

Food safety






Founder Friederich Stamp and the first Fristam milk refrigeration system.

Hygiene is in our genes: for over a hundred years Fristam has been producing machines of unrivalled quality that provide outstanding product safety.

Fristam's company history began in 1909 with the production of cream and cheese vats and refrigeration units for dairies by Friederich Stamp, the great-grandfather of our current managing director, Wolfgang Stamp, and our technical director, Joachim Friedsch. Since then, we have continued to develop our products and have become a highly specialised company. Today we are the leading manufacturer of high-quality pumps and mobile mixing plants for hygienic applications.

Our roots in the dairy industry firmly anchored our pursuit of the highest levels of quality and hygiene in our day-to-day business. Fristam's staff lives by these principles – they produce custom-made solutions for our clients that meet extremely specific requirements against a background of maximum food safety.

All of our processes are geared to meet the highest current standards – from sophisticated design, careful selection of suppliers, our highly qualified staff in manufacturing, to the strict testing and inspection procedures each individual machine must undergo before it leaves our premises. We are proud to have gained the trust of the most prestigious companies in the food, drink and pharmaceuticals industries. And we shall do everything we can to repay that trust.



Strictest standards and systematised experience: our unique combination for optimal hygiene.

Fristam's extraordinary in-house production depth, strict criteria for staff and suppliers, combined with the accumulated experience of more than a century, underpin a quality awareness that is reflected along the entire value chain.

Fristam's vertical integration is extraordinary: development, design, procurement, production, distribution as well as quality management and assurance can all be found under one roof. This fosters continuous and straightforward exchange between the entire staff.

Consequently, we are able to ensure the highest level of quality in every stage of production. Our process design and every decision made on the production line are based on this standard. The result is optimum food safety.

THOROUGH ANALYSIS AND INTEGRATED PERSPECTIVES

Before we start to build a pump, we get a handle on our client's processes. The first step involves close collaboration with our customer, in order to meticulously define the technical requirements and specifications for each pump. We seek a profound

understanding of procedures and interrelations, including all technical aspects of the system.

This comprehensive approach to design, construction and installation is unique to Fristam.

CAREFUL SELECTION AND IN-DEPTH COMMUNICATION

We apply the same strict criteria to our suppliers that we have for ourselves. Many sub-contractors have been working with Fristam for decades. Fristam continually assesses its integral suppliers in respect to quality, reliability and validity of certification. The results are documented in our own specific quality-management system.

Furthermore, we stay in close contact with all our suppliers. This ensures effective feedback and enables us to consistently track the origin of each and every component in our pumps.

This is a practical reflection of our understanding of food safety as an integral part of Fristam's way of life.

EVALUATED LEARNINGS AND DOCUMENTED SAFETY

For more than a hundred years we have been archiving the technical drawings of every single Fristam pump, and the experiences with it.

Thus, we have access to a unique pool of knowledge that we use when developing and constructing our pumps or in process-related consulting for our clients, in order to ensure the highest level of hygiene and reliability. In our one hundred year history, there has not been a single recall of a pump nor of any product transported by one of our machines.

We pride ourselves in this fact. It is our ambition to continue to be the leader in the fields of hygiene and safety, today and in the future.

Forward-thinking design, masterful construction, strict monitoring, careful documentation: the German art of engineering for maximum food safety.

Fristam's highly qualified staff is the foundation on which we produce unrivalled food-safe pumps. Our products meet the highest international standards for hygiene, performance and production quality.

FROM DEVELOPMENT TO MANUFACTURING

All Fristam pumps are designed using our own CAD system. In order to ensure maximum operational hygiene and safety we tap into the profound experience we've collected in our quality-management system.

We manufacture our pumps according to uniquely high standards of craftsmanship. Our staff are especially well qualified and certified within strict guidelines. As a result, every Fristam pump is a crafted masterpiece of industrial manufacturing, which is subjected to an especially demanding test programme.

MAXIMUM MATERIAL SAFETY

It is of great importance for us that all product-related components in Fristam pumps are made from either 316L, 4435, 4462 or 4539 stainless steel, Hastelloy or titanium. Using only these high-quality metals guarantees the best possible hygiene standards for operation in sensitive

industries such as food, biotechnology, pharmaceuticals and cosmetics. Mechanical seals are made of cast chrome, tungsten carbide, carbon or carbide.

All materials and seals conform to the most stringent food standards and certification processes.

COMPREHENSIVE MONITORING AND DOCUMENTATION

Materials and components from suppliers must meet our strict standards for documentation. This enables us to identify all materials and track each structural element of each machine. Using our internal documentation system, we record the origin as well as the manufacturing method of every single component in a Fristam pump.

With this high level of transparency and in-depth communication it is clear that Fristam offers the most hygienic and safest pumps available today.

