ARE YOU COMPLIANT?

FDA-Compliance Standards and Regulations for Pump Manufacturers

food & beverage industry GDP
$534.3 billion

43,000
U.S. food & beverage processing plants

food & beverage industry U.S. jobs
$3.5 million

FDA REGULATIONS FOR FOOD MANUFACTURING

1963 – Good Manufacturing Practices (GMPs) introduced; the foundation of FDA compliance

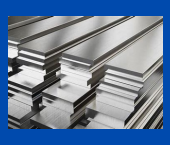
2011 – Food Safety Modernization Act (FSMA) introduced; implements hazard analysis and preventative controls

2015 – Current Good Manufacturing Practices (cGMPs) introduced; address plant equipment, production controls, etc.

FDA-Compliant Pumps

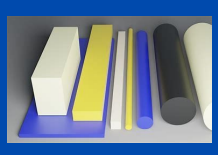
FDA-compliant equipment focuses on the safety of materials in direct contact with food products – must meet safety standards that ensure no harmful chemicals leach into the food.

FDA-Compliant Materials


Stainless steel

Elastomers

Polypropylene

PTFE 

Ceramics

PVC

Titanium

Finish Thompson FDA-Compliant Pumps

Centrifugal

Suited for high-volume transfer operations; provide excellent chemical resistance while also handling higher pipe loads

Drum/Barrel

Useful for handling thick or viscous liquids, such as oils, syrups, and sauces, ensuring smooth, hygienic, and controlled transfers

AODD

Designed to handle everything from thin liquids to viscous products

Applications

- Ingredient transfer
- Product transfer to tanks or containers
- Clean-in-place (CIP) systems
- High-viscosity product transfer
- Waste treatment

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