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| |  | | --- | | press release | | page 1 of | |  | | NSF standard for plastic modular belts in all Forbo’s fabrication facilities has been implemented and certified. | |

[1]

Hanover, September 20, 2021 – All Prolink plastic modular belts and related components made by Forbo-Siegling for the meat and poultry industry meet the highest requirements for hygiene and cleanability.

[Body]

NSF is an internationally active, independent organization whose goal is to ensure the safety and quality of foodstuffs by assisting manufacturers and regulatory bodies to comply with standards and regulations. **NSF/ANSI/3-A SSI 14159-3-2019** – This is the “Hygiene Requirement for Design of Mechanical Belt Conveyors Used in Meat and Poultry Processing”. This establishes the minimum standard for materials, design, fabrication, construction, and performance of meat and poultry processing equipment required to safeguard the safety and hygiene of foodstuffs.

Compliance with the **NSF 14159-3 standard** certifies that selected Forbo’s Prolink products and components meet the high sanitary design and cleanability requirements.

From extensive product testing and material analysis to unannounced facility inspections, every aspect of a product’s development is thoroughly evaluated before it can earn an NSF certification.

All Forbo plastic modular belt fabrication facilities also meet this standard. Certification is ensured through annual facility audits and material analysis.

The following Prolink fabrication sites have successfully completed the NSF certification audit.

- Huntersville, USA

- Malacky, Slovakia

- Tlalnepantla, Mexico

- NSW, Australia

- Pinghu, China

- Fukuroi, Japan

- Pune, India

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