

benefit!

Information for our customers from the food industry Issue 1/2012



Modular belt series 8

Prolink for perfect pasta

Freshly pre-cooked pasta is quite a challenge to conveyor belts. The S8-25 RAT belt does an excellent job during the entire process, from blanching to pasteurising and drying, to cooling and freezing.

Wire and steel mesh belts are normally used during pasta production, but these leave unwelcome marks on the pasta. Releasing the dough from the hot steel is also difficult. The alternative: the new Prolink series 8 type (1" pitch). The open, convex surface structure is called RAT (Radius Top) and ensures minimal contact with the product. As there are no sharp edges, the product can't be damaged. It also offers exceptional release properties, even when sticky dough is used. The belt is also ideal for conveying rigid products like glass, tins or plastic containers because they are easy to move about on the surface of the belt. As a result, energy

consumption is cut drastically, particularly in accumulation conveying as well as buffer- and palletiser systems. Permeability of 25% allows water to drain off and air to circulate. At temperatures of up to 100°C, the stable system of eyelets ensures maximum tensile strength. The belt has a long service life thanks to its unusual wall thickness. Standard materials are polyacetal (POM) in blue and polypropylene (PP) in grey. Both comply with 21 CFR (FDA), as well as (EC) 1935/2004 and (EU) 10/2011 regarding direct contact with food. Its robust design and strong tooth engagement, combined with one-inch pitch, ensure high levels of force transmission with small end radii, smooth tracking and compact conveyor designs.

■ **The benefit:** excellent release properties, minimal contact with the product, long service lives.

Focus

Innovative BioBelt®: particularly as a company in the chemical industry, we have committed ourselves to sustainability. A patent is pending on our BioBelt® product range which is a new generation of conveyor and processing belts. The belts are made of renewable raw materials and are biodegradable. This resource-friendly approach also cuts CO₂-emissions.



Have we got you interested?
Contact us at:
benefit.food@forbo.com

Industry

Global Food Safety Initiative (GFSI)

GFSI is a non-profit making foundation created in 2000 by the Consumer Goods Forum. Retailers like Metro, Walmart, Tesco, etc. accept GFSI benchmarked food safety schemas as a global standard.

The initiative's goals are to increase food safety, ensure consumer protection, boost consumer trust and define comparable requirements on food safety standards. Food safety is considered a matter of responsibility for the entire production chain, from "farm to fork". There are several recognised GFSI-standards such as BRC (British Retail Consortium), IFS (International Food Standard) and SQF (Safe Quality Food). The third party auditors monitor compliance with the standards, advise companies and also carry out intermittent checks and audits.

Requirements made of food industry suppliers

Conveyor belts, as well as all other components supplied to the food industry, must fulfil the following conditions:

- The conveyor belts must comply with criteria of direct food as described in the GFSI-certification directives.
- The belts must meet food processing hygiene requirements (SSOP, Sanitary Standard Operation Procedures).

- The conveyor belts' compliance with the GFSI-scheme must be documented in detail.

- The suppliers' belt recommendations must support the certification.

- Product implementation is backed by plans of action which also include plans for eradicating faults.

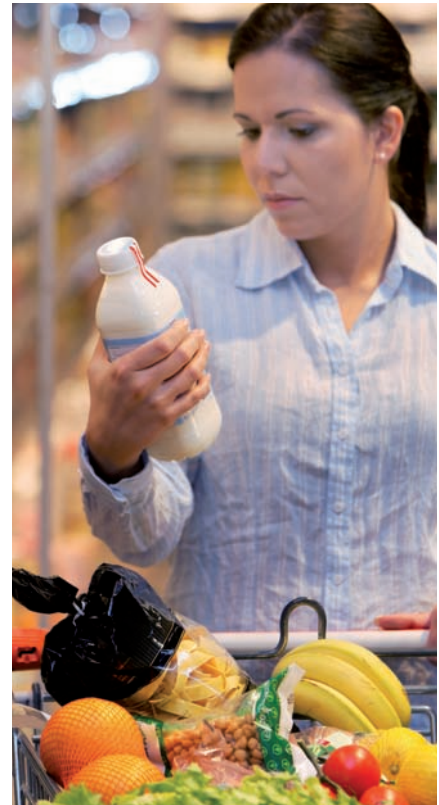
- The efficiency of the conveyor belts must constantly be checked and documented.

