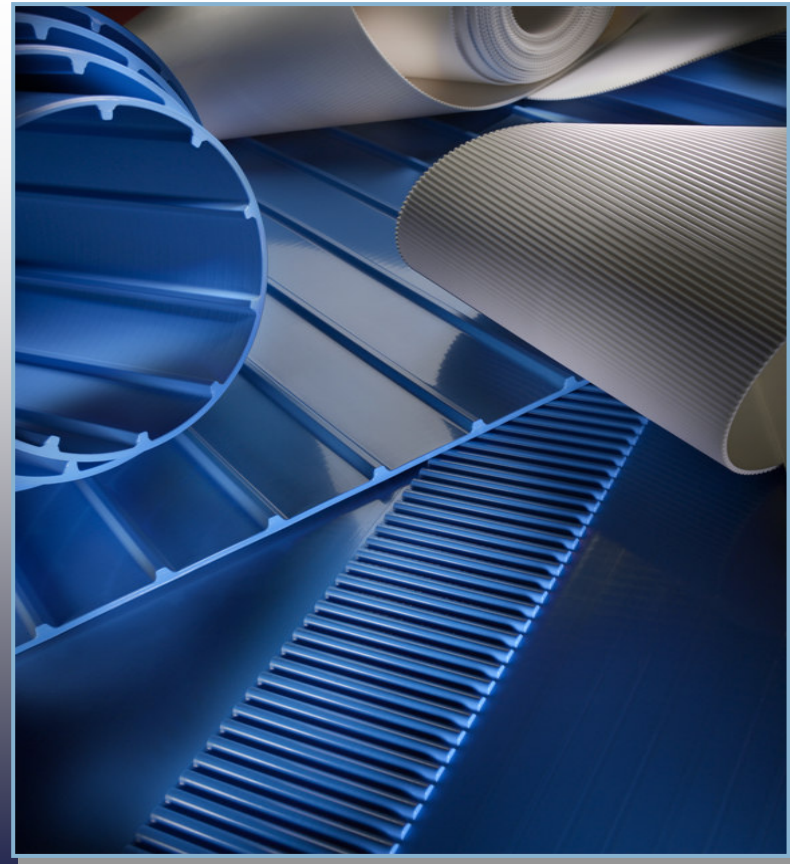


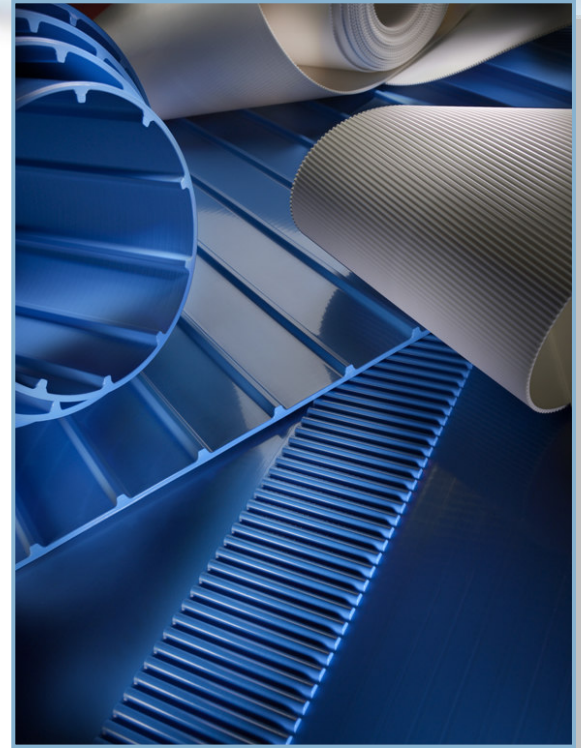


Food Grade Belting Introduction



Food Grade Belt Trends

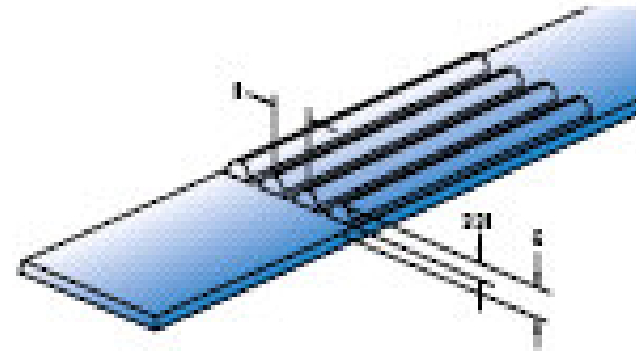
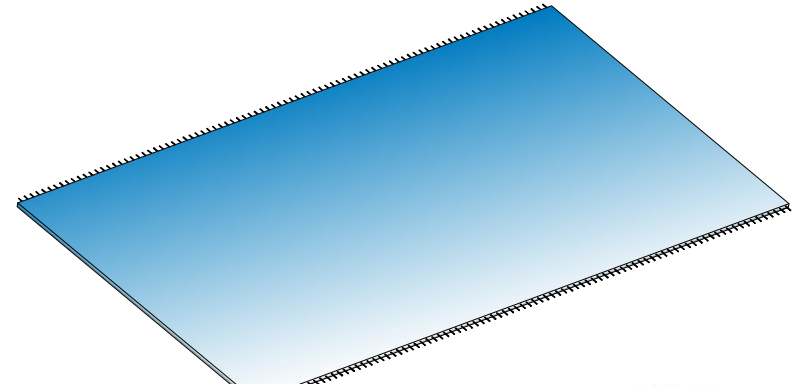
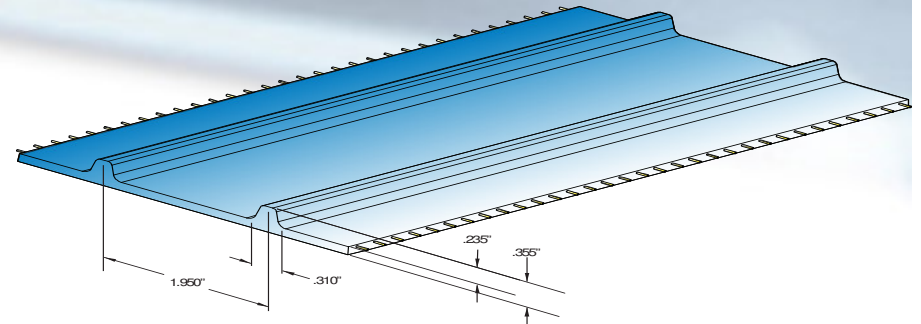
- **Zero bacteria count target**
 - Belt design should be free of crevices where bacteria can take hold and grow
- **Clean in Place (CIP)**
 - Modular chain cleaning protocol today typically includes taking belt off machine daily and soaking in detergent
 - With urethane, belt can be pressure washed while left on table
 - Saves time and wastewater



- **Two major segments with the food industry**
 - Bakery and confectionary
 - Meat/poultry/seafood/dairy

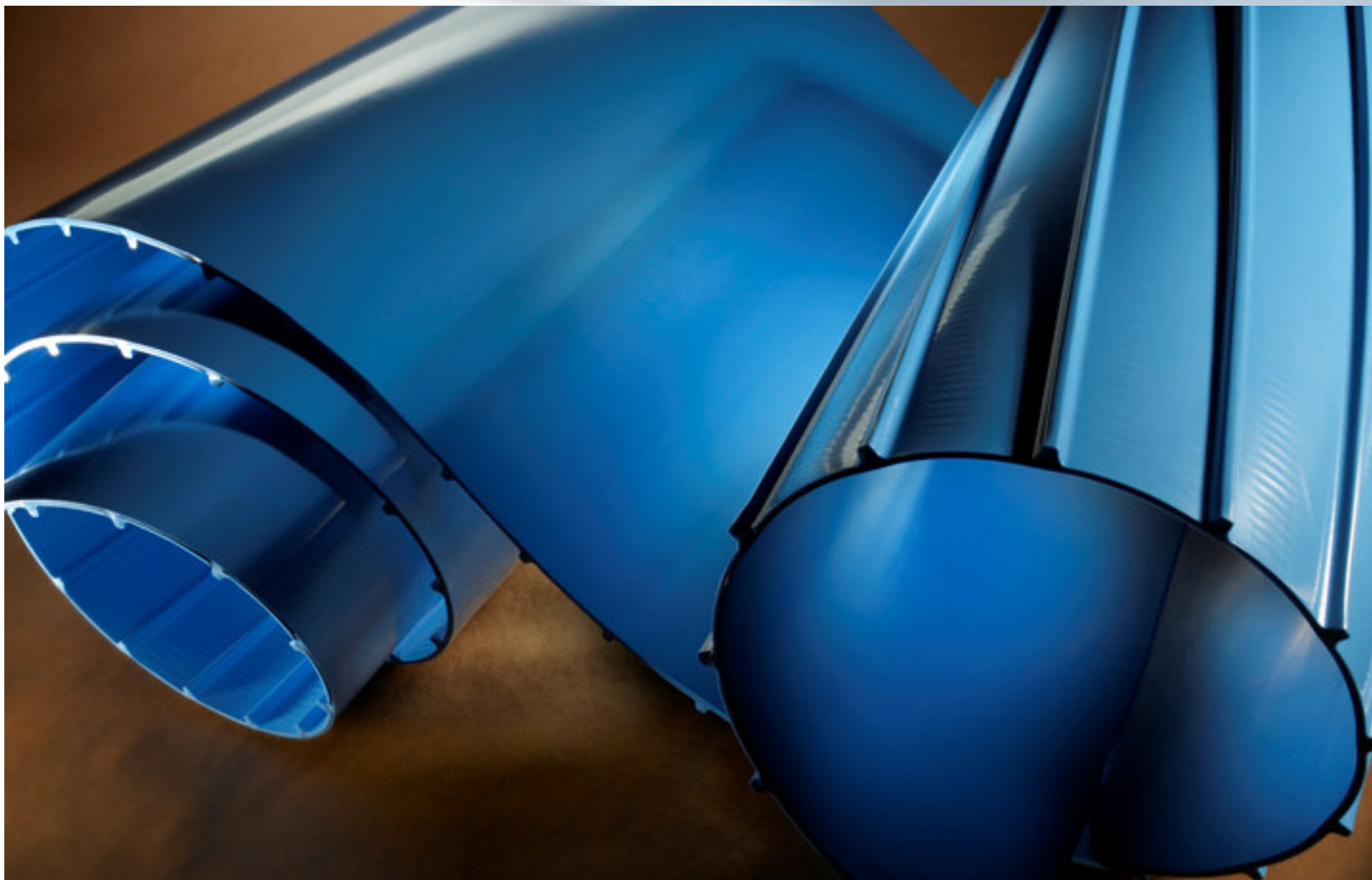
- **Emphasis to be on equipment for handling meat and poultry**
 - **Greater unmet needs**
 - i.e. Kraft and Tyson are requesting a better belt solution
 - **Larger opportunity for a polymer solution**

- **Introducing the next generation of food handling belting**
 - **Desired attributes / function**
 - Minimize areas where bacteria can grow
 - Minimize belt stretch whether pre-tensioned or not
 - Small pulley diameter (2" or less)
 - **Key product features**
 - Individual sealed tensile members
 - Smooth surfaces
 - Flexible urethane jacket
 - Special urethane grade
 - Hydrolytically stable
 - Chemical resistant
 - FDA approved
 - Blue – preferred industry color



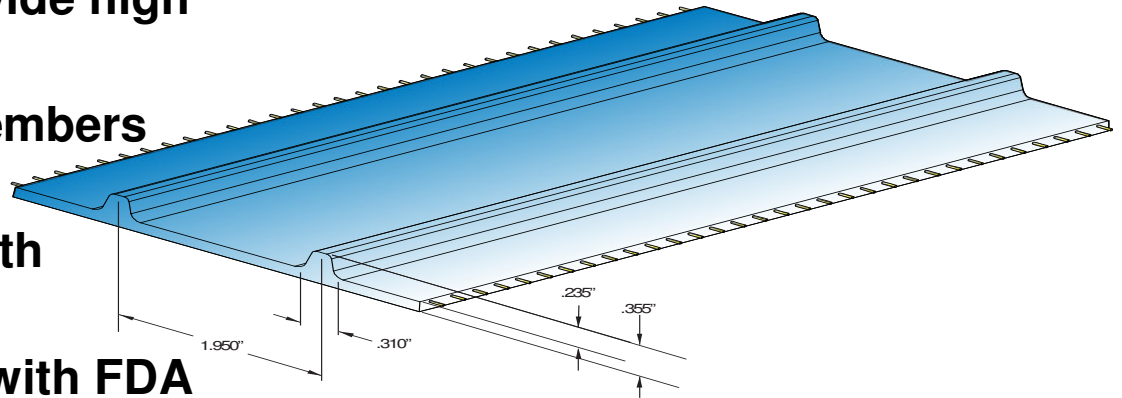


PosiClean™ Belt



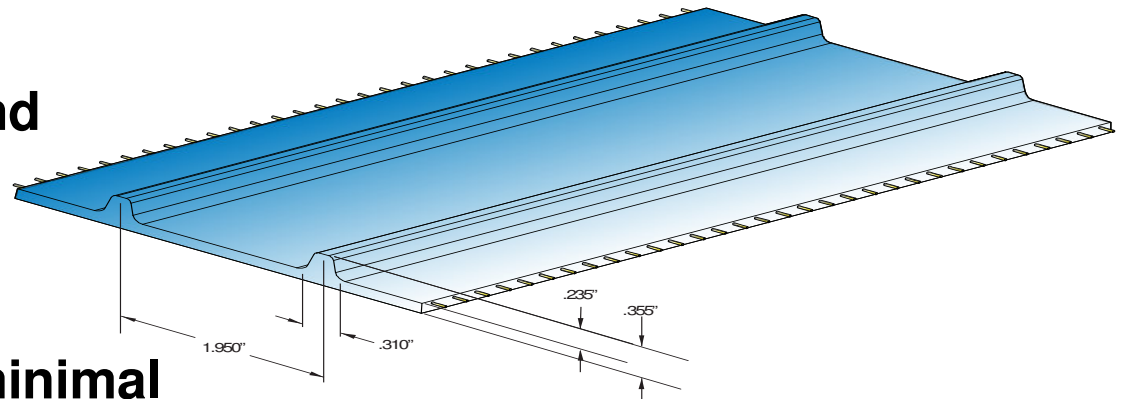
Features

- Allows for CIP
- Urethane material compatible with wash down environment
- Kevlar tension members provide high strength low stretch
- Sealed edges and tension members prevent ingress of microbes
- Welded endless or spliced with stainless steel lace
- Belt materials are compliant with FDA wet food contact requirements of 21 CFR 177.2600
- USDA acceptance certified for meat and poultry processing
- USDA acceptance certified for dairy plant use



Benefits

- Reduction of in-process bacterial growth
- Reduced cleaning time
- Reduced waste water and chemical usage
- Lower sanitation cost
- Longer belt life due to minimal stretch





