

Industry fact sheet #1
June 2018



Smart Solutions for
**Safe and Hygienic Food
Manufacturing Operations**

INSPIRED BY EFFICIENCY



What are you doing to avoid costly recalls?

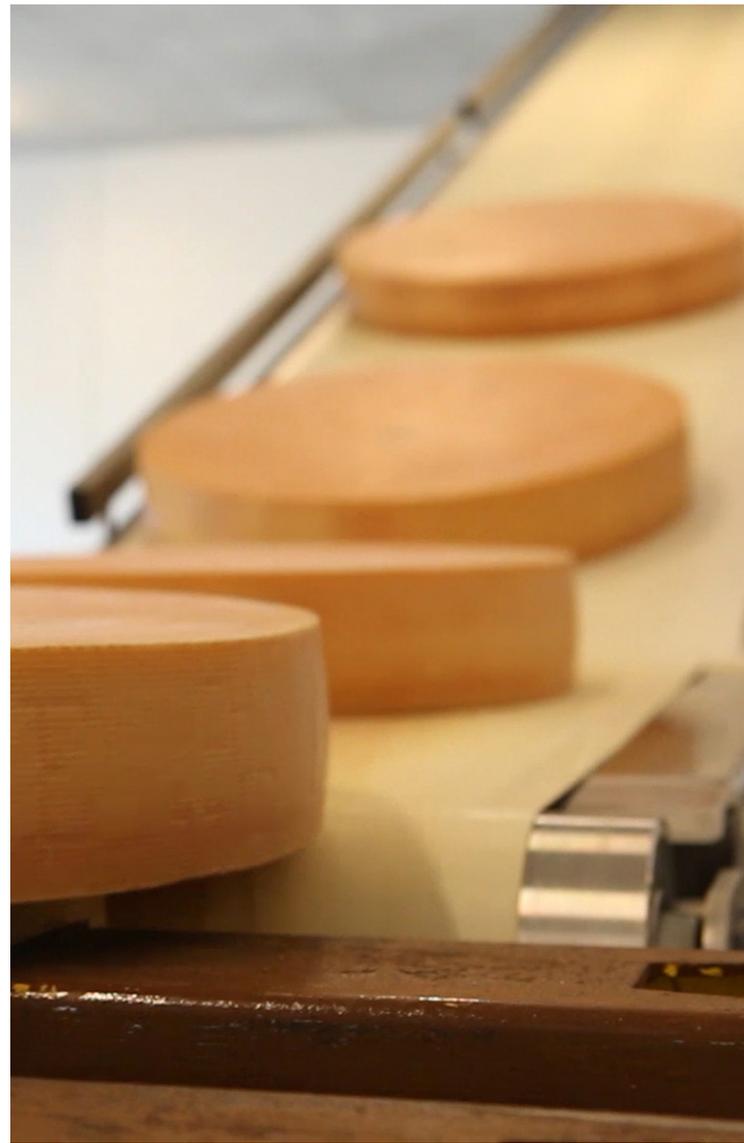
The task of the food processing industry is to take crops or farm animal products and use them to produce all kinds of foodstuffs. Throughout all food plants, but especially in the  **ZONES** where food comes in direct contact with equipment, it's essential to have safe and thorough cleaning practices, as well as machines that are designed according to the highest hygienic standards to prevent the formation of bacteria.

Foodborne Illnesses - a Growing Threat

A foodborne disease is any illness resulting from the consumption of food which is contaminated by pathogenic bacteria, viruses or parasites as well as chemical agents. Foodborne diseases pose a growing threat to public health worldwide.

Changes in the regulatory environment

Businesses in the food sector are proactively addressing changes in the regulatory environment such as the Food Safety Modernization Act and EU regulations.





⚠️ Food recalls, a direct consequence of contamination in a food plant, cost companies an average of \$10 million in direct costs alone, according to a study by the Food Marketing Institute and the Grocery Manufacturers Association (GMA) in the US.

