

China newsm@il

1 | 2013



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Message from President

Dear valued Customer,

From this year on Forbo Siegling China will issue a quarterly Newsmail to make you aware of recent product developments and our offering specifically in China. It is crucial for us to offer to our customers solutions which are suitable for the special market. At the same time as a multinational company with a very long tradition and experience in the belting business each market can benefit from our global know how and we can ensure the same high global quality standards.

Each Newsmail will have a particular focus. The focus of this newsmail is on the Food segment. Globally this is our strongest segment and we are committed to achieve a leading position in China as well. We are present in the Food segment mainly with our product lines Transilon (PU and PVC belts) and Prolink (Plastic Modular Belts). Our product range offering is very broad, this Newsmail shall show you in particular our newest innovations such as Prolink series number 10.

To improve our service to our customers we have in 2012 significantly invested in new fabrication centres and service points across China and will continue to do so in 2013. This is in particular relevant for the Food segment which requires very short lead times. But obviously our service network is most relevant also for all other segments. We want to be a top player not only in terms of product but also in terms of our service!

I would like to thank you for your loyalty respectively your trust to try new Forbo Siegling products.

Enjoy the reading!

Warm regards

Oliver Schutte

General Manager China and President Asia Pacific



Industrial Trend

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 19001 certification of the company)
- We assist with your audits 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.

ATEX – what's that all about?

In Europe, explosion protection is governed by the European directive on preventing ignition risks due to explosive atmospheres (ATEX = Atmosphere Explosive). But what does this mean in real terms for the food industry?

The directive combines Two directives, the ATEX product directive 94/9/EC and the ATEX 1999/92/EC workplace directive. It applies to all European Union Member states and to all machines and equipment that are, or have been put on the market there.



The food industry also has processes that are affected by ATEX. When grinding grain in mills for example, explosive dust-air mixtures can occur that can cause serious explosions. Another example is conveying flour to bucket conveyors. Affected are also stirrers and blenders in the food industry, in the manufacture of pharmaceutical products and in the chemical industry.

Explosive dust-air mixtures can occur when loading and unloading vehicles that carry grain and during grain storage. An explosive atmosphere (zone 20) is also constantly inside silos that are filled with grain. Outside the silo and in the filling tube, this condition only occasionally occurs, for example when filling or emptying (zone 21). Dangerous dust-air mixtures only come about in the rare case that an error is made.

Other regulations on explosion protection, stipulated by various organisations, are in force for the North American region.

Even more safety with extensive EU certificate

On 1 May 2011, a new regulation in the EU for materials and objects in direct contact with unpackaged food came into force.

In addition to the EU regulation, EC1935/2004, the new EU 10/2011 regulation now also applies which replaces the previous 2002/72/EC directive and its supplements and also includes new testing specifications.

These EU regulations protect consumers from the harmful effects of substances that can be transferred to food, for example by conveyor belts.

These regulations require that all a belt's components (top covers and coatings, fabric, bonding coats etc.) have approval for direct contact to food. In addition to global migration thresholds, depending on the raw material and the food to be conveyed, Specific Migration Limits (SMLs) must also be adhered to. A Forbo Movement System R & D team consistently works with state-of-the-art testing and analysis equipment to implement the statutory regulations.

The transition period for the new regulation will end on 31.12.2015. Forbo Movement System's extensive food-type range fulfills this new regulation for plastics. Appropriate certificates are available on request.



Innovation

Versatile, hygienic, durable

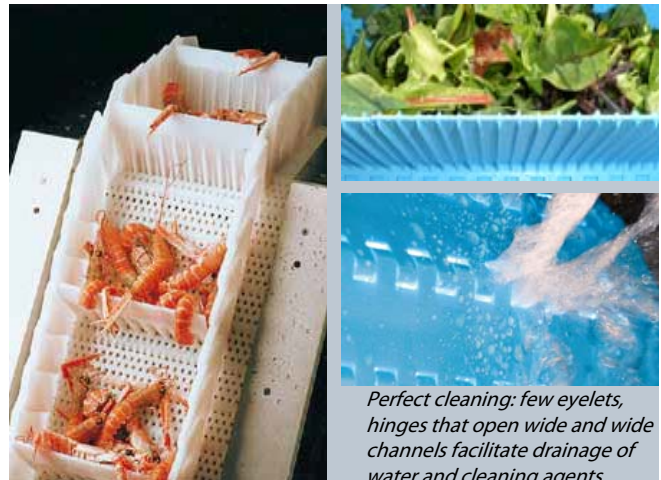
The new Prolink modular belt from series 10 covers a number of applications ranging from light-to-medium-duty products. Series 10 meets high demands on hygiene and efficiency in meat, fish, vegetable or dough processing.

