

Processing Safe For Food Contact Platinum Cure Silicone Rubber for Food Related Applications



www.smooth-on.com

*Cured Material
Certified Food Safe!*

PROCESSING INSTRUCTIONS

Some Smooth-On Platinum Silicones are certified safe for food contact. Smooth-Sil™ 940, Smooth-Sil 950, Smooth-Sil 960, Sorta Clear™ 18, Sorta Clear 37, Sorta Clear 40 and the Equinox™ Series are suitable for making baking molds, trays, ice trays, casting butter or chocolate into and other applications used to produce foods.

Dragon Skin™ 25 NV and Mold Star™ 40T are suitable for dry food storage and to make ice trays. They are not intended for repeated use in contact with fatty foods.

These materials have been tested by an independent laboratory to comply with the total extractive limits when properly processed and cured. Refer to the technical bulletins for these materials for proper processing instructions (available at www.smooth-on.com).

Prior to using mold, wash mold thoroughly with dishwashing detergent/water solution. Rinse well with clean water & let dry.

Compliance - The ingredients and ingredient levels in Smooth-Sil 940, Smooth-Sil 950, Smooth-Sil 960, Sorta Clear 18, Sorta Clear 37, Sorta Clear 40 and the Equinox Series comply with 21 CFR 177.2600, rubber articles for repeated use subject to the total extractive limits as specified and published in the Code of Federal Regulations. FDA compliance does not mean that Smooth-Sil 940, Smooth-Sil 950, Smooth-Sil 960, Sorta Clear 18, Sorta Clear 37, Sorta Clear 40 and the Equinox Series are FDA approved. To be approved, the user must also comply with all applicable FDA requirements. Compliance with 21 CFR 177.2600 does not authorize use of the compound for the manufacture of baby bottle nipples.

Compliance - Properly cured Dragon Skin 25 NV and Mold Star 40T Complies with 21 CFR 177.2600 "Rubber articles intended for repeated use" for use with dry food and aqueous food only. This material has been tested by an independent laboratory to comply with 21 CFR 177.2600(e), water extractable limits for repeated use in aqueous food.

These materials are not intended for repeated use in contact with fatty foods.

USING MOLD FOR BAKING - (DO NOT USE Dragon Skin 25 NV or Mold Star 40T molds for baking)

- Place mold on a baking sheet for greater stability and handling.
- Do not expose rubber to temperatures above 400 °F (204 °C).
- Do not subject molds to the broiler.
- Silicone rubber does not distribute heat evenly. Food in shallow molds will bake faster vs. deep draft molds. Thick sections will retain heat longer than thin sections. Check frequently for doneness on first use.
- Clean molds with soapy warm water and a soft sponge and rinse thoroughly between batches or prior to storing. You can dry the mold quickly in an oven. Bake for 5 minutes at 300 °F (150 °C).



Call Us Anytime With Questions About Your Application.

Toll-free: (800) 381-1733 Fax: (610) 252-6200

www.smooth-on.com is loaded with information about mold making, casting and more.