

benefit!

Information for our customers from the food industry Issue 02/09



Update



New belt type for dough sheeters

Better hygiene in dough processing

Especially in dough processing, belt release properties are a key hygiene issue.

In the bakery industry, dough sheeters are used to make croissants for example and roll out the dough to the thickness required. And the sheeters are often still fitted with felt or cotton belts. The belts neither comply with statutory EU and FDA standards, nor with hygiene standards in companies. The new sheeter belt, Siegling Transilon E 2/2 0/V/0 white FDA, has already often been used successfully by major bakery machinery manufacturers.

Ideal release properties, combined with FDA compliance, make this belt the perfect solution for dough conveying and dough processing machinery. The Z-splice is virtually invisible, so even the splices in endless belts guarantee good release properties too.

The new belt type has a fine fabric surface that also has excellent release properties in greasy dough and therefore requires substantially less flour as a release agent. The fabric hardly distorts at all and ensures very good tracking in reverse operation dough sheeters, as well as perfect tracking around rolling knife edges up to 16 mm in diameter. A particularly high level of resistance to oil and grease in the PVC intermediate layer also increases the service life of the belt considerably.

■ **The benefit:** much better hygiene compared with cotton and felt belts; ideal release properties; long service lives; less flour required. For further info and samples contact: benefit.food@forbo.com

EU directive: an increasing number of belt types in our food range comply with the current amendment to EU directive 1935/2004 (see benefit! 01/09). A large proportion of standard types (urethane and PVC) has been tested and can now be certified on request before the transition period has elapsed.

New archive: as of immediate effect you can find all previous issues of *benefit!* on our website www.forbo-siegling.com under > Industries > Food.

Further info: as usual, you can request in-depth info on the individual topics in this issue by sending a mail to: benefit.food@forbo.com

Extensive range of types

Alternatives to truly endless belts on check-weighers

Conveyor belts used on check-weighers must be very precise.

Even minimal fluctuations in the belt width, or basis weight, influence the signal from the check-weigher. The surface of the belt must be closed so that no moisture can penetrate the belt and therefore possibly alter the weight. Very good tracking properties and consistent rigidity are vital for a perfect operation. As a result, truly endless belts are often deployed in the assumption that only they offer an acceptable solution.

With its extensive range of elastic belts and low stretch types with fabric tension members, Forbo Siegling can now provide a real alternative.

A specially developed, manufacturing and splicing method, as well as especially careful handling, guarantee these check-weighers maintain their quality performance. Particular focus was placed on the splicing method. Thanks to the new processes, fluctuations in weight around the splice are almost negligible.

A solution is available for any application with blue and white types and different surfaces. The Forbo Siegling check-weigher range complies with EU directive 1935/2004. The majority of certificates are already available.

■ **The benefit:** blue, white, elastic and reinforced with fabric for check-weighers. Why not simply request a trial belt by e-mail to: benefit.food@forbo.com

Trade fair preview

Forbo Siegling at IBA

Forbo Siegling will be flying the flag at the bakery industry's major fair.

Without doubt, IBA is the most important international fair for the bakery and confectionery industry. The organisers are expecting around 1,000 exhibitors from 45 countries from 3 - 9 October in Düsseldorf, Germany. Forbo Siegling will showcase its latest belting products for hygienic dough processing in hall 16, stand no. E 15.

Some of the topics Forbo Siegling will focus on will be two innovations that significantly

improve hygiene and save money at the same time: a new type of FDA-compliant sheeter belt based on polyester fabric (see article on page 1) and a belt with a silky-fine pattern, urethane-coated on both sides, for top dough release properties. Elastic spreading belts, versatile Siegling ProLink modular belts, as well as belt edge sealing innovations are further highlights on the stand.

An international team of specialists, spear-headed by food segment manager Claus Cremer, looks forward to your visit and in-

teresting discussions with you.

The current EU hygiene directive is sure to be a much-debated subject.

■ **The benefit:** up to date information at first hand. Come and meet our experts at the fair. We would be delighted to send you a voucher for an entrance ticket (as long as stocks last). Just send an e-mail to: benefit.food@forbo.com



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