

We are already talking to...

We have partners and customers all over the world.
Meet three of them here.



”NGI is a very interesting partner for us since their innovation within hygienic design allows us as a brand owner to specify hygienic EHEDG-certified levelling systems, thereby assuring that NGI will assist the OEM in implementing the most hygienic possible systems to our final gain.”

Hugo Durado & Sebastien Ducatteuw,
Mechanical engineer & Project manager,
Barry Callebaut



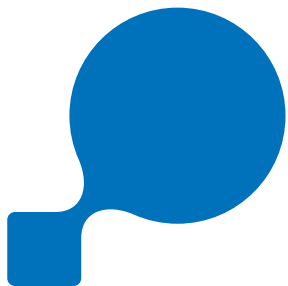
”Being part of BOPP (NGI’s Brand Owner Partnership Programme) will allow us to offer our customers hygienic design advise about how to solve specific issues in their production regarding hygienic design and of course correctly combined with Ecolab cleaning procedures.”

Michael Stavad, European Application
Specialist Food, Ecolab



”Hygienic design is extremely important to us. These drum motors are powerful, have low-self-heating, and are dry and robust. In addition, they reduce the individual components of a machine which makes construction easier.”

Andri Sveinsson,
Project Manager for Innovation at Marel



Let’s keep the dialogue alive!

At NGI, we’ve been developing hygienic solutions for over 50 years. Our focus is on fostering open dialogue and shared knowledge among key players in the food and machinery industries, recognizing that collaboration across the hygienic chain is essential for improving standards.

We measure our success by how well we enable and inspire our partners to make informed and wise decisions at every level.

Because hygienic design and food safety is a journey rather than an end goal.



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NGI A/S | DK-Nørresundby
www.ngi-global.com | ngi@ngi-global.com | T: +45 9817 4500



Hygienic and sustainable solutions for the food industry

Why does hygienic design involve all partners in the supply chain?

Proper hygienic design goes beyond choosing certified components - it requires evaluating the entire production line and supply chain, as the weakest link determines overall hygiene.

Let us help you strengthen your process
- contact us today!



Our hygienically optimized components are engineered with cutting-edge technology and backed by expert advice rooted in deep business insight. Most of our components are certified to 3-A, EHEDG, and USDA standards.

Welcome to our world of products

Let's talk hygiene and food safety

Our solutions provide:

-  Enhanced food safety
-  Minimized risks of cross-contamination
-  Reduced energy consumption
-  Reduced operating and maintenance costs
-  Minimized water usage and use of cleaning detergents
-  Plug&Play installation

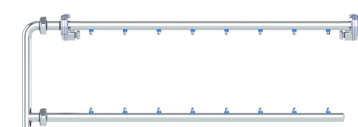
1. Bearing houses

- ✓ Certified by EHEDG, 3-A and USDA
- ✓ Protection class IP69K
- ✓ Lubricated for life
- ✓ Minimized risk of breakdowns



2. Plug & Play CIP Unit

- ✓ Enhanced Food Safety
- ✓ Hygiene-optimised design
- ✓ Automation of the cleaning process for belting equipment



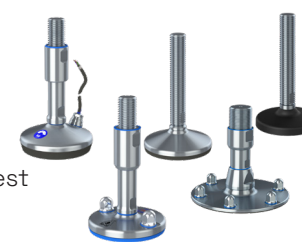
3. Adjustable legs

- ✓ Plug & play assembly
- ✓ Hygiene-optimised design
- ✓ Flexible customisation on request



