

**CHIORINO**<sup>®</sup>  
1906

*Passion for belting*

**HPAM**<sup>®</sup>

Conveyor and process belts

A breakthrough for food processing



FDA

USDA

EC 1935/2004



## **HP<sup>®</sup> AM** for a safe processing

Chiorino HP<sup>®</sup> AM antimicrobial conveyor and process belts represent a breakthrough for food processing.

The HP<sup>®</sup> AM conveyor belts combine the advanced antimicrobial bacteriostatic action with the premium features of the HP<sup>®</sup> line.

HP<sup>®</sup> AM antimicrobial belts do not contain biocides that can migrate and contaminate the food<sup>(1)</sup>. They fully comply with EU and international food regulations.

<sup>(1)</sup> Migration tests are made in accordance with EU 10/2011 regulation.

The antimicrobial action helps prevent bacteria build-up on the belt surface, protecting it from the bacterial action.

Antimicrobial properties are built in to inhibit the growth of bacteria that may affect the belt.

The antimicrobial properties do not protect users or others against bacteria, viruses, germs, or other disease organism. Always clean and wash the belt thoroughly before and after each use.





## Enhancing belt protection

Durable inhibition of bacterial growth on the belt

The HP<sup>®</sup> AM antimicrobial feature keeps the belt properties constant during the whole lifetime, unlike traditional biocides solutions.



Help preventing belt surface degradation



Long service life



## Risks mitigation

Self-protective belt

The HP<sup>®</sup> AM antimicrobial properties help prevent the formation of biofilm on the belt, and keep the belt easy to clean and protected from degradation by microbes.



Optimized cost of ownership



## HP<sup>®</sup> Product System

Premium performances

Excellent resistance to:

- Chemicals & sanitization agents
- High/low temperatures
- Fats and aggressive oils
- Mechanical stress caused by knife edges backflexing and scrapers.



Quick & easy to clean



Increased production efficiency



Long service life



## Certified Food Compliance

CHIORINO HP<sup>®</sup> AM conveyor and process belts comply with the latest european and international Food Regulations and related amendments:

- Regulation EC 1935/2004
- Regulation EC 2023/2006
- Regulation EU 10/2011
- Regulation EU 2024/3190
- Regulation EU 2025/351
- Regulation EU 528/2012
- FDA CFR 21-177:2600
- Exempt from EPA registration under the "treated articles exemption" in 40 CFR 152.25(a)





## Supporting HACCP

### On field results

*Chiorino HP® AM antimicrobial conveyor belts have been successfully tested by food manufacturers adopting severe hygienic protocols.*

*Comparative Swab Tests have been run on HP® AM belts both during the food processing and after sanitization cycles.*

*HP® AM belts resulted protected from the bacterial attack, detecting counts far below the acceptable limits, remaining constant for the whole belt service life.*

*Customers declared that HP® AM belts fully support the HACCP procedures and facilitate cleaning operations.*

*HP® AM belts do not replace the cleaning and sanitification procedures.*



## Bacterial growth & biocides migration test

Microbes have been inoculated on belt covers in a petri dish. The bacterial growth has been monitored for 7 days simulating washing cycles of a belt in industrial application.

*Tests performed by external independent Laboratory.*

**Standard  
TPU belt**



**Microbial attack and growth on a standard TPU belt**

- X** Bacterial growth on the belt's surface
- X** Belt affected by microbial growth

**Traditional  
biocides solutions**



**Food contamination & reduced antimicrobial effect with time**

- ✓** Bacterial growth inhibited
- X** Migration of biocides
- X** Loss of antimicrobial efficacy due to biocides migration

**HP<sup>AM</sup>  
Antimicrobial belts**



**The HP AM belts are protected from the microbes attack preventing the formation of biofilm**

- ✓** Belt protected
- ✓** No migration <sup>(1)</sup>
- ✓** No biofilm formation

<sup>(1)</sup> Migration tests are made in accordance with EU 10/2011 regulation.



# Production program

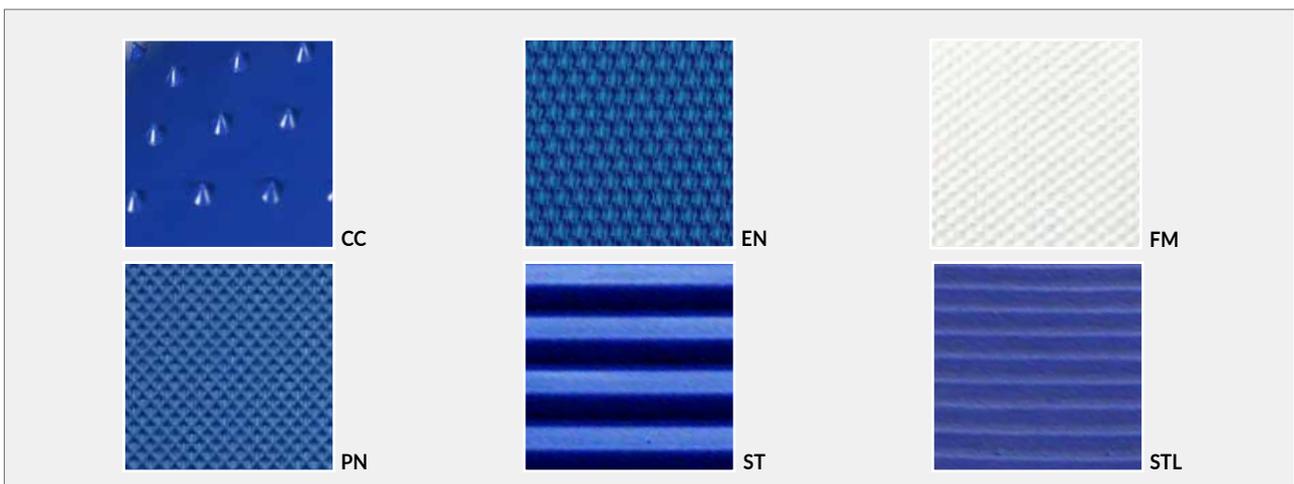
Code	Type	Material	