

# AntiMicrobial Belts for Enhanced Hygiene



Ammeraal Beltech has a wide range of hygienic solutions for Food Grade applications.

#### AntiMicrobial belts will assist in:

- **Reducing/bringing down the counts from bacterial growth on the belt**
- **Implementing ISO 22000 (previously HACCP)**
- **Enhancing hygiene**
- **Inhibiting the growth of bacteria**

**Focusing on hygiene, Ammeraal Beltech has developed a wide range of AntiMicrobial belting, retaining the well known properties of the regular Food Grade belts.**

Ammeraal Beltech's AntiMicrobial belting range uses non-migrating materials – a technology based on silver ions. The belt is proven safe for human contact and effective against a broad spectrum of micro-organisms.

The AntiMicrobial (AM) belting range – provided with Amseal closed belt edges – will help to keep the belt cleaner and reduce build-up of bacteria on the belt surface. Of course, maintaining and improving of cleaning procedures still remains essential.

# Innovation & Service in Belting

## Food Safety technology

A non-migrating technology based on silver ions. The AntiMicrobial covers are free of taint, meet top Food Grade standard requirements and have no migration of additives.

All the migration tests are in line with the requirements of FDA. AntiMicrobial belts are suitable for contact with aqueous, acidic and fatty foodstuffs according to the requirements of EC 1935/2004 directive.



The belts developed are composed of several layers (see above) of which the final top cover is not treated. The material used for this layer is either Nonex or Ropanyl, which are well-known as superior products manufactured using state-of-the-art production, resulting in an exceptionally, cleanable non-porous super finish.

This technology complements rather than replaces a thorough and regular cleaning practice, which remains essential. In case of damage to the top cover, creating areas which are difficult to clean, the AntiMicrobial layer will assist in inhibiting the growth of bacteria. The Amseal sealed edge and the bottom cover or impregnation are treated with the same AntiMicrobial material.

## Product benefits

- AntiMicrobial belts with non-migrating technology inhibit the growth of bacteria on and in the belt
- Silver ions bind and inactivate proteins inside cells, disrupting the microbial cells' ability to generate energy and so causing the microbes to die quickly
- The silver ion process is permanent, non-migrating and active against a wide range of micro-organisms such as Escherichia coli, Pseudomonas aeruginosa and Lysteria monocytogenes

## Applications

The new AntiMicrobial belts are suitable for use in virtually all sectors of food production. Here are a few examples:

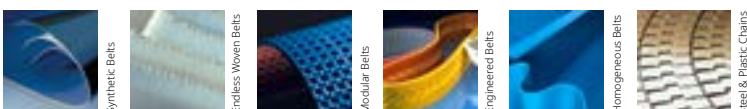
- Bakery
- Meat & poultry and fish processing
- Confectionery
- Dairy
- Fruit and vegetable

## Precaution\*

AntiMicrobial belts

- Do not replace current cleaning procedures
- Do not kill all known bacteria
- Do not preserve food nor extend its shelf life

*(\*) Protection against microbes begins with proper hygiene and cleanliness. Current cleaning and hygiene practices remain essential and have to be maintained. The antibacterial property does not replace current cleaning procedures. It will assist you in improving your hygiene levels, but is no protection against foodborne or disease causing bacteria.*



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