

# LACTADIAL



## FOOD & BEVERAGE

Food industry/Transfer



### APPLICATIONS

For milk collection: equipment of milk collecting tanks.  
Also for transfer of other liquid foodstuffs such as wine, beer, cider, fruit juice, vinegar and alcohol up to 50%, with exception of fatty foodstuffs and oils.

### ADVANTAGES

- Extremely flexible and light for easy handling.
- Will recover its shape after accidental squeeze.
- Smooth, seamless, white tube that does not propagate bacterial growth and complies with the most stringent French, European and American requirements for foodstuff handling.
- Changes in temperature have no effect due to the quality of rubber compound.
- Resistant to cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 110°C during 10 minutes max.
- Abrasion resistant and non marking cover.
- Contains no phthalate.

### COUPLING/FITTINGS

Trelleborg's UTS coupling system has been designed to fit all connections used on your food processing equipment.

We have developed specific coupling solutions to prevent contamination and preserve product quality. Please contact us for further information.

### COMPLEMENTARY INFORMATION

LACTADIAL PLUS option on request for resistance to fatty products.

### TECHNICAL DESCRIPTION

Inner tube	food grade quality NR, white, smooth.
Reinforcement	synthetic textile with embedded PET helix
Cover	weather and abrasion resistant NR, blue, fabric impression.
Working temperature	-30°C => +80°C.
Special Properties	Max. vacuum: 0.7 bar.

### STANDARD/APPROVAL

EU regulations No. 1935/2004, 2023/2006 and 2024/3190.

EU

FDA regulation No. 21 CFR 177.2600.

FDA

French legislation: Decree of August 5, 2020 (latest applicable version effective from July 1, 2025).

FR

German legislation: BfR recommendation XXI cat. 2.

BfR

All relevant migrations tests (France and FDA) were performed by the French institute of Poitiers (IANESCO) and confirmed compliant.



and embossed: TRELLEBORG - LACTADIAL - FDA - ND - WP 10bar - week/year - batch number - Made in France



**FOOD & BEVERAGE**

**LACTADIAL**



ID (MM)	OD (MM)	WORKING PRESSURE (BAR)	BURSTING PRESSURE (BAR)	BENDING RADIUS (MM)	WEIGHT (KG/M)	LENGTH (M)	ARTICLE NUMBER
38.0	49.0	10	30	135	0.95	40.0	5606721
51.0	65.0	10	30	150	1.34	40.0	5013020
55.0	68.5	10	30	165	1.52	40.0	5013650
63.0	77.0	10	30	200	1.72	40.0	5013023
70.0	83.5	10	30	230	2.00	40.0	5600927
76.0	92.0	10	30	228	2.20	40.0	5013025
80.0	96.0	10	30	295	2.40	40.0	5513794

Tolerance on length:  $\pm 1\%$  (ISO 1307 Standard).

## ADVICE FOR CLEANING PROCESSES

### ⚠ Before first use:

- Fill with hot water (70–80 °C) and let stand for at least 2 hours.
- Then clean using a suitable process to prevent premature aging.

Maximum of **2 cleaning cycles per day** (total of 15 min for chemical cycles), followed by a **thorough rinse**.

### ⚠ Maintenance / Storage

- Regularly check the condition of the hose.
- Store away from light and heat.
- Avoid stagnation (except with ALCODIAL or MULTIDIAL UPE, for limited duration).
- Do not use high-pressure cleaning inside.

**These recommendations are provided for guidance only. Other cleaning conditions may also be suitable depending on the application. For more detailed instructions or tailored advice, please refer to our cleaning guidelines or contact us.**

Cleaning agents	Max duration in total	Conditions
Hot water	max 30 minutes	max 90 °C
Steam (open end circuit)	max 10 minutes	max 110 °C
Nitric acid (HNO <sub>3</sub> )		0.1% at max 85 °C / 3% at room temperature
Phosphoric acid (H <sub>3</sub> PO <sub>4</sub> )		1% at max 85 °C / 3% at room temperature
Chlorinated products (HCl, NaClO, ...)		1% at max 70 °C
Sodium hydroxide (NaOH)		2% at max 80 °C / 5% at room temperature
Hydrogen peroxide (H <sub>2</sub> O <sub>2</sub> )		3% at room temperature
Peracetic acid (C <sub>2</sub> H <sub>4</sub> O <sub>3</sub> )		0.5% at room temperature

