

# Blue Belts to Meet Hygiene Demands



Ammeraal Beltech has developed the widest range of blue belts for the food industry.

**Blue belts offer lasting support in meeting your food safety standards and assist with ISO 22000 requirements (previously HACCP).**

Our belts are designed for the most well-established food processes and are available with a wide range of accessories.

The non-food blue belt color makes it much easier to identify product contamination; impurities can be spotted much faster.

**Blue belts can be provided with a comprehensive range of optional accessories such as carriers and sidewalls.**

Amseal belt edge protection – also available as an option – offers the dual protection of belt fray prevention and reduction of bacteria ingress.

# Innovation & Service in Belting

## Blue belts offer the following benefits:

- Improved hygiene
  - | Less cross contamination
  - | Non-food color
  - | Less risk in product liability issues
- Higher visual aspects
  - | Modern design with a technical color
  - | Improved image
  - | Cleaner belt and conveyor
- Easy to clean
  - | Fabric synthetic belts with sealed edges and non-fray executions
  - | Highly cleanable covers e.g. Nonex, Ropanyl, Silam
  - | AntiMicrobial fabrics
- Assist in meeting health and safety matters
  - | Reduce eye fatigue
  - | Easy to detect in the event of belt damage
- Wide range of products available
  - | Process and conveyor belts
  - | Modular belts
  - | Endless woven belts
  - | Engineered belts
  - | Volta belts
  - | Ultrasync positive drive belts
  - | V and round belts
  - | Plastic chains
  - | Homogeneous elastic polyurethane Rapplon belts
  - | Detectable scrapers
  - | Light weight rubber belts
  - | Ultrascreen mesh belts
  - | Elastomer light weight rubber belts
  - | ZipLink® Belts

## Applications

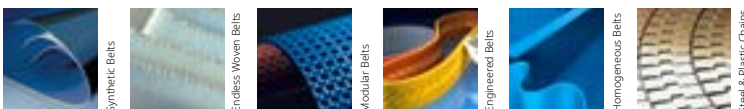
Ammeraal Beltech blue belts can be used in almost any food segment.

Due to the use of blue as a non-food color, the blue belts are particularly suitable for applications in the food processing industries, such as:

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



*Protection against microbes begins with proper hygiene and cleanliness. Current cleaning and hygiene practices remain essential and have to be maintained.*



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for all your belting needs.**  
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