

GLOBAL FOOD COMPLIANCE PROGRAM

QUICK FACTS

Global Regulatory Compliance Requirements

NSF Certification for Siegling Prolink

Food Association Involvement/ Industry Specific Guidelines

Internal Food Safety Programs



MOVEMENT SYSTEMS

- 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 Committee Member
- ASB Member
- Z50 Standard Committee 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



Certified



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.



MOVEMENT SYSTEMS

Siegling – total belting solutions