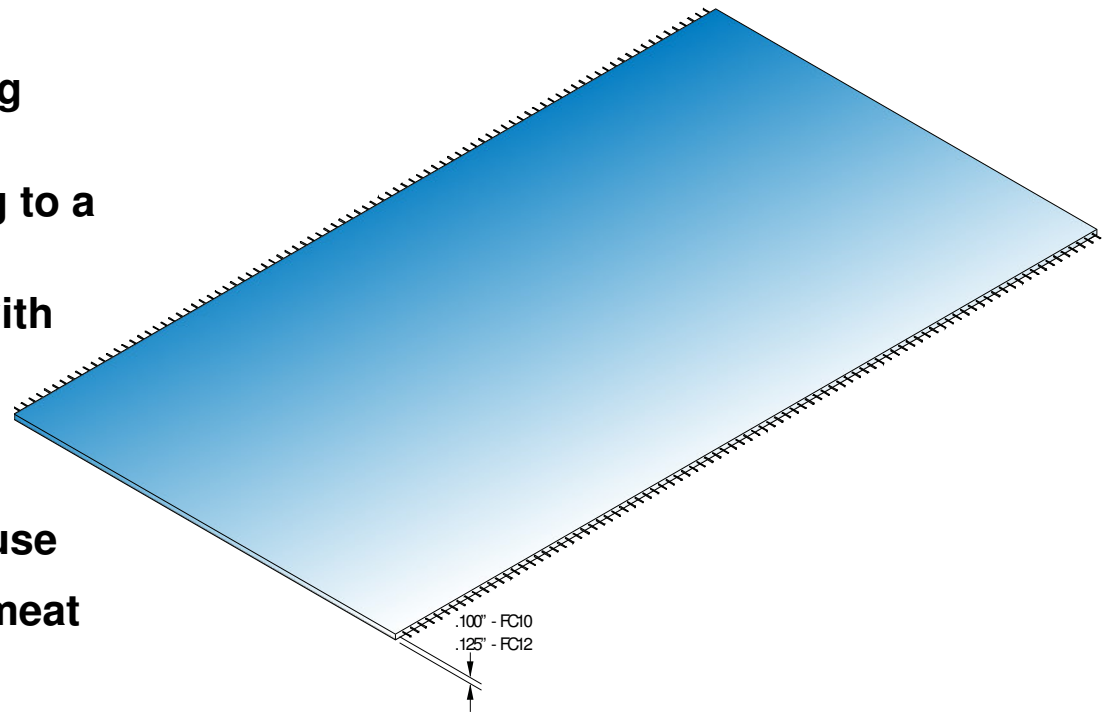
FOOD PROCESSING



Gates Mectrol Flat Belt: FC12

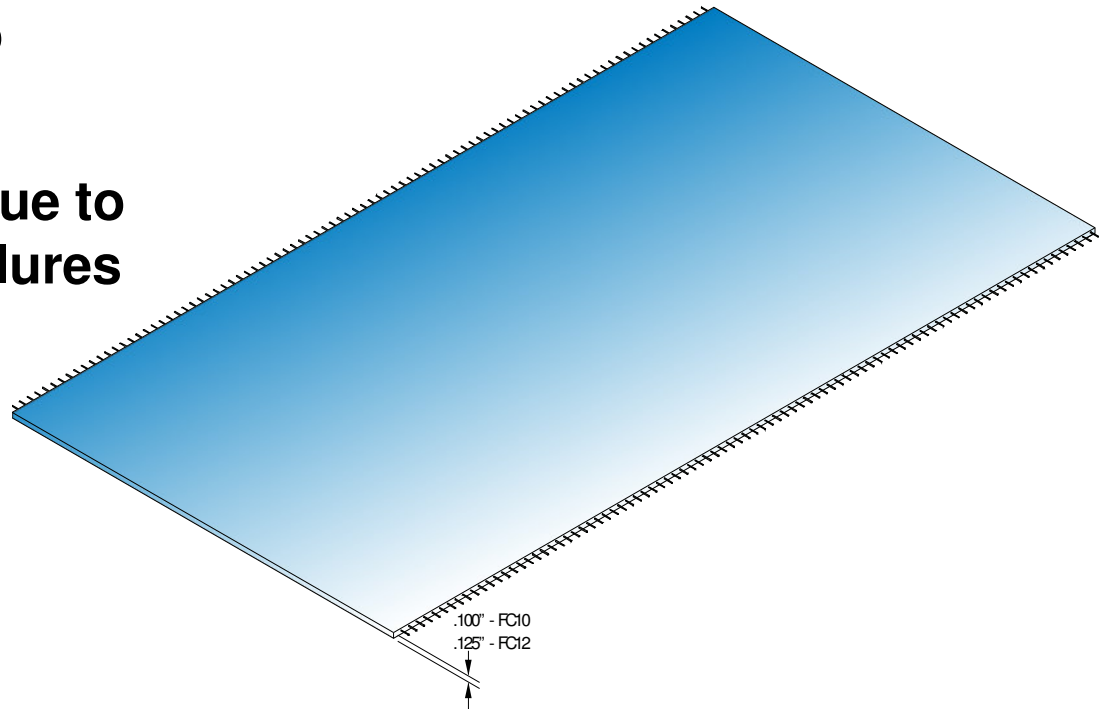
Features

- Sealed edges and tension members prevent ingress of microbes
- Kevlar tension members provide high strength low stretch
- Thickness controlled to exacting tolerances
- Smooth surface allows cleaning to a microbiological level
- Urethane material compatible with wash down environment
- Welded endless or spliced with stainless steel lace
- USDA accepted for dairy plant use
- USDA acceptance pending for meat and poultry processing



Benefits

- Reduction of in-process bacterial growth
- Longer belt life due to minimal stretch
- Reduced down time due to sanitation and belt failures



- Pulleys
- Field Welder
- Finger Punch

