TOTAKU
NAGASE Group

TOTAKU Food-Grade Hoses

Founded in 1952, TOTAKU INDUSTRIES, INC. has been a pioneer in the pipes and hose industry, creating the world's first flexible hose. Driven by our core principle of prioritizing customer satisfaction through exceptional quality, we continuously innovate to meet the evolving needs of our customers. At TOTAKU, we are dedicated to making a positive impact on the world by developing unique, thoughtful products that address modern challenges.

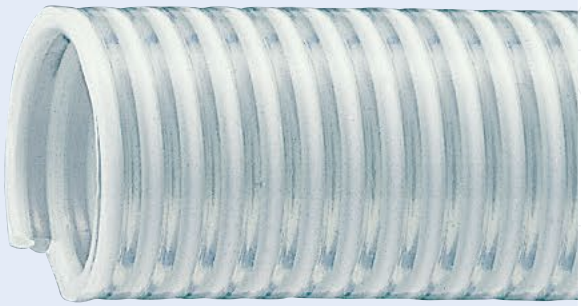
Featured Products

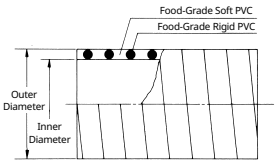
Notice:

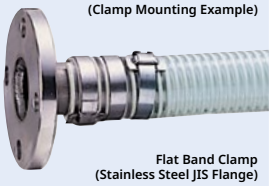
- The data in this catalog uses values in a straight hose configuration.
- The permissible pressure is not the maximum operating pressure. Please refer to the "Operating Pressure Design Table" in the hose handling precautions and configure according to the operating pressure (normal working pressure). Also, please note that the combination of fittings and clamps, operating temperature, and bending conditions may affect performance.

TOTAKU SD-F

Part Number - 22107







Features

- Tasteless and odorless, making it ideal for food transportation.
- Free from phthalate-based plasticizers, meeting the requirements of Japanese Ministry of Health, Labour and Welfare Notification No. 267, effective August 1, 2003.
- Suitable for use with oils and fatty foods.
- Complies with the Standards for Food and Additives (Japanese Ministry of Health Notification No. 370).

Applications

- Suitable for transporting sake, shochu, beer, and soft drinks.
- Ideal for transporting other food products.
- Effective for non-food oil transportation.
- Designed for both suction and discharge uses

Cautions

- For transporting food-grade powders, wrap a metal wire (such as copper wire) around the hose's exterior and connect it to a grounding point.
- After use, ensure no high-concentration alcohol or other organic solvents remain inside the hose.

Standard Dimensions and Properties

Nominal Diameter		Inner Diameter		Outer Diameter		Reference Weight		Length		Allowable Pressure *(at room temperature)*		Allowable Bend Radius *(to the center axis of the hose)*	
inch	mm	inch	mm	inch	mm	lbs/ft	g/m	feet	m	psi	MPa	inch	mm
1	25	1.00	25.4	1.23	31.2	0.23	340	164	50	72.52	0.50	9.45	240
1.25	32	1.26	32.0	1.54	39.2	0.34	510	164	50	65.27	0.45	13.39	340
1.5	38	1.50	38.0	1.81	46.0	0.44	650	164	50	58.02	0.40	13.78	350
2	50	2.00	50.8	2.40	61.0	0.75	1120	164	50	58.02	0.40	19.69	500
2.5	65	2.50	63.5	2.94	74.8	1.02	1525	65/164	20/50	58.02	0.40	23.62	600
3	75	3.00	76.2	3.46	88.0	1.27	1885	65/164	20/50	58.02	0.40	30.51	775
3.5*	90	3.50	88.9	3.96	100.5	1.47	2190	65	20	43.51	0.30	41.93	1065
4	100	4.00	101.6	4.56	115.8	2.07	3080	65	20	43.51	0.30	45.28	1150
5*	125	5.00	127.0	5.55	141.0	2.46	3660	65	20	36.26	0.25	62.99	1600
6*	150	6.00	152.4	6.61	167.8	3.36	5000	65	20	29.01	0.20	74.80	1900

Sizes marked with an asterisk (*) and all sizes with grounding wires are made-to-order items. For inquiries about order quantities or other details, please contact us directly. Our food hoses comply with the Japanese Food Sanitation Act but do not meet U.S. standards. They are currently under development, so please contact us for more details.

Operating Temperature Range:

°F: 14 to 122 °C: -10 to 50

Notes:

- The permissible pressure varies with operating temperature.
- Operating down to a vacuum level of approximately -29.5 inHg (-0.1 MPa) is feasible at room temperature

Specifications and Standards for Food, Food Additives, etc. (Japanese Ministry of Health and Welfare Notification No. 370, 1959)

Japan's Specifications and Standards for Food, Food Additives, etc. were revised under the following notification (excerpt):

Japanese Ministry of Health, Labour and Welfare Notification No. 196, 2020
A positive list system was introduced, allowing only materials that have been evaluated for safety to be used in food-related utensils, containers, and packaging.

