

# MONO-PURE NON-FRAY BELTING

## Don't be a-FRAY-ed of edge contamination!

Belt fray, stringing, and the resulting risk of edge contamination has long been a major concern in the food industry—a concern which we at Green Rubber-Kennedy Ag take very seriously.



The Mono-Pure Non-Fray product line is a unique series of belts utilizing an innovative fabric structure that reduces fray. This radical solution has been thoroughly tested, and the results are overwhelmingly positive! By utilizing our Non-Fray fabric and then coating it with our food-friendly Mono-Pure urethane covers, we have created a belt with excellent tracking qualities and the ability to handle troughed applications. Unlike traditional solid thermoplastic belting, our non-fray has good stretch resistance, with no edge distortion.



### KEY FEATURES:

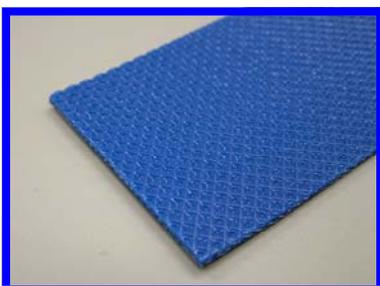
1. Non-Fray belts are resistant to edge fray and stringing, extending the sanitary life span of belts
2. Excellent tracking qualities
3. Low stretch
4. Clean transfer of product, with the ability to roll over 1/4" diameter nose bars.
5. FDA and USDA approved
6. No need for sealed or capped edges as a preventative for stringing, resulting in substantially lowered costs.

# MONO-PURE ANTI-MICROBIAL BELTING

## A line of DEFENSE against contamination



Green Rubber-Kennedy Ag's Mono-Pure series of belts, with AM-Plus, Anti-Microbial protection prevent growth of spoilage micro-organisms.



This product does not protect users or others against food borne or disease causing bacteria. Proper cleaning and sanitizing is always essential.

The AM-Plus additive is effective throughout the belt cover life. Since the additive is dispersed throughout the polymer compound, including the inter-ply, repeated cleaning cycles, scuffs, and cuts in the belt surface fail to degrade the effectiveness of the additive.

The anti-microbial in our Mono-Pure series of belts is approved by the EPA for continuous food contact. Mono-Pure belting is manufactured to and in compliance with all U.S. regulations (FDA and USDA conforming).

### FREQUENTLY ASKED QUESTIONS ABOUT MONO-PURE AM-PLUS BELTS:

**Q: Do the FDA and USDA approve the Mono-Pure AM-Plus belts for use in the United States?**

A: Yes, our belts are fully approved by the FDA and USDA.

**Q: Is there any benefit in using Mono-Pure AM-Plus belts in my plant if the food is not in direct contact with the belt?**

A: Yes, even if the food is not in direct contact with the belt, the conveyor system is an ideal route for the cross-contamination of spoilage microorganisms throughout the plant. By protecting the belts in this way, the risks can be reduced within the plant, but proper cleaning procedures must always be adhered to.

**Q: How long has Mono-Pure AM-Plus been available?**

A: Since the late 1990's. Our product was originally developed for use in the U.K., and has been marketed throughout Europe and U.S. ever since.

**Q: Will AM-Plus belt also inhibit molds?**

A: Yes.

**Q: How long will the anti-microbial effect of AM-Plus last?**

A: It will last the lifetime of the belt.

**Q: What happens if a belt suffers from abrasion or small cuts in the cover?**

A: The Mono-Pure AM-Plus belts will continue to show reduced microbiological activity compared with standard belt types under the same operating conditions.

**Q: Is there any effect on taste, color, smell, or texture of food in contact with AM-Plus belts?**

A: An evaluation by an independent test laboratory has confirmed that there is no influence on the taste of food, even with sensitive products, such as chocolate, compared with standard conveyor belts. Similarly, there is no change in color or texture.