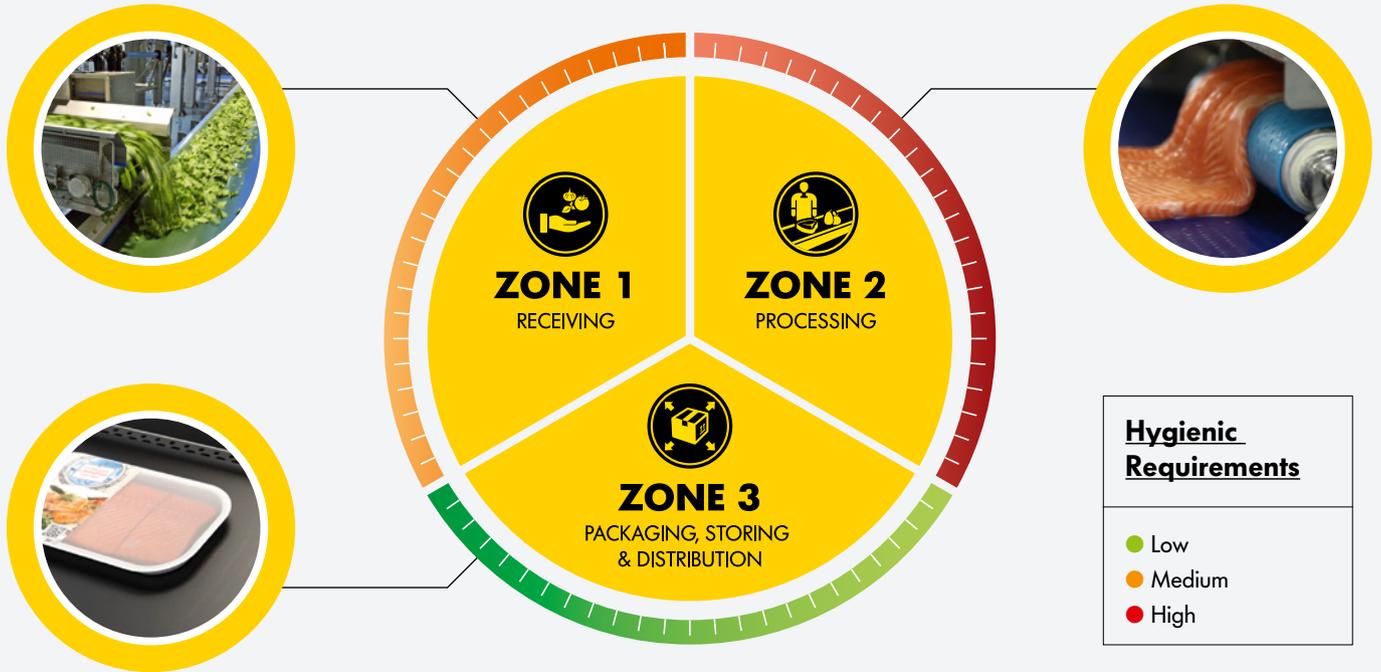
- A **STUDY** commissioned by the WHO of the global burden of foodborne diseases show almost 1 in 10 people fall ill every year from eating contaminated food and 420 000 die as a result.
- A study by a former U.S. Food and Drug Administration (FDA) economist estimates the total economic impact of foodborne illness across the nation to be a combined \$152 billion annually.
- In industrialized countries, the percentage of the population suffering from foodborne diseases each year has been reported to be up to 30%.

