

Food Processing Belts improve hygiene standards in Fish Industries

The increasing number of foodstuff recalls and food contamination cases due to microorganisms, chemicals or foreign physical bodies emphasizes the importance of reliable hygiene standards.

With machinery and processes already improved to high safety and hygiene standards, the focus now lies on single elements such as conveyor belts. Habasit, the Swiss world market leader in conveyor and processing belts, provides the means for intelligent solutions that focus on hygiene in the food industry.



Habasit – full-range belting supplier for the food industry

New solutions for the food processing industry

Developing the right belting products calls for a clear understanding of the customer's processes. With close to 60 years of experience and a worldwide network of sales and application engineers, Habasit is the best partner for the food industry. In the domain of conveyor belts, the construction of the product and the materials used are of paramount importance. Habasit has introduced outstanding and innovative product ranges to help the food industry perceptibly raise its hygiene standards.

HabasitLINK®

This plastic modular belt range has become highly popular in the industry due to its unique design features. It is among the easiest to clean belts of its kind on the market. Features like the oblong hole, self-cleaning open hinges, and smooth surfaces even on the reverse side reduce cleaning times and guarantee enhanced hygiene.

The choice of different FDA/EC-approved materials allows these belts to be used in virtually all applications. Wherever low or extraordinarily high temperatures (from -70°C to +240°C) are involved or excellent chemical resistance is required, the HabasitLINK® product range provides an optimal solution.

ModulCLEAN inside-out cleaning system

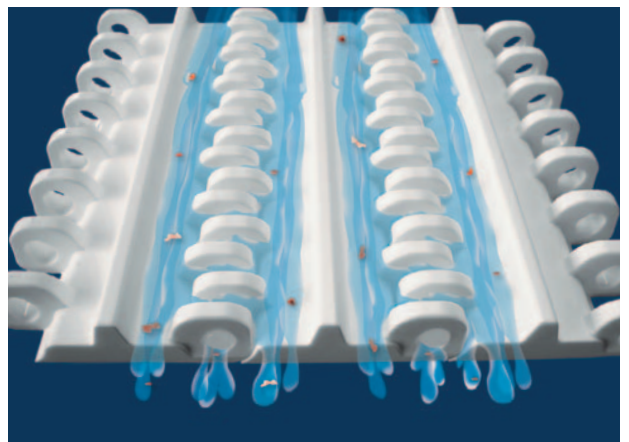
Habasit has developed ModulCLEAN, a specifically designed CIP system, to reduce cleaning times and costs. ModulCLEAN consists of a precision machined high-density polyethylene multi-tooth sprocket with an engineered spray nozzle cleaning system. By combining the patented ModulCLEAN System with HabasitLINK® modular belts and HabaGUARD® antimicrobial technology, Habasit can deliver the most comprehensive package available to help you improve hygiene and sanitation standards in your plant.

Cleanline®

Coated with Habilene®, a brand-new polymer modified by Habasit especially for food applications, the new Cleanline® conveyor belt range stands out with plenty of special features that are essential for food applications. The very good release properties, even with very sticky products, boost the efficiency of the production process and reduce product waste while cutting cross-contamination and shortening cleaning times. Furthermore, the chemical resistance of Habilene® allows the use of aggressive cleaning agents without damaging the belt's surface.

HySAN®

HySAN® is a new range of highly oil-resistant food PVC belts developed by Habasit. Typical standard PVC conveyor belts, for instance those used in meat processing applications, can incur severe cracking caused by the extraction of plasticizers. HySAN® avoids this major hygiene risk and features many other improved product characteristics.



Features and benefits of antimicrobial conveyor and processing belts

Antimicrobial belts

Habasit offers belts with antimicrobial additives. A belt concept especially designed to complement existing hygiene and safety procedures in food processing plants.

Daily use and cleaning cause mechanical stress and damage to belt surfaces. This leads to increased retention of soil and growth of microorganisms, as neither optimal cleaning intervals nor a sophisticated HACCP concept can guarantee effective cleaning. HabaGUARD® and HyGUARD® antimicrobial belts contain an additive that protects the entire belt throughout its service life against microorganisms, especially in micro cracks and cuts that are inaccessible to cleaning procedures.

Compliance with legal regulations and geographical allocation

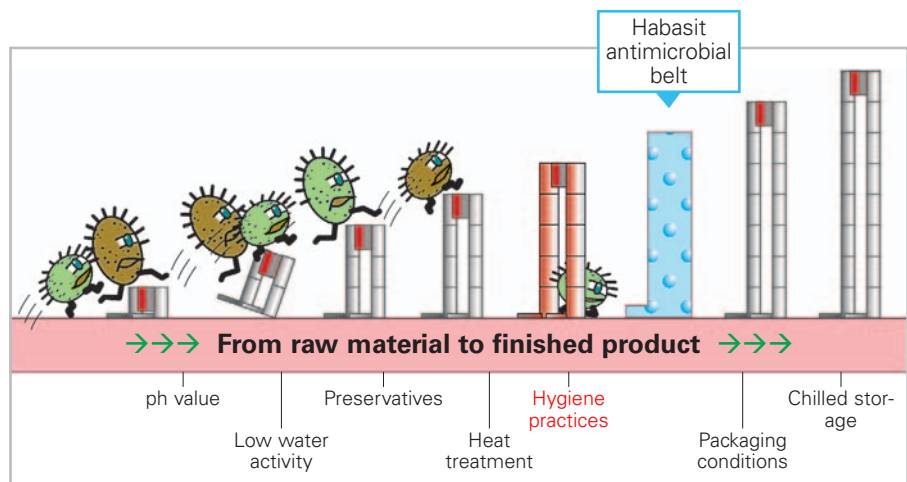
Legal requirements for products containing antimicrobials are specific to each geographical region. Therefore Habasit offers different ranges of products, which comply fully with the regulations of various geographical regions, e.g. North America, European Union, Japan, East and South-East Asia. The products are not exchangeable.

| Kind of belts | Geographical allocation of products |
|---|---|
| Modular belts Fabric based/ coated belts | HabaGUARD® North America, selected European Countries. For further details please contact your local Habasit representative. |
| Fabric based/ coated belts | HyGUARD® Europe HyGUARD® Japan |

Prevention of growth of microorganism

With HabaGUARD® and HyGUARD® antimicrobial belts Habasit offers an additional hurdle to help prevent the growth of microorganisms.

Illustration: Main hurdles with antimicrobial belts



Advantages of Habasit antimicrobial belts

- Full compliance with legal regulations
- Additional hurdle against microorganisms
- Delay formation of biofilms
- Avoid build-up of bacteria in areas difficult to reach by common cleaning procedures

General Remark

The use of HabaGUARD® or HyGUARD® antimicrobial belts are an important and precautionary step in the prevention of microbial growth and supports efficiently hygiene and sanitary measures. But it does not replace usual cleaning measures and does not protect users against food-borne disease. Adhering to proper cleaning procedures is always essential.

Information

More detailed information is available from any Habasit representative or in the respective Habasit literature.