



## SILICONES & FOOD

You may know silicones as the material of your favourite smartphone cover or swimming cap. But did you know that silicone tools are great helpers in the kitchen?

Silicones can take many forms – from liquids to solids – that allow engineers, scientists, inventors and companies to use them as a vital component in many consumer and industrial applications. Whether as fluids, rubber, gels, resins or mixtures, it is their versatility that makes silicones a key ingredient in products that make our lives better every day. From medical devices and dental bridges to cars, computers and precision engineered spacecraft, silicones can be found in a lot of applications. **Put simply, silicones make things work better.**

In the kitchen a variety of products make use of the inherent characteristics of silicone. Their resistance to high temperatures, hygienic properties and safety for human health, even after extensive use, make them a reliable and convenient partner in the kitchen.

A selection of applications using silicones



Baking moulds



Bottle teats



Oven mitts



Spatulas



Sippy cups

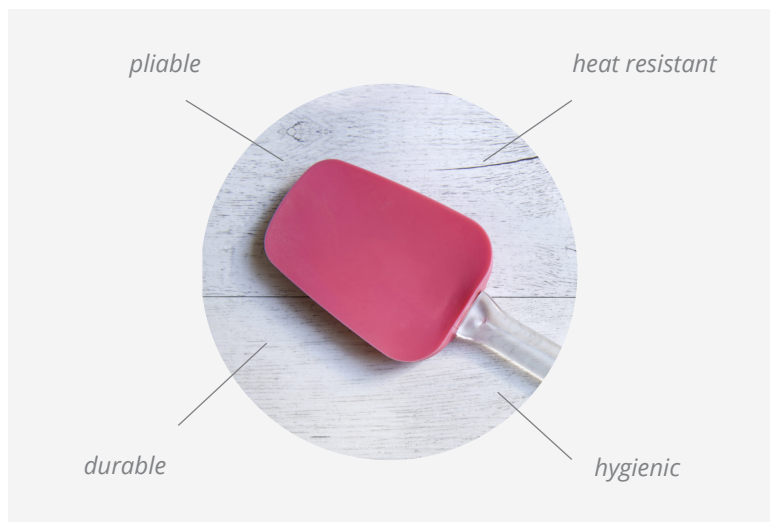


Food containers

### Why are silicones used in food contact materials?

Products coming in contact with food are expected to fulfil high quality and safety standards. The fact that silicone is pliable, bacteria and heat resistant makes it an ideal material for use in the kitchen.

The varieties of colours and designs for silicone kitchen tools are endless. Their area of application range from baking moulds and oven mitts to collapsible food containers and sippy cups. Their robustness and ability to remain soft and pliable over time make them durable, easy-to-use helpers for cooking, baking and feeding. Thorough testing and regulations ensure the safety of silicone products intended for food contact.





## Featured applications

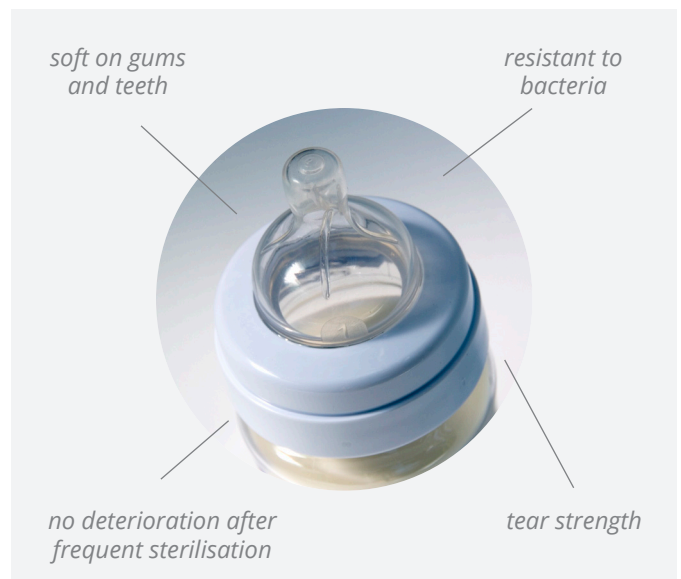
### Silicone baking moulds

Silicone moulds can be transferred from low to high temperatures without an effect on their sturdiness. Even high temperatures in the oven do not make high-quality silicone brittle. The smooth surface of the silicone moulds makes them non-stick and allows easy removal of pastry products. During baking the heat is evenly distributed ensuring evenly baked goods.



### Baby feeding supplies

Soft silicone weaning products are gentle on gums and new teeth of babies but compared to other materials silicone is sturdy enough to be accidentally chewed on. Sippy cups, weaning spoons and baby bottle teats made from silicone are resistant to frequent sterilization without showing any deterioration of the material. The tear strength and inherent inertness to bacteria, mould and fungi make it a suitable material for baby and toddler products.



## WANT TO KNOW MORE?

This is just a snapshot of some of the applications in which silicones are used. For more information on silicones in other food contact, the following websites will help you find what you need:

[www.silicones.eu](http://www.silicones.eu)

or follow us on twitter [@siliconeseu](https://twitter.com/siliconeseu)

[www.siliconesinfo.com](http://www.siliconesinfo.com)

## CONTACT ONE OF OUR EXPERTS:

**CES Silicones Europe**  
**Dr Pierre Germain**  
**Secretary General**

Avenue van Nieuwenhuysse 4, box 2  
 B-1160 Brussels

Email: [pge@cefic.be](mailto:pge@cefic.be)

Tel.: +32 2 676 73 77

Fax: +32 2 676 73 59

