

benefit!

Information for our customers from the food industry Issue 01/08



In focus

Belt edge sealing with Smartseal

Clean and safe sealing

Sealed belt edges play a vital role in hygiene and efficiency, particularly in applications where the belt edges are subjected to high levels of mechanical stress.

And the new Smartseal process means maximum reliability, as the belt and belt edge form a single unit. The sealing prevents oil, grease, moisture and bacteria from penetrating the conveyor belt from the sides, or pieces of fluff from the tension member protruding and entering the food. Depending on the belt type, the new process allows very small tail pulleys. Smart-

seal ensures greater efficiency and hygiene in line with HACCP concepts in practically all areas of the food industry. For example in conveying dairy products, in meat processing and in the bakery and confectionery industries. Smartseal is therefore much safer than all previously standard processes.

■ **The benefit:** The special, safe solution to meet stringent hygiene regulations. Ask for more information by e-mail to: benefit.food@forbo.com

The Smartseal process involves a special press heating the edges of the belt material. The melted section at the sides is reshaped and seals the fabric reliably.

The process (patent pending) requires no additional sealing materials. Even single-ply belts can be sealed without any preparation.

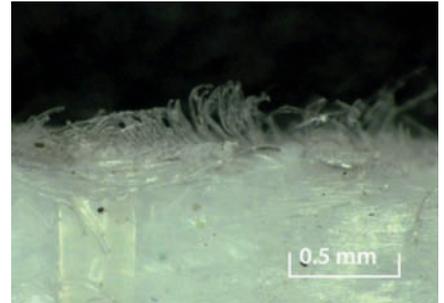
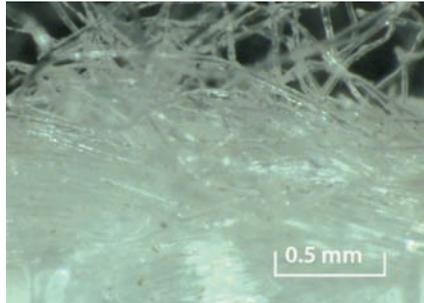
Frayfree belt design

Less product contamination

Standard products are often not able to comply with tough hygiene regulations. Thanks to their design, five new Frayfree types from the Siegling Transilon brand allow customised solutions and guarantee fray-free belt edges.

The fibres are embedded into the belt, so that the edges do not fray and contaminate the products conveyed. As a result, the belt edge no longer needs to be sealed in many applications.

Frayfree belt types are ideal for conveying packaged and unpackaged food, for example confectionery and baked goods. All types are an excellent choice for rolling and



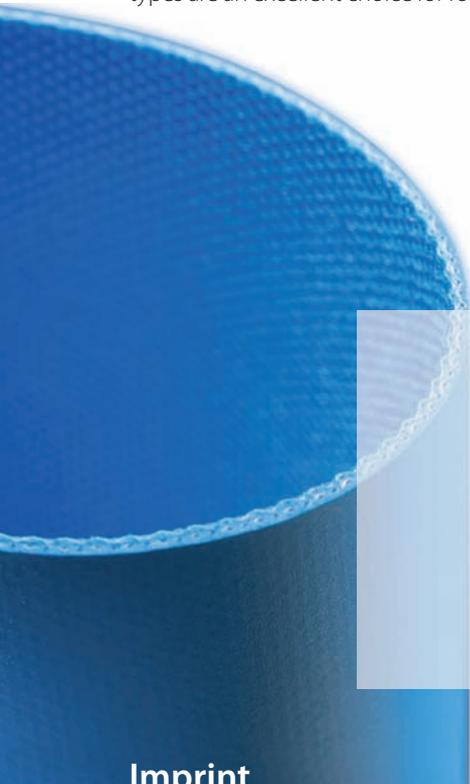
When a defined force is applied, under the microscope significant fraying is observed in the conventional belt (to the left.) By comparison, the Frayfree belt (to the right) has a much more homogeneous and fray-free edge.

fixed knife edges and are approved worldwide for direct contact with food.

The current Frayfree types have a urethane coating. The range includes antistatic and non-antistatic belts, either with a white or blue, smooth or matt surface. Therefore

this wide range of belts makes a variety of applications possible.

■ **The benefit:** Better hygiene without extra belt edge sealing, where high demands are placed on safety. Send an e-mail to benefit.food@forbo.com to find out more.