Forbo Siegling supports GFSI

- We offer premium products with the appropriate documentation (data sheet, FDA-certificate (EC) 1935/2004 and (EU) 10/2011-certificate, ISO 9001 certification of the company).

- We assist with your audits by providing appropriate belt recommendations, training and process modification suggestions.

- We analyse our belts and document the results in order to guarantee compliance with the hygiene regulations that are relevant to you (e.g. by using the USDA's Wicking Test to check resistance to moisture).



- We modify and develop products for special requirements that have not been met in the past.

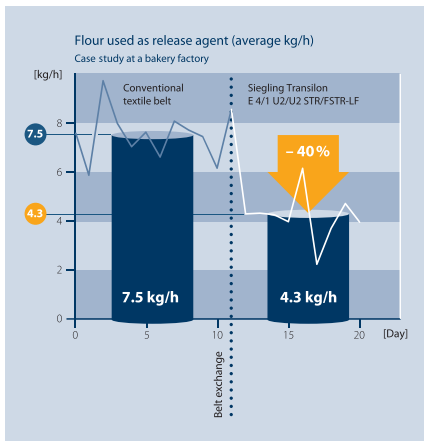
- **The benefit:** Forbo Siegling is an expert belt supplier and point of contact on the certification programme or on enhancing processes.

Publication details

benefit! - Information for our customers from the food industry. Published by: Forbo Siegling GmbH, Hanover, Germany Editor: Matthias Eilert. Editorial team: Matthias Eilert, Dr. Maren Hüners, Birgit Otto. Pictures: Forbo Siegling, fotolia (page 1+2). Contact: benefit.food@forbo.com Forbo Siegling GmbH, Lilienthalstr. 6-8, 30179 Hanover, Germany. Phone +49 511 6704 0, fax +49 511 6704 305, e-mail siegling@forbo.com

Dough processing belt

Special belt coating cuts production costs



New processing belt for dough processing machines – now EU- and FDA-certified too. It scores top marks for excellent release properties – even when the dough is oily – and saves up to 40% flour.

The aim of the product development was to offer an alternative to the standard felt or cotton belts normally used. The innovative polyurethane coating with a silky, fine-patterned surface and the superb release properties of the E 4/1 U2/U2 STR/

FSTR-LF white set the belt apart and offer additional benefit. Compared with felt/cotton belts, up to 40% less flour is used during production. The new product performs best when greasy or oily types of dough, like croissants, are produced. The much lower quantities of flour required during processing do not just cut production costs, but also facilitate cleaning.

■ **The benefit:** 40% less flour required and the dough releases itself superbly from the conveyor belt.

HighGrip coating material

Perfect grip – even at an incline

HighGrip coating ensures problem-free inclined conveying of small baked goods and confectionery.

If height differences have to be overcome during production, inclined conveyors do the job that can handle up to 20° gradients. The surface of the conveyor belt must have very good product grip, in other words be adhesive, to ensure the products conveyed don't slip or break.

This is where HighGrip coating comes in. It has already been successfully used at Forbo Siegling for different Transilon and Extremultus types in a number of applications.

Transilon E 4/2 U0/R2 HACCP-FF white FDA is a newcomer to the range. The HighGrip coating only has hardness of 76 Shore A and is therefore much softer than a standard urethane belt type. It has FDA- and EU-authorisation for conveying unpackaged foodstuffs and very good grip when

conveying crackers or confectionery. The belt has a lint-free "Frayfree" fabric design and supports stringent HACCP hygiene requirements in food production.

The belt was chosen by a renowned confectionery manufacturer in the US to convey chocolate bars. The belt easily coped with the stretch from the cooling tunnel to the packaging machinery (15 m at a 20° gradient). And at a leading confectionery manufacturer in Germany, the belt was successfully deployed for a line that had 50 metres centre distance and a 9.8° gradient to cool down baked biscuits.