➤ Said **Jeff Evers**,
Senior Engineering Manager at Butterball LLC:

“ Hygiene is important, that’s why I like the Interroll product. Look, we’re only a box of bad meat away from being out of business. ”



> Zones of a food processing plant



> Impact of Foodborne Diseases

1 IN 10
PEOPLE FALL ILL



PEOPLE WORLDWIDE
420
THOUSAND
DEATHS



7.4
BILLION PEOPLE

Foodborne
ILLNESSES



TOTAL ECONOMIC IMPACT
152
BILLION
ANNUALLY

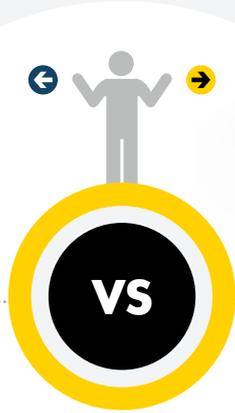
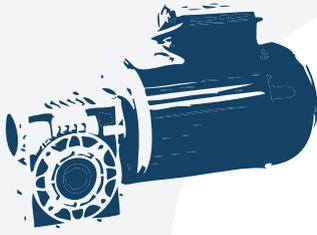
INDUSTRIALIZED COUNTRIES
UP TO 30%
ANNUALLY

People

POPULATION SUFFERING FROM
Foodborne DISEASES



> Food Grade Equipment Comparison



Standard Gear Motor

Interroll Drum Motor

SPECIFICATIONS

NO REQUIRES CABINETS		HYGIENIC DESIGN		YES MEETS EHEDG GUIDELINES
LONG		CLEANING TIME		SHORT
SPREADS GERMS AND BACTERIA		COOLING FAN		NOT NEEDED
GET HOT BUILDING REQUIRES MORE A/C		HEAT		STAYS COOL DUE TO HIGHER EFFICIENCY
IP54		IP RATING		IP69K
NOT ENERGY EFFICIENT		ENERGY		UP TO 40% MORE EFFICIENT
LENGTHY, COMPLEX		INSTALLATION		QUICK, PLUG & PLAY
BULKY		SPACE		COMPACT, SELF-CONTAINED
COMPLEX, LOT OF SPARE PARTS		MAINTENANCE		EASY, LIFETIME LUBRICATION

The Interroll Hygienic Drum Motors

To help food manufacturers all over the world comply with all of the strict regulations in terms of hygiene in their material handling processes, **Interroll has created the most hygienic belt drive currently available on the market.**

Conventional gear motors are bulky, complex to install, and most importantly, **non-hygienic**. An independent study was performed by the University of Parma in Italy comparing Drum Motors and gear motors in conveyor belt systems for the food industry. The outcome suggests Drum Motors have a clear advantage when it comes to hygiene, energy savings and installation time.

The **Interroll Drum Motor** can be hygienically cleaned and disinfected regularly using high pressure water, steam and chemicals. This helps you achieve the **highest possible hygiene** standards.



➤ **USDA and EHEDG Approved Design**

The Interroll Drum Motor was designed following USDA and EHEDG guidelines and is certified for meat, poultry and dairy applications. Furthermore, with its IP69k sealing systems, the Interroll Drum Motor is the ideal solution for wet and high pressure wash-down applications.

➤ **Guaranteed Lifetime of Materials**

The Chemical Resistance of the materials used for Interroll Drum Motor has been validated in real environmental tests. Cleaning specialist Ecolab* has certified a 5 year minimum lifetime of materials when exposed to typical cleaning and sanitation procedures using the Topax range of products.

The Interroll Drum Motor is the most hygienic belt drive for the food processing industry.

*Ecolab and the Ecolab logo are registered trademarks of Ecolab Inc. and its affiliated companies.



The **Interroll Drum Motors** are the most hygienic solution to drive your belts and are compatible with all MPB.



To know more about the entire range of our hygienic products for the food sector, visit

www.interroll.com



About Interroll

Established in 1959, Interroll has grown to become the world's leading supplier of key equipment for material handling. Whether you're handling boxes, pallets, parcels or soft goods, no other supplier has such a comprehensive range of solutions on offer.

This is why system integrators, OEMs and end users choose Interroll as a trusted partner for material handling installations, worldwide.

Interroll's global reach ensures quick delivery and superior after-sale service for customers, no matter where they are. By helping increase our customers' efficiency, we boost their competitiveness in today's high-stress marketplace.



interroll.com

Interroll reserves the right to modify the technical features of its products at any time. Technical information, volumes, data and features are only rough guidelines.

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