In focus

Many factors have an impact on the stability of the fabric on the belt edge. In the Frayfree belts, several steps are combined to drastically reduce the tendency of the belt to fray. A special type of fabric, a special weave and enhanced fibre length improve the grip of the fibres in the fabric composite.

Imprint

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Elastic urethane belt

An alternative to felt belts

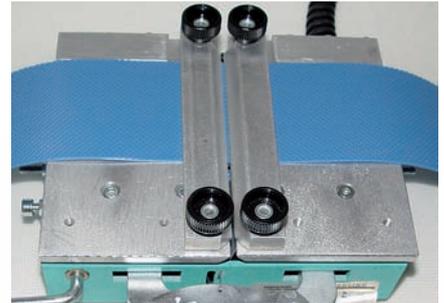
Urethane Siegling Extremultus belts are the optimum hygienic solution for separation systems in bread roll manufacture.

Homogeneous and elastic, type UU 20U-NA FSTR/NP blue FDA can be used up to a spreading angle of 7 degrees and is therefore very versatile. This belt type has already proved how good it is at conveying and positioning dough on machinery manufactured by well-known companies in the bakery industry. It can be used as a spreader, check weigher belt or even as a layboy tape. The belts release the dough easily, because they are troughable and have a special pattern on the top. The belt is also extremely elastic, does not increase in length and tracks perfectly. Easy to clean and compliant with FDA and European directives, it is very popular in the end user market too.

For on-site fittings up to a belt width of 100mm, a new butt welder (SMX-BD-

0/100-3V) can be used. The belts can be made endless directly without having to dismantle the machinery. As a result, fitting time is cut drastically in comparison with a traditional felt belt.

■ **The benefit:** A hygienic alternative to felt and cotton belts that offers quick and easy on-site fitting too. For more information, send an e-mail to: benefit.food@forbo.com



The new butt welder (above) makes elastic urethane belts quick to fit (to the right).

Conveyor belt with silicone coating

Ideal for hot products

Now a Siegling Transilon HACCP silicone belt is available for the first time.

Because of its superb non-stick properties, silicone coating material for conveyor belts is used particularly in the confectionery industry. With its special fabric, the new belt type, E 8/H S0/S5 MT-HACCP white FDA, is a very good choice for rolling knife edges as of a diameter of 10mm. The belt is not

only resistant to many chemicals, grease and oils, but can also withstand a temperature of + 180°C. So the belt is excellent for inclined conveying, or as a cooling tunnel belt for sticky substances like caramel, nougat, granulates or adhesives. As a cooling tunnel belt when cooling + 150°C hot caramel, or as an oven discharge belt, the new silicone type is perfect. Another benefit is that it is safe for food contact.

■ **The benefit:** Extreme resistance to temperature and good release properties with small tail pulleys. If you want to know more, send an e-mail to: benefit.food@forbo.com

Industry topics

International Food Standard 5

The International Food Standard (IFS) 5 has been in force since 1 January 2008. But what role does it play exactly?

IFS 5 is considered a standard for quality control and food safety world wide. IFS 5 regulates standardised inspection of all stages of food production. Apart from machinery and process design, this includes temperature control, management and hygiene, as well as the risk of foreign bodies, maintenance and repair plus machinery and equipment.

International Food Standard certification guarantees transparency and hygiene to the food retailers for their brand products at each stage of manufacture. Regular supplier audits are carried out by independent auditors from professionally qualified institutes.

A guideline to IFS 5, the IFS Doctrine, was published recently. Among other aspects, it focuses on the assessment of the KO requirement 2.1.3.8 and demands for protecting the food. A pdf file can be



Did you know...?

...that in 2007 almost one in four companies producing, processing or selling food in Germany encountered problems during food safety inspections. Around 18% of the companies checked were infringing hygiene regulations. For further information visit www.bvl.bund.de

downloaded free of charge from www.ifs-online.eu.

■ **The benefit:** You can order the certificates showing IFS 5 certification of Forbo Siegling products by e-mail from: benefit.food@forbo.com

Request information

Please place a cross by the information you require and send this slip by fax to +49 (0) 511 6704 305

- Belt edge sealing with Smartseal
- Frayfree belt design
- Elastic urethane belt, butt welder
- Conveyor belt with silicone coating
- International Food Standard 5
- Please call me
- Visit from sales rep
- General information on the company

- English German

First name, surname

Company

Position

Road, number

Zip code/place

Country

Telephone