



Permaline at Svila

"At Svila, quality is not by accident"

Svila operates in the field of quick-frozen food since 1973, and is specialised in baked products. Quality improvement of products offered to customers has always been one of the business goals.

Over the years, the Svila company has been challenged by the industry leaders in the frozen food sector. All Svila products originate from finding the right balance between the characteristics of the modern food industry and those of the ancient artisan tradition. In fact, the production capacity reaches 130,000 pizzas per day, but still nowadays there is room for the manual processes that allow the production of high quality products. The continuous dedication for the products enabled achieving prestigious awards certifying compliance with international quality standards. Today Svila has the following certifications: UNI EN ISO 14001, BRC Global Standard Food (Level A), Organic (regulation EC 2092/91), Kosher, Halal, ISF and Nop.

Svila has selected Ammeraal Beltech as supplier of process belts because they provide experience in our industry with innovative quality products. The supply of the Permaline belt synthesises everything. With the Permaline belt we have a product certified for food contact according to the highest quality standards EC 1935/2004, 10/2011 EU and FDA, that keeps us away from any contamination from the print and that, being permanent, can easily be cleaned. With the Permaline belt series Ammeraal Beltech offers exactly what we asked for: a positioning belt with multi-colour design, customised, permanent, cleanable with scrapers and certified for food contact. The Permaline belt represents a successful solution that we can recommend to all food businesses searching for the highest quality standards.

Mr. Serfaustini
Svila S.r.l.