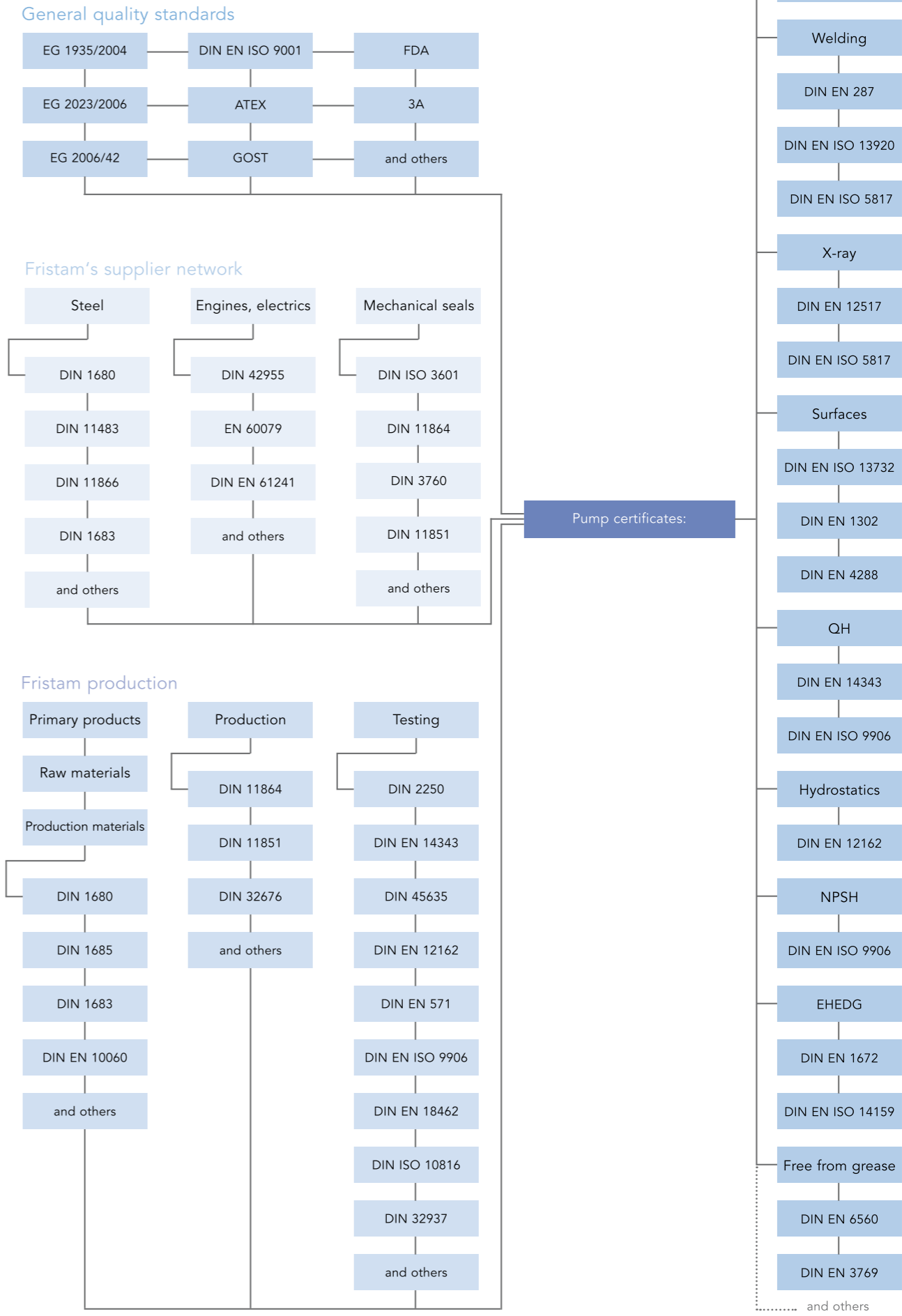
BETTER THAN WHAT IS REQUIRED BY LAW

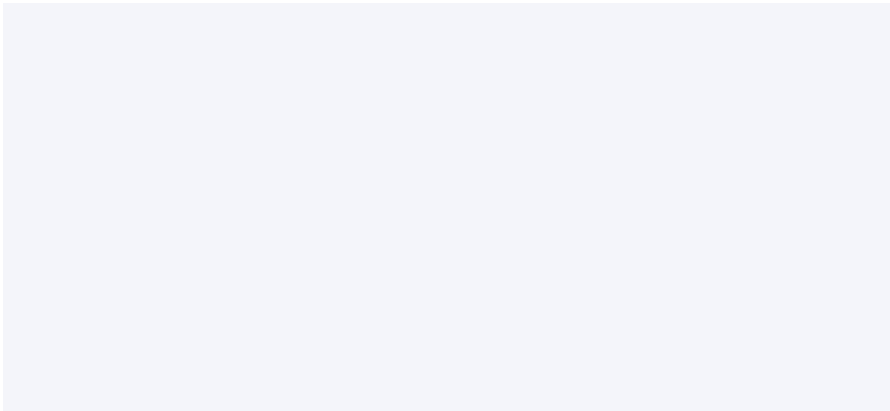
Our pumps and powder mixers meet all German and European standards. We strive to not only meet applicable norms, but to exceed them. Fristam is certified according to ISO 9001:2008, ensuring the highest level of quality in every respect.

We are a member of the European Hygienic Engineering and Design Group (EHEDG). This is a consortium of suppliers to the food production industry, food-processing companies, research institutes and public health organisations. The organisation's objective is to promote and support hygienic procedures throughout the manufacturing and packaging of food.

Our forward-thinking approach and our superior quality standards, combined with more than one hundred years of experience, make Fristam your first choice for maximum food safety.

Fristam's most important quality and hygiene standards (excerpt):





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