



# LAMILUX HACCP Gelcoat

INNOVATIVE FIBREGLASS SOLUTIONS

## PRODUCT DESCRIPTION

LAMILUX has developed a new surface specifically for direct and permanent contact with fresh, refrigerated meat. This LAMILUX HACCP Gelcoat can be combined with almost any LAMILUX product. From attractive all-rounders to state-of-the-art high-performance materials, optimal solutions are available for all areas of the refrigeration and food industry. HACCP certification can be carried out through the approvals in accordance with EC No. 1935/2004 and the German Food and Feed Code.

## HACCP - HAZARD ANALYSIS AND CRITICAL CONTROL POINTS

HACCP stands for "Hazard Analysis and Critical Control Points" and is the required concept within the food industry for documenting risk analyses and defining critical control points for the management and identification of health risks. Food companies carry out in-house monitoring based on this HACCP concept.

Within this in-house monitoring system, the HACCP concept is designed to prevent such health hazards. As part of the risk assessment for top layers in the interior of refrigerated vehicles used for long-distance transport, TÜV Süd (German technical safety inspectorate) has specified criteria for certification as per HACCP. These include checking to ensure that the materials used are harmless when in direct contact with foodstuffs over a long period of time, in accordance with §64 of the German Food and Animal Feed Code (Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch; LFGB).



Erfüllt die Anforderungen des TÜVs zur HACCP-Zertifizierung

Meets the requirements of the TÜV HACCP-confirm

## LAMILUX HACCP GELCOAT IS AVAILABLE

- in thicknesses between 0.6 and 5.0 mm
- for all LAMILUX products with Gelcoat surface
- in HACCP white (special colours on request)
- with AntiBac effect
- in widths up to 3.2 m
- as sheets or coils

## SPECIFIC PRODUCT BENEFITS

- Possibility of certification to HACCP standard, for example for refrigerated truck bodies
- Permitted for direct and permanent contact with fresh, refrigerated meat
- The material composition has been tested in accordance with the provisions of EC No. 1935/2004 and the German Food and Feed Code.

## SECTOR

- Commercial vehicle
- Food and cooling industry
- Construction industry



The information in this brochure is based on our current knowledge and experience. It does not offer a guarantee of technical characteristics for specifications. Due to the wide range of use parameters, users themselves are responsible for testing that the product is suitable for the required application. Changes and errors may occur.