- **Compliance of Our Products with the Japanese Food Sanitation Act**
  Our food-grade hoses[1] comply with the Japanese Food Sanitation Act[2].
- **Regulatory Standards:** Refer to Section Number 3-A-8 Appendix 1 (Positive List) of the "Specifications and Standards for Food, Food Additives, etc." (Japanese Ministry of Health and Welfare Notification No. 370, 1959), established under Article 18 of the Japanese Food Sanitation Act (Act No. 233, 1947).

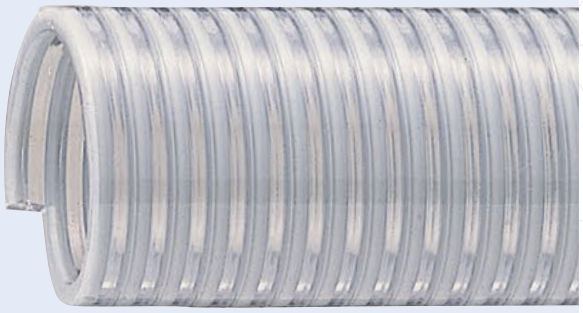
[1] Food-Grade Hoses: For assistance with selecting hoses suitable for food-related use, please contact us.
[2] Compliance with the Japanese Food Sanitation Act, Our products comply with the requirements of the Japanese National Positive List (PL) or fall under transitional measures. Transitional measures apply to utensils, containers, and packaging confirmed to be equivalent to those distributed before the law's enforcement. These items may continue to be distributed for up to **5 years after enforcement (until May 31, 2025)**.

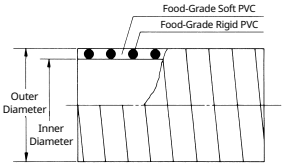
About Oils and Fatty Foods

According to the Japanese Food Sanitation Act, oils and fatty foods are defined as: "Foods or food surfaces containing approximately 20% or more oil or fat, as well as foods that include such oils or fats, excluding dried solid foods." Examples include beef tallow, vegetable oil, ham, bacon, beef, pork, chocolate, potato chips, tempura, deep-fried tofu, fried fish cakes, croquettes, tonkatsu (breaded pork cutlet), mayonnaise, dressing, cheese, butter, hamburg steak, gyoza, fried chicken, meatballs, curry, beef stew, nikujaga (beef and potato stew), stir-fried vegetables, kinpira gobo (braised burdock root), stewed dishes with oil or fried tofu, potato salad, donuts, cakes, cookies, karinto (sweet fried snacks), and fried rice crackers, among others.

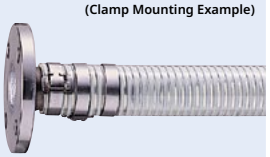
TOTAKU SD-HF

Part Number - 22108





(Clamp Mounting Example)



Flat Band Clamp
(Stainless Steel JIS Flange)

Features

- This is a heat-resistant version of TOTAKU SD-F.
- Excellent heat resistance with a maximum operating temperature of 176°F (80°C).
- Free of phthalate-based plasticizers, compliant with Japanese Ministry of Health, Labour and Welfare Notification No. 267 (effective August 1, 2003).
- Suitable for use with oils and fatty foods.
- Compliant with Japan's Specifications and Standards for Food, Food Additives, Etc. (Japanese Ministry of Health and Welfare Notification No. 370).

Applications

- Suitable for transporting sake, shochu, beer, and soft drinks.
- Ideal for other food transportation.
- Designed for both suction and discharge use.

Cautions

- After use, ensure that high-concentration alcohol or other organic solvents do not remain inside the hose.

Standard Dimensions and Properties

Nominal Diameter		Inner Diameter		Outer Diameter		Reference Weight		Length		Allowable Pressure *(at room temperature)*		Allowable Bend Radius *(to the center axis of the hose)*	
inch	mm	inch	mm	inch	mm	lbs/ft	g/m	feet	m	psi	MPa	inch	mm
1	25	1.00	25.4	1.23	31.2	0.25	370	164	50	29.01	0.20	13.78	350
1.25	32	1.26	32.0	1.54	39.2	0.35	525	164	50	29.01	0.20	19.69	500
1.5	38	1.50	38.0	1.81	46.0	0.48	715	164	50	29.01	0.20	23.62	600
2	50	2.00	50.8	2.40	61.0	0.80	1190	164	50	29.01	0.20	29.53	750
2.5	65	2.50	63.5	2.94	74.8	1.11	1650	65/164	20/50	29.01	0.20	49.21	1250
3	75	3.00	76.2	3.46	88.0	1.36	2020	65/164	20/50	29.01	0.20	66.93	1700

Our food hoses comply with the Japanese Food Sanitation Act but do not meet U.S. standards. They are currently under development, so please contact us for more details.

Operating Temperature Range:

°F: 86 to 176 °C: 30 to 80

Notes:

- The permissible pressure varies with operating temperature.
- Operating down to a vacuum level of approximately -29.5 inHg (-0.1 MPa) is feasible at room temperature