Another benefit of the belt is its high level of mechanical resistance because the top layer is very easy to clean with conventional cleaning agents and with scrapers. As the material is thermoplastic, splicing is much simpler and more reliable than in alternative silicone types. If required, Smartseal belt edge sealing is also possible. Temperature resistance is comparable

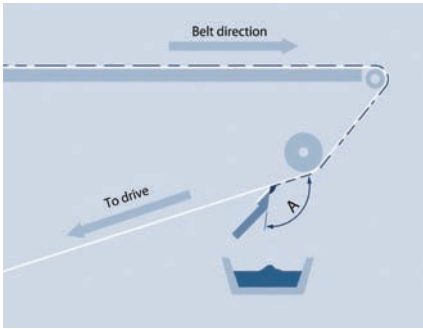


with urethane belts. Both from a technical standpoint and in terms of price, HighGrip is a genuine alternative to silicone belts.

■ **The benefit:** outstanding product grip, easy splicing and a highly mechanically resistant top layer.

Blue belt scrapers

Clean, reliable, economical



Two new blue urethane scrapers – similar to the RAL colours 5015 (light blue) and RAL 5003 (dark blue) - have been added to the previous range of white and beige belt scrapers.

In contrast to totally rigid metal or hard plastic scrapers, the belt's surface and the splice are treated gently during cleaning processes. As a result, service lives are long-

er and material flow is reduced. Both scrapers are FDA- and EU-approved and suitable for contact with unpackaged foodstuffs.

The dark blue scraper can also be used with metal detectors (MD), offering extra safety in the production process.

■ **The benefit:** the new scrapers are clean, safe and economical.

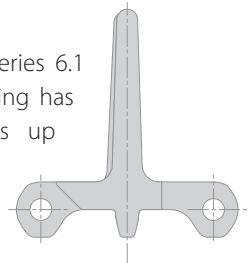
FORBO SIEGLING WORLD WIDE: FOOD FAIRS 2012

	FAIR	DATE	PLACE
AMERICA	International Poultry Expo	23.01. - 27.01.	Atlanta (US)
	AMI International	01.05. - 03.05.	Dallas (US)
	Fispal Tecnologia	12.06. - 15.06.	São Paulo (BRA)
	Pack Expo International	28.10. - 31.10.	Chicago (US)
	Fispal Tecnologia Nordeste	November	Nordeste (BRA)
EUROPE	Foodex UK	25.03. - 27.03.	Birmingham (UK)
	Anuga Foodtec	27.03. - 30.03.	Cologne (D)
	HISPACK 2012	15.05.-18.05.	Barcelona (E)
	IBA	16.09. - 21.09.	Munich (D)
	Macropak 2012	02.10. - 05.10.	Utrecht (NL)
	Food Pharmatech	13.11. - 15.11.	Herning (DK)
ASIA	Packaging and Food Processing	09.05. - 12.05.	Shanghai (PRC)
	FOOMA	05.06. - 08.06.	Tokyo (JP)
	Tokyo Pack	02.10. - 05.10.	Tokyo (JP)

Prolink series 6.1

New profile modules

As of immediate effect, series 6.1 for meat and fish conveying has 17 new profile modules up to 200 mm in height to make inclined conveying much easier. Depending on the products to be conveyed, various types are available. Detailed information can be provided on request.



Request more info

Please tick your requirements and send this section back to us.

- Prolink belt type S8-25 RAT
- GFSI
- BioBelt®
- HighGrip
- Dough processing belt
- Blue belt scrapers
- Prolink series 6.1 profile modules
- General information on the company

- Deutsch
- English

First name, surname

Company

Function

Road, number

Zip code/place

Country

Phone

Contact for customers from Europe: fax: +49 511 6704 305,
e-mail: benefit.food@forbo.com

Contact for customers from America: fax: +1 704 948 0995,
e-mail: siegling.us@forbo.com

www.forbo-siegling.com