Feltnova

Hygienic Conveying | Practical Guide

1. Specify for the application

Review belt material, food-contact conditions, temperatures and compatibility with cleaning chemicals. Obtain the declaration of compliance for the selected belt grade.

2. Make cleaning accessible

Inspect access to the belt underside, rollers, guides and transfer points. Avoid residue accumulation and establish safe isolation procedures before maintenance.

3. Define the sanitation routine

Remove loose residues. Apply compatible cleaning agents following their instructions. Rinse where required and inspect joints, edges and wear areas.

4. Verify and record

Use the checks defined by your hygiene team. Visual inspection alone does not establish microbiological safety. Record results and corrective actions.

5. Review changes

Reassess the process when products, equipment or cleaning conditions change. Include belt inspection in planned maintenance.

Application note

This guide supports discussion of site-specific hygiene procedures. It is not a certification, a compliance declaration or a validated HACCP plan. Contact Feltnova for application support.