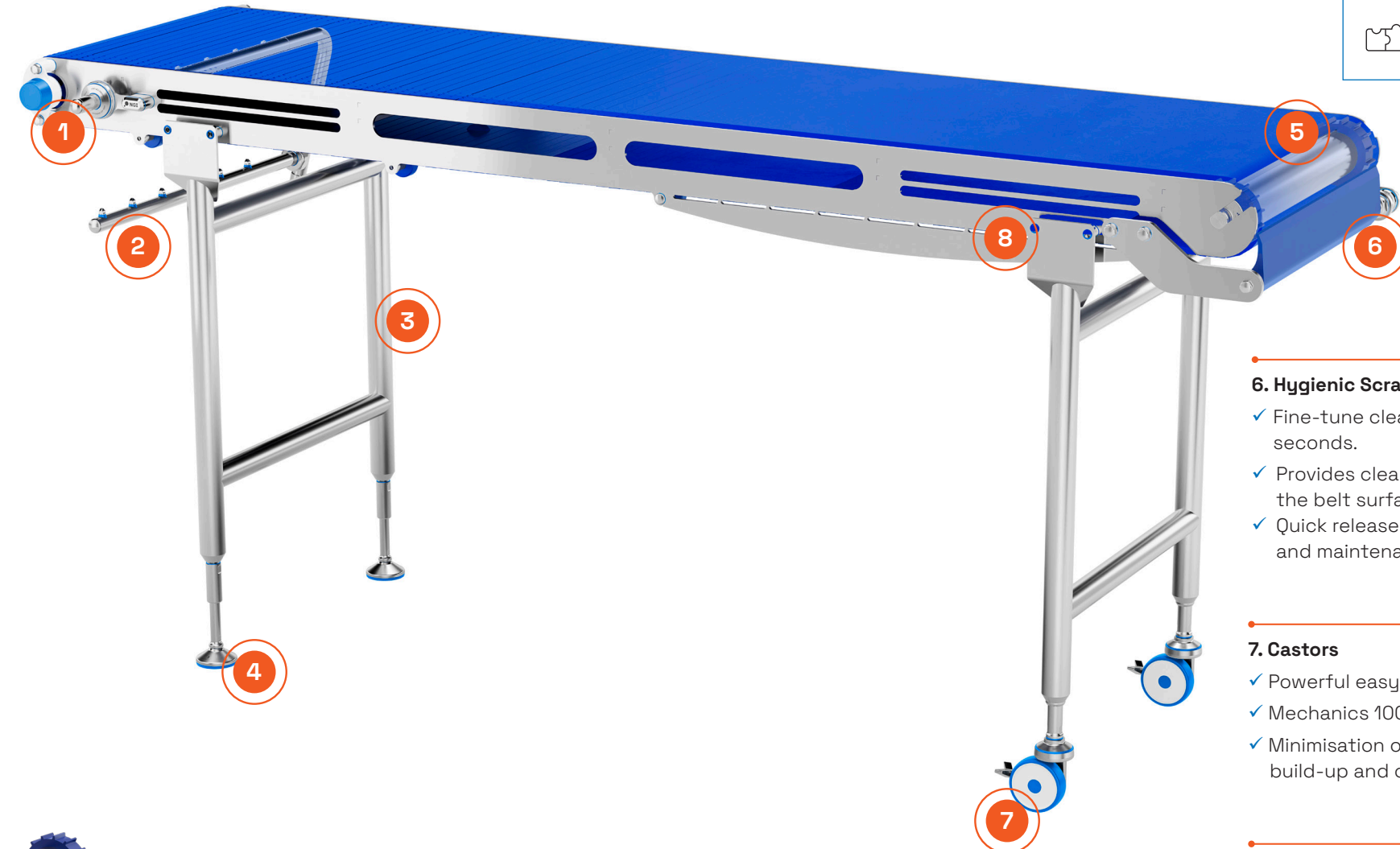
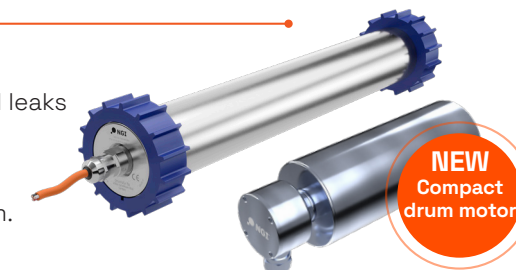
4. Levelling feet

- ✓ Wide selection for every application
- ✓ Various hygiene levels
- ✓ Flexible customisation on request



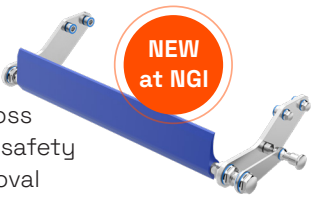
5. Synchronous drum motors

- ✓ Oil free minimizing the risk of oil leaks
- ✓ Lower energy consumption
- ✓ New Narrow Drum motor: Designed to fit. Built to perform.



6. Hygienic Scraper

- ✓ Fine-tune cleaning pressure in seconds.
- ✓ Provides cleaning coverage across the belt surface, ensuring food safety
- ✓ Quick release for effortless removal and maintenance, minimizing downtime.



7. Castors

- ✓ Powerful easy-clean design
- ✓ Mechanics 100 % integrated
- ✓ Minimisation of bacterial build-up and cross contamination



8. Hygiene-optimized accessories

- ✓ Wide selection of plug & play accessories
- ✓ Hygiene-certified design
- ✓ Flexible customisation on request

