

How UVC disinfection in animal food production offers unique protection against dangerous germs.

Initial situation

The producer of fresh pet food contacted us with the problem of contamination on its conveyor belts and work tables in the production plant. The germs detected led to a drastic reduction in the best-before date. As a long-standing industry leader in the field of disinfection in food production, it was immediately clear to us after the first appointment where exactly the problems were occurring and what the reasons for them were. After calculating the required output and demonstrating the ease of integration, the UV modules were used in various locations on a trial basis.

Tierfutterhersteller setzt auf Desinfektionsmethode mit UVC

Following successful tests at one of **the world market leaders in pet food production**, the results have shown that disinfection with UVC also works perfectly in the production of pet foods. The main advantages over wet disinfection are the **disinfection during the production process**, the fact that the modules can be easily integrated at a later stage and that the organic certification can be obtained. At the pet food manufacturer, steriBELT®

modules were installed on various conveyor belts and production machines. **Microbiological tests** before and after using the UV disinfection modules, which precisely target the DNA of viruses and bacteria with their special wavelength, have shown a **drastic reduction in bacterial contamination**. When processing fresh food such as meat, fish and vegetables, the risk of cross-contamination has been reduced by 99.99%.



Integrated steriBELT® modules

The Peschl solution

Areas of application	Conveyer belt for fresh meat
UV module	steriBELT®
Duration of use	24/7
Room temperature	8°C
Air humidity	high
Use during operation	yes
Shatter protection	yes

Proven performance

The waterproof (IP68) steriBELT® modules are extremely robust and ensure continuous dry disinfection on conveyor belts and packaging machines. They are IFS & Organic Seal compliant, which means that they meet the highest hygiene and safety standards and can therefore be used in animal feed production without hesitation.

The ability to retrofit into existing systems enables simple and cost-effective installation thanks to a wide range of brackets. In order to guarantee the effectiveness of the steriBELT® modules, microbiological tests are carried out to verify disinfection. Get the technical data sheet here:

