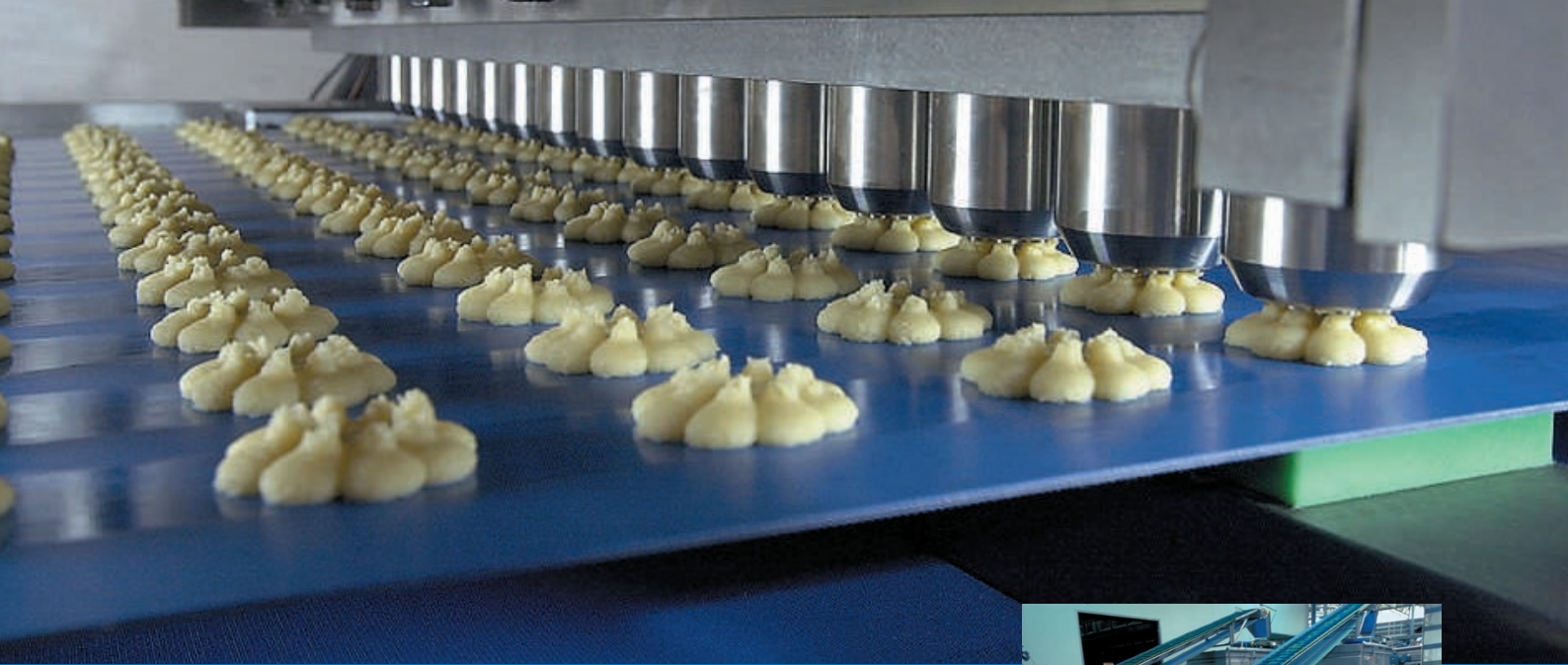


NEW



AntiMicrobial belts – for enhanced hygiene



In focusing on hygiene in the food processing industry, we have developed a new range of AntiMicrobial belting, retaining the well known properties of the Ammeraal Beltech products.

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

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

This means that the FDA AntiMicrobial (AM) belting range – manufactured with Amseal – will help to keep the belt cleaner and reduce build-up of bacteria on the belt surface. Of course, maintaining and improving your own cleaning procedures still remains essential.



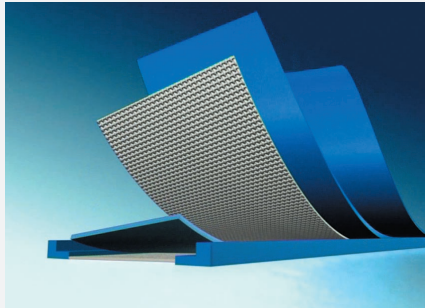
Technology

A unique non-migrating technology based on silver ions. The AntiMicrobial covers in our belting are free of taint, meet FDA/EPA requirements and there is no migration of additives into the top cover.

All the migration tests are in line with the requirements of a directive 2002/72/EC. The AntiMicrobial belts are suitable for contact with aqueous, acidic and fatty foodstuffs according to the requirements of the stated EU directive.

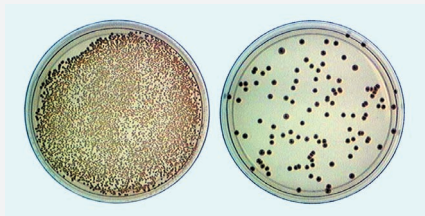
The belts developed are composed of several layers (see sketch) of which the final top cover is not »treated«. The material used for this layer is either Nonex or Ropanyl, which are well-known and superior products manufactured using state-of-the-art production, resulting in an exceptionally, cleanable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

- [1] Fabrics;
- [2] Final top cover;
- [3] Layer (AntiMicrobial protected);
- [4] Running side (AntiMicrobial protected);
- [5] Amseal™ (Anti-Microbial protected)



Comparison of results from the film adherence test shows the lasting effect of the new AntiMicrobial belts:

- [1] Number of micro-organisms without AntiMicrobial protection in place.
- [2] Number of micro-organisms with AntiMicrobial protection in place.



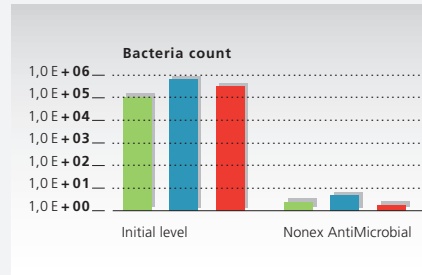
Product benefits

- AntiMicrobial belts with **non-migrating** technology which 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 • E. coli, • P. aeruginosa, • L. monocytogenes etc.

Applications

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

- Bakery, biscuit and pastry
- Meat & poultry and fish processing
- Confectionery and chocolate
- Dairy industry



»Film adherence test« executed by TNO Research lab. Holland. After incubation (24h, 37 degrees C) the number of colonies are counted.

Precaution*

AntiMicrobial belts

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

Further information

Please ask for other Food Safety concepts:

- Amseal
- Footless flights
- KleenEdge
- Blue belts

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