

# FOCUS ON

## Flexible Silicone Moulds for Soft Confectionery Depositing Systems



J-Flex have over 40 years of experience designing and manufacturing Flexible Silicone Moulds - experience gained in making moulds for such confectionery products as the iconic "Pick 'n Mix" chocolate covered fondant, right through to chocolate covered caramel snack bars.

Customers' requirements are produced in steel moulds made by our own tooling engineers and sometimes this is after trialling by 3D production of first off shapes.

Precision moulded in high quality Silicone Rubber tested and approved to leading European and American "Food Standards" including (EC) 1935/2004; German BfR XV & FDA 21 CFR 177.2600. Metal Detectable Silicone materials are also available.

Silicone is the obvious material choice. It does not affect food and it's flexibility and stability ensures accurate and perfectly shaped confectionery deposits.

Some moulds incorporate a corrosion resistant metal frame that is fully encapsulated inside the Silicone. This adds reinforcement and strength. The moulds pictured locate onto chain conveyor equipment, thus facilitating quick and easy mould change, whilst maintaining consistent volume production.

In addition to precision mouldings, J-Flex offer CAD Knife Cut 2D moulds cut from what is widely regarded as the largest Silicone Sheet stock in the UK. Just give us your shape requirements or samples and we will do the rest.

*J-Flex are well known for the highest level of quality, customer service and technical expertise - put us to the test with your Flexible Mould requirements.*



**J-FLEX**  
Rubber Products

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