New Conveyor Belt Prevents Tuna Batches Being Rejected Due To Bacteria

Source: Volta Belting

In order to prevent processing plants are having financial losses caused by entire tuna batches being rejected due high bacteria levels, Volta Belting Technology Ltd. has recently released SuperDrive™ conveyor belts as a response to stricter hygiene levels applied to processed tuna in the U.S. and Europe.

The new belts avoid bacteria contamination due fraying of the material layers of regular conveyor belts: “These tiny frayed threads settle in the food product and directly increase the level of bacteria of the final merchandise. No material threads or plastic fragments chipping off from the conveyor belt can be allowed”, stated Sandra Milner, from the marketing department.

According to Mrs. Milner, some processing plants are having financial losses caused by entire tuna batches being rejected due high bacteria level: “Authorities are clamping down on processing plants and inspections are becoming more regular and strict”, she continued: “This new trend is placing much more emphasis on hygiene standards and has forced tuna processing plants to search the market to find simple and economical solutions to reach their ultimate goal of producing high quality foodstuffs”.

SuperDrive™ conveyor belts are said to be fully extruded thermo welded belts that create a smooth transfer from base belt onto fabricated flights, guides and the join area avoiding any fray threads, hinges or crevices that tend to catch and foster bacteria growth.

Volta Belting believes that the tuna industry can take particular advantage of the fact that these belts work well under water and are highly cut resistant: “These state of the art conveyors are also simple and easy to clean saving fortunes on labor and water costs. Gone are the days of soaking belts for many hours in costly chemicals; now these belts can be simply hosed down also adding a green eco friendly light to your plant”, publicizes the company.