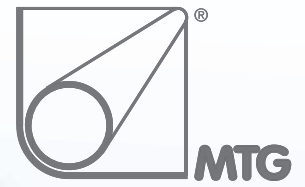
IMPERIA/CLC/BLUE-MARBLE



- Suction of raw milk, cream and derivatives
- Internal transfers
- Outdoor uses requiring an abrasion and detergent-resistant cover

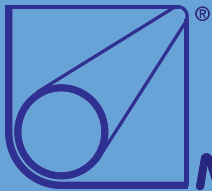


MTG Dairy Way



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MTG

Passion for Innovation

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