Liners for food and beverage applications

Black, white, blue and transparent liners for safe food and beverage production processes.

In the food and beverage industry, high safety and hygiene standards apply not only to production but also to the materials used. InterApp's robust liners specially designed for the food industry offer reliable solutions for a wide range of production processes.

In particular, blue liners are being used more frequently in food processes, as broken elastomer particles can be detected better and faster during processing. As a result, they make a significant contribution to safety in production lines.

The durable and resistant liners of the Desponia® and Desponia® plus range for food applications comprise:

- White and blue EPDM liners for applications up to 95 °C and operating pressures up to 16 bar.
- Black Flucast[®] liners for abrasive media up to 90 °C and operating pressures up to 16 bar.
- White NBR liners for oily processes up to 90 °C and operating pressures up to 16 bar.
- Black FPM liner for the most extreme chemicals up to 200 °C and operating pressures up to 16 bar
- Transparent MVQ liners for applications with high temperatures up to 180 °C and low pressures.

All food and beverage liners comply with FDA and/or EU N° 1935/2004 regulations.



Thanks to a large selection of body, disc and liner materials, process-specific solutions can be created to ensure hygienic and reliable production processes.

Product range

Desponia® and Desponia® plus butterfly valves DN 25 - 1600 Working pressure up to 16 bar

Typical configurations

Used in combination with Stainless steel polished Ra < 0.4 discs

Headquartered in Switzerland and part of the AVK Group, InterApp develops, manufactures and markets valves and related accessories. As a customer focused technology company, we supply comprehensive flow-control solutions to the most demanding industries around the world.

