

Industrial Applications - Food and Beverage

The discovery of stainless steel early in the 20th century was a milestone event for the food and drink processing industries. This wonderfully hygienic and durable alloy has become a favourite in domestic kitchens and for the very same reasons, it is the material of choice in industries as diverse as the processing of milk and dairy products, beer and wine making, confectionery, cooked meats and many, many more.

In this modern age, we take it as a reality that much of our food will be processed, sanitised and packaged under hygienic conditions before it arrives on our plate. Nevertheless, convenience foods will never completely destroy the art and satisfaction of preparing and cooking our own meals from fresh ingredients. Until fairly recently, stainless steel ovens, cooking utensils and tableware were regarded as an expensive luxury in the modern kitchen. Good design, mass production and competition have changed all of that so that the householder can enjoy all of the benefits and attributes of this remarkable family of materials.

Today, more than 30% of all stainless steel produced goes into products related to the food and beverage sector. In this section of the library, there are publications which give guidance on grade selection as well as the importance of hygienic design and fabrication methods for food and beverage handling equipment.