

Excellence in Food Safety: Alfagomma FDA Liquid Food Transfer Hoses

Engineered to meet the stringent requirements of food and beverage manufacturing, Alfagomma's line of [FDA liquid food transfer hoses](#) is the gold standard of the industry, offering a host of features that ensure safe, efficient operations. Below are key highlights.

Compliance & Safety

Alfagomma's hoses are manufactured to meet FDA and 3A standards, ensuring that they are suitable for transferring liquid food products. Whether it's dairy, juice or any other liquid food, these hoses can handle it without compromising safety or quality.

Durability & Resistance

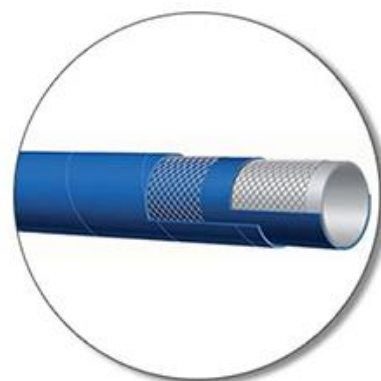
Made with robust materials, these hoses boast superior durability and resistance to wear, tear and environmental factors. Whether exposed to oily foods or alcoholic beverages ([up to 190 proof](#) depending on the model), the hoses remain intact and functional, ensuring long-term reliability.

Flexibility & Ease of Use

Despite their strength, Alfagomma's hoses are designed for ease of handling and flexibility. They can be maneuvered and installed in various configurations, making them ideal for the dynamic layouts of food and beverage manufacturing facilities.

Temperature Range

Alfagomma hoses are capable of operating in a wide temperature range, from -22° F (-30° C) to 226° F (108° C), accommodating the processing



needs of hot and cold liquid foods without degradation.

Sizes & Variants

Alfagomma offers these hoses in a range of sizes and types, such as the [T400LL/LB](#), [T426LB](#), [T410LL](#), and [T410LB](#), catering to different pressure requirements and applications. This versatility ensures that manufacturers can find the right hose for their specific needs.

Maintenance & Sterilization

The hoses can be easily cleaned and sterilized with steam or food-safe cleaning solutions, maintaining the highest standards of food safety.

Choosing the Right Hose for Your Needs

Selecting the appropriate hose is crucial for any food and beverage application. Alfagomma's FDA liquid food transfer hoses come in various models, each suited to specific types of food products and operational conditions.

For instance, the [T400LL and T400LB models](#) are ideal for general-purpose food quality applications, while the [T422LH](#) is specially designed for more demanding, brewery applications, including the transfer of wines, beer and spirits.

Whether you require a hose for cold storage applications or one that can withstand high temperatures during the cleaning process, there's an Alfagomma hose designed to meet your needs.

Partnering with Plastixs

As a trusted distributor of Alfagomma hoses, Plastixs is dedicated to providing top-quality fluid handling solutions to the food and beverage industry. Our expertise in sourcing and supplying the best products, combined with Alfagomma's cutting-edge hose technology, ensures that your manufacturing processes run smoothly and efficiently.

Alfagomma's FDA liquid food transfer hoses offer a blend of safety, performance and durability, making them an essential component of any food processing operation. [Contact Plastixs](#) to explore how these hoses can enhance your production capabilities.

[Learn more about Alfagomma hoses](#)