

PRESS RELEASE

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NEW TYGON S3™ B-44-5X IB TUBING FOR FOOD & BEVERAGE DISPENSING, COMPLIANT WITH BOTH FDA and EU REGULATIONS

Designed specifically for cold beverage dispensing applications involving elevated pressure, **Tygon S3 B-44-5X IB** is a clear, reinforced tubing, compliant with applicable FDA Food Additive Regulation (21 CFR 170-199)* and EU Food Contact Regulation No 10/2011*. It also meets NSF-51, NSF-61, and 3A Sanitary Standard 20-27 requirements.

Lightweight and easy to handle, Tygon S3 B-44-5X IB tubing readily bends around corners and obstructions, requiring minimal couplings and fittings. Its flexibility can save up to 30% the footage and much of the labor required to install rigid stainless steel, glass tubing or piping.

Owing to its smooth, non-porous inner bore, Tygon S3 B-44-5X IB is virtually taste and odor-free. It also offers outstanding resistance to harsh alkaline cleaners and is unaffected by commonly used sanitizers.

Moreover, Tygon S3 B-44-5X IB resists particle entrapment and resulting bacterial growth. And its excellent non-wetting properties facilitate complete drainage and increase the overall effectiveness of cleaning, making it the ideal choice in food, beverage, dairy, and other bacterial-sensitive applications.

And given it's able to withstand up to four times the pressure of non-reinforced tubing and its improved flexibility at sub-zero temperatures, typical applications for Tygon S3 B-44-5X IB include: water lines for beverage dispensing equipment, ice cream dispensing equipment, and frozen beverage dispensing machines (smoothies, shakes, and slushies).

By combining Tygon S3 B-44-5X IB tubing with Saint-Gobain's ReSeal® Reusable Sanitary Fittings, complete assemblies can be constructed, providing a contamination-free environment that maintains the purity of fluids being transferred. ReSeal assemblies are easy to install and can increase manufacturing efficiency by providing a fluid path that is able to be repeatedly sterilized using many conventional clean-in-place methods.

* Use restrictions and limitations may apply.

For inquiries, email us.