

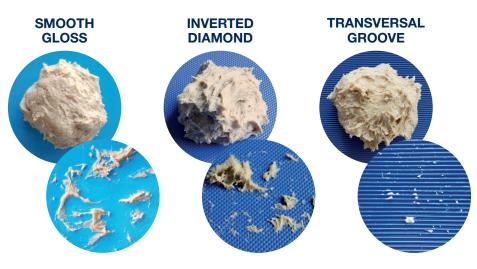


IMPROVED RELEASE AND WASTE REDUCTION

BEHAbelt is constantly striving for belting innovation. Our range of extruded elastic, monolithic conveyor belts contains several unique products. We invest a lot of time and efforts to thoroughly test performance of our belts in the target applications. An important aspect in the bakery industry is adhesion of dough to belt surfaces. Well verified and selected solutions support process reliability, waste reduction and cleanliness. Our transversal groove (TGA) surface has been showing best-in-class release features against a common type of unbaked dough.



In a lab comparison with mixed rye/wheat bread dough supplied by a local craft-bakery, the TGA structure confirmed superior release versus other frequently used smooth or inverted diamond conveyor belt surfaces.



In this case release test have been made without application of flour to the surface.

The release behavior of three different belt surface structures has been tested by applying a piece of dough in tennis ball size onto the surface, let it rest for 30s and then release them manually by hand. The remaining residues on the conveyor belt surfaces have been visually assessed and compared.

The BEHAbelt TGA structure showed substantially less dough residues on the belt.

Best-in-class TRANSVERSAL GROOVES (TGA)

With application of flour as release agent, the results were even better.



If flour is applied as release support, as usually done in industrial bakery processes, there are literally zero residues remaining on the belt surface:

The BEHAbelt TGA (transversal grooves) structure offers the following advantages:

- Improved release and less residues on belt surface due to small contact area to product
- Holds flour over longer time than other structures, hence reduces consumption

An additional unique feature of the elastic monolithic conveyor belt portfolio by BEHAbelt, is the MICROclean surface finish, which supports quick and efficient belt cleaning.