

WHERE QUALITY MATTERS IN FOOD GRADE SEALS

Food grade seals meet rigorous standards of quality and safety. “Food grade” is a term used to describe seals that meet FDA requirements for use in food production, packaging, and processing. **Which qualities matter most for food grade seals?**

CHEMICAL RESISTANCE

Food grade seals cannot afford to be contaminated by chemicals, toxins, lipids, or any other unintended substances.

STEAM SEPARATION

Food grade seals must not be permeated by steam or moisture that could compromise the quality of the seal itself.

TEMPERATURE RANGE

Seals used for food production should not degrade or crack at very low or very high temperatures.

BACTERIA BLOCKING

Food grade seals are designed specifically to prevent the build up of bacteria through contact with organic substances.

MATERIAL COMPOSITION

The FDA approves a specific list of chemical compounds for use in food grade seals including EPDM, silicone, and neoprene, among others.

NON-MARKING

Seals should not leave a mark on the material they're being used to seal, nor should they leach color into the food product itself.

Wyatt Seal is a leader in FDA grade seal solutions.
Reach out to us today to learn about the thousands of seals we currently have in stock or to discuss a custom sealing solution.



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