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| |  | | --- | | press release | | page 1 of 1 | |  | | EHEDG Certificate for Siegling Fullsan Homogeneous Conveyor Belts | |

[lead]

Hanover, Germany, March 27, 2023 – The EHEDG (European Hygienic Engineering and Design Group) has now verified the superior hygiene of the new exceptionally easy-to-clean, homogeneous Fullsan conveyor and processing belts

[Body]

The EHEDG is a consortium of food OEMs, food producers, research institutes and public health bodies. Its objective is to encourage good hygiene practices in the production and packaging of foodstuffs.

Both the homogenous force-fit FLT U30 GL/NP-NA-HACCP BL FDA polyurethane belt and the FLT U30 GL/NP-NA-HACCP BL FDA type reinforced with aramid cord meet the rigorous requirements of the EHEDG’s Hygienic Design Criteria for Hygienic Equipment Class I. Therefore, both Fullsan belts have EL CLASS I AUX certification.

Forbo Siegling offers hygienic and innovative conveyor and processing belts for food producers and OEMs to ensure compliance with the food industry’s stringent safety standards.

Siegling Fullsan is the new product line of homogeneous, thermoplastic, polyurethane belts from Forbo Movement Systems. All Siegling Fullsan belts are protected from contamination by oil, grease, moisture, and bacteria. Siegling Fullsan belts are very easy to clean and ideal for exceptionally hygiene-critical applications (dairy products, dough preparation, meat and poultry processing and other food-related areas).

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