It's a challenging task to combine outstanding hygiene characteristics, superior cleaning capabilities, durability and perfect tooth engagement in one belt for a wide range of applications. Forbo Siegling's Prolink series 10 now does exactly that.

The standard modules with one-inch (25.4 mm) pitch come in 76 and 229 mm widths. A completely flat surface (Flat Top), and a module shape with 22% open area are available in three materials (PE, POM, PP) and two colours (blue or white) each. There is also a selection of metal-detectable materials to boost safety while you're processing your products.

When the module was designed, top priority was given to ease of cleaning and therefore improving hygiene. A small number of eyelets with correspondingly few corners and edges, hinges that open wide, as well as wide channels and continuous drive bars on the underside of the belt make cleaning much easier and faster. These features ensure that water or cleaning agents drain off easily.

Prolink series 10 also supplies accessories like sprockets, side guards or lateral profiles. Therefore, in terms of hygiene, versatility and function Prolink series 10 offers a fully co-ordinated system. In particular, the reliable tooth engagement in series 10 is impressive for its high transmission of force, excellent belt tracking and reliable tooth engagement. The profile modules are available in two heights (25 and 100 mm) with heights in between on request.



Perfect cleaning: few eyelets, hinges that open wide and wide channels facilitate drainage of water and cleaning agents.

The profiles have a non-stick surface, preventing most wet or sticky products from adhering to them (e.g. lettuce leaves) and making releasing them easier. In conjunction with the side guards that are available in four heights, the lateral profiles are ideal for inclined conveying of small-sized bulk goods. Series 10 belts can also be used in elevator applications where the products are conveyed in very steep (or even vertical) box-shaped sections.

All module and material types in series 10 fulfil the stringent FDA- and EU-regulations regarding hygiene, consequently offering customers superior safety.

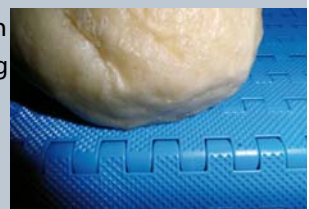
Due to the immense stability of the module design with a 4 mm back thickness, the solid, continuous drive bar and the comparatively large contact area on the belt's underside, series 10 is very durable and resistant to wear. And in turn this means out-outstanding efficiency.

New module with inverted pyramid pattern

The new S4.1-0 NPY modular belt has been enhanced for use in the bakery and confectionery industry, for example when conveying raw dough, in proofers or as feeder belts.

The closed surface with its NPY (inverted pyramid) pattern offers excellent release of sticky products. Furthermore, the 14 mm pitch ensures reliable transfers as the belt also easily runs over small idler rollers. The modules are available in blue PE, PP or POM. They are FDA and EU compliant. The proven benefits of series 4.1 are of course equally impressive in this design:

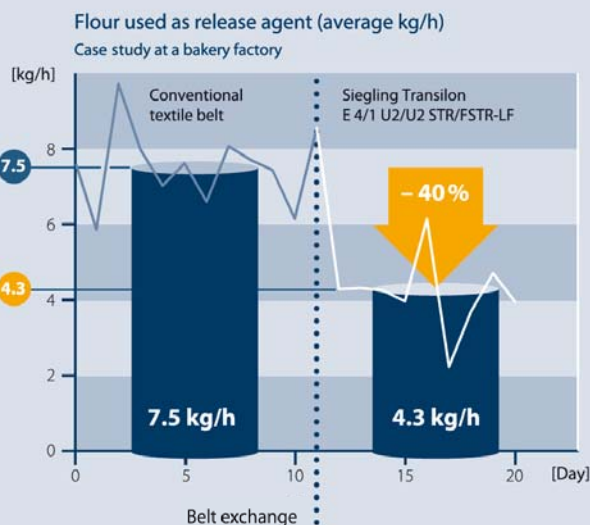
- optimum power transmission
- sprockets and belts have long service lives due to special sprocket design;
- easy-to-clean design.



Special belt coating cuts production costs – Dough processing belt

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.



Innovative BioBelt

Forbo Movement System is 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.

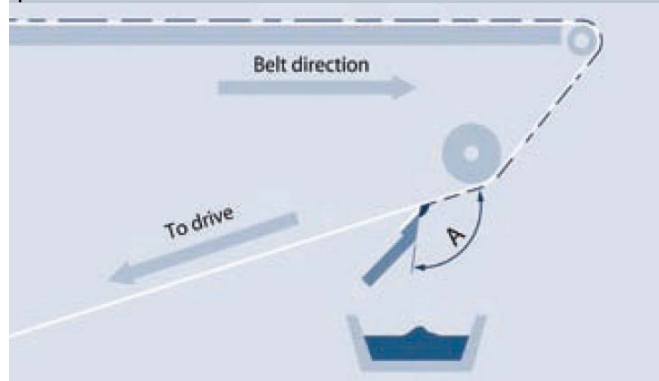


Clean, reliable, economical – Blue belt scrapers

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 longer 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.



Blue, flexible and Fray-free

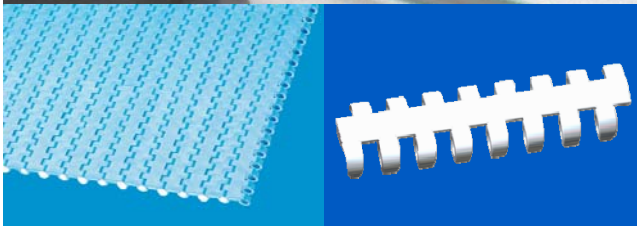
Due to its special Frayfree fabric design, the new E 4/2 U0/U0 HACCP-FF blue FDA belt type is a good choice for use in dough processing. Contamination of the raw dough with fluff is reliably prevented, thus ensuring a faultless product.

The belt is extremely flexible lengthways and is suitable for small returns up to a radius of 3 mm. Because of the special fabric design on the top face, sticky dough for bread and rolls is effectively released.

The new, versatile belt type stands apart for its good cleaning capabilities, high level of resistance to hydrolysis and contrasting blue colour. Therefore, the belt is a superb alternative to cotton belts in the bakery industry. In addition to successful performance in dough feeding, as a laminator belt, or in the proofer, E4/2 U0/U0 HACCP-FF blue FDA is also a very good option for packaging sections in accumulate conveying.



Spot Lights



Industry : Food-Bakery

Customer : Line-automation Co Ltd

Product : Prolink Series 4.1-0 FLT

Application in Brief :

With the effort and co-operation between local and AP segment managers, Forbo Siegling China brought in the Prolink S4.1 series into Line-Automation Co Ltd (one of the key OEM players in moon cake production industry). The production lines were installed in moon cakes and pastry for Rice Food Co. Ltd. of Beijing and Suzhou Su Tao Heung Village Food (Group), respectively. From now on, you will have the moon cake and pastry production which is conveyed by Prolink.

Successful Factors :

- Excellent features in small pitch allows tight product transfers and ease to clean;
- Technical consultant from Forbo Siegling expert
- Successful marketing campaign - Exhibition

Industry : Food-Bakery

Customer : China Huaji Industrial Co. Ltd

Product : Transilon belt (FDA approved type)

Application in Brief :

Thanks for the reliable performance of Transilon and the effort of salesmen, FDA approved type Transilon belt applied in all the machines of China Huaji Industrial Co Ltd (One of the key OEM players in biscuits production)

Transilon belt applied in the whole biscuit / cookie production line, including dough feeding, oven tunnel transfer, curved belt transfer and packaging machine.

Successful Factors :

- Total solution for all the steps in the production line;
- Reliable quality of belt ahead competition;
- Good customer bonding and after-sales-service.



Forbo News

New Fabrication Centre & Service Points

As a service commitment to our customers, Forbo Movement System keeps to invest new service facilities in China. New service point in Beijing and fabrication centre in Guangzhou was set up in the last year. It definitely enhances our service level in different dimensions to our valued-customers.

Right now, we have 3 fabrication centres and 4 service centres in China. In 2013, we will have another 2 new service centres on board so as to provide fast and quality service to our customers.

The locations of our Centres:

Shenyang	Fabrication & Service Centre
Shanghai	Fabrication & Service Centre
Guangzhou	Fabrication & Service Centre
Beijing	Service Centre
Taizhou	Service Centre (under planning)
Shaoxing	Service Centre (under planning)



Service Van located in Beijing's Service Centre



Fabrication & Service Centre in Guangzhou



Fabrication & Service Centre in Guangzhou

Exhibitions

Forbo Movement System represents at many national and international exhibitions, we provide you with all the required information. We participate the upcoming exhibition in 2013.

Industry	Exhibition	Location	Date
Food	FOODTECH 2013	Beijing	07-09.04.2013
Paper	SinoCorrugated 2013	Shanghai	08-11.04.2013
Textiles	SHANGHAITECH 2013	Shanghai	10-13.06.2013



Siegling – total belting solutions

Committed staff, quality-orientated organisation and production processes ensure the constantly high standards of our products and services. The Forbo Siegling Quality management System is certified in accordance with DIN EN ISO 9001.

In addition to product quality, environmental protection is an important corporate goal. Early on we also introduced an environmental management system, certified in accordance with ISO 14001



Forbo Siegling Service – anytime, anywhere

In the company group, Forbo Siegling employs more than 1800 people worldwide. Our production facilities are located in eight countries; you can find companies and agencies with stock and workshops in more than 50 countries. Forbo Siegling service centres provide qualified assistance at more than 300 locations throughout the world.

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