GLOBAL FOOD COMPLIANCE PROGRAM
QUICK FACTS

Global Regulatory Compliance Requirements

NSF Certification for Siegling Prolink

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MOVEMENT SYSTEMS

Food Association Involvement/ Industry Specific Guidelines

Internal Food Safety Programs

- FDA/EU Compliance
- Compliance with FDA and/or EU regulations simply means types are suitable for direct contact with food.
- USDA Equipment Acceptance Certification
- USDA Guidelines for the Sanitary Design and Fabrication of Dairy Processing Equipment
- USDA Guidelines for the Evaluation and Certification of the Sanitary Design & Fabrication of Meat and Poultry Processing Equipment

- Hygiene Requirements for the Design of Mechanical Belt Conveyors Used in Meat & Poultry Processing (NSF/ANSI/3-A-14159-3-2019)
- Establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of meat and poultry processing equipment.

- BEMA Board of Directors
- Baking Industry Forum Commitee Member
- ASB Member
- Z50 Standard Commitee Member
- EHEDG Member

- Hazard Analysis and Critical Control Points (HACCP)
- Applicable to Transilon, Prolink, Extremultus and Transtex global facilities
- Food safety risk assessment for manufacturing/fabrication processes
- Food Contact Sanitizing Program
- Applicable to US manufacturing/fabrication facilities, branches and during customer installations
- Meeting FDA requirements for food contact belts sanitary operations

USDA
FDA
ISO 1935 / 2004 COMPLIANT FEB 10 2014
NSF Certified
AMERICAN SOCIETY OF BAKING ASB
EHEDG
BEMA
HACCP

We support you with safe and best in class solutions, so that you can focus on your core competencies.

See Global Food Compliance Overview for more detail.

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MOVEMENT SYSTEMS

Siegling – total belting solutions