Your partner in **PROTEINS PROTEINS**



FLEXCO IS CONVEYING CONTROL IN THE PROTEINS VDUST

MEET FLEXCO

For over 115 years, Flexco has focused on creating conveying solutions that deliver value and fulfill the dynamic needs of our customers. Supported by a team of industry experts, Flexco develops innovative, intuitive equipment that our customers rely on to maximize their efficiency in the protein production process. Whether it's beef, pork, poultry or seafood, Flexco products ensure a smooth running operation that require less maintenance, and allows processors to meet, or exceed, their production and food safety goals. As a global company, Flexco has representation in over 150 countries, with local inventory and personnel dedicated to assisting protein processors around the world.

A PARTNER IN THE PROTEINS INDUSTRY

Over the years, we've worked closely with our clients to cultivate deep relationships and gain industry expertise, earning a reputation as a trusted partner in conveyor efficiency. We're committed to understanding the nuances of everyday process challenges and to providing a comprehensive line of conveyor products to reduce downtime costs. We understand increased governmental sanitation regulations, consumer demand for ready-to-eat, ready-to-cook (RTE/RTC) products, as well as the overall increase in the need for convenience on the consumer level make today's protein processors' jobs highly complicated – we are here to be your partner in productivity to help maximize efficiency.

CHALLENGES IN THE PROTEIN PRODUCTION PROCESS

Certain processes can have carryback, leading to product losses totaling more than \$500,000 per year. Facilities have to comply with stringent sanitary and safety regulations, and Flexco has solutions to help you address challenges that include:

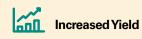
Reduced Downtime



Carryback Elimination



Sanitary Splicing









MEAT **INDUSTRY** The processed meat

market value in 2027 will reach \$862.97 billion, a CAGR of 6.24% globally from 2020.



CARRYBACK/ PRODUCT LOSS **IS COSTLY**

Companies can lose more than \$500,000 per year on a single processing line due to product loss.



BEEF EATERS

The U.S. has the largest domestic consumption of beef globally, and is also the leading producer of beef products as of 2020.

BELT CONVEYOR SOLUTIONS YOU CAN COUNT ON















NOVITOOL® AERO® SPLICE PRESS

The Novitool® Aero® Splice Press is the best and fastest endless splicing press available, capable of completing a splice from preheat to cooldown in as few as 10 minutes. With a unique platen design creating flat splices and a consistent heating profile, the splice is free from pinholes at the fingertips, creating a sanitary splice.

NOVITOOL® PUN M[™] MOBILE FINGER PUNCH

The Novitool[®] Pun M[™] Mobile Finger Punch can be used at the conveyor site and does not require electrical power, accelerating splice preparation to save downtime. Its precision finger cutting boards ensure fingers are cut perfectly each time. No hammers or punches are required, adding an extra element of safety.

61 🚺 🗭 NOVITOOL[®] AMIGO[™] SPLICE PRESS

Use the Novitool[®] Amigo[™] Splice Press on monolithic belts for a consistent butt splice with no air bubbles or imperfections. It completes most splices in less than 15 minutes. Plus, it's touch-free and has a fully enclosed heating element to make it a safer option than the hot wand method of monolithic belt splicing.

FGP-ES FOOD GRADE PRIMARY CLEANER WITH EXTERNAL SPRING

The FGP-ES removes carryback from the conveyor belt to reduce tracking issues and extend splice life, while also minimizing wear on conveyor components and increasing the life of the belt. Blade options include UHMW food-grade blue or white, metal detectable blue, and dual durometer metal detectable blue. The stainless steel FGP-ES is made from FDA approved materials and is USDA certified, providing a sanitary belt cleaning solution.

6-1 FGS FOOD GRADE SECONDARY CLEANER

The FGS combines a simple design with a small footprint, featuring solid, stainless steel components that can be installed at any return-side position as well as the primary discharge. Easy to assemble/disassemble and maintain, the FGS offers the user great flexibility on cleaning their belt systems.

MECHANICAL BELT FASTENING SYSTEMS

Alligator[®] Staple, Clipper[®] Wire Hooks, and Clipper[®] G-Series[™] all offer fast installation that is useful when having to splice conveyor belting during a critical breakdown. Offered in 316 Stainless Steel, these mechanical fasteners are not affected by the fats and oils present in the primary and post-processing areas of proteins facilities, making them ideal as both emergency repair and permanent splicing solutions.

CLIPPER[®] 845LD BELT CUTTER



The Clipper[®] 845LD Belt Cutter provides a fast and accurate cut in a single pass, utilizing a fully enclosed blade during cutting operations for a safe cut. A straight cut helps ensure the belt will track straight. Its bi-directional blade design and dual-drive shafts allow the operator to cut the belt while working from either end of the belt cutter.



WHITE MEAT Global pork imports are expected to reach 9.9 million metric tons in 2023, a 50% increase from 2013.

IT'S THE OTHER



EU TRENDS The processed meat revenue in Europe is expected to grow from **\$140 billion USD** in 2023 to \$178 billion in 2028, a CAGR of 3.49%.



GROWTH IN CHINA

The Chinese processed meat market is projected to grow from 2022-2027 by a CAGR of 5.74%.





FLEXCO UNIVERSITY

To help our clients achieve optimal conveyor productivity, we go beyond simply supplying the right products. We provide extensive support and training on how to use them. Through Flexco University, your team will have access to online, on-site, and in-class learning opportunities.

FLEXCO UNIVERSITY ONLINE

Flexco University Online provides professional training on mechanical belt fastening, conveyor products, belt maintenance, and transfer point solutions. Courses are available at www.flexcouniversity.com and can be accessed any time at your convenience, day or night. Three levels of courses are available, with each course lasting 30 to 60 minutes.





FLEXCO UNIVERSITY ON-SITE AND IN-CLASS TRAINING PROGRAMS

Flexco representatives are available to come to your location for on-site training and education. Training programs can be customized based on schedules and employee knowledge.

For a focused learning experience, Flexco offers in-class education at training facilities around the globe. Flexco provides comprehensive, multi-day sessions that include technical training, application insights, and problem-solving techniques led by experienced Flexco personnel.

Contact your local Flexco representative or distributor. To find a representative or distributor in your area, visit Flexco.com.



Partners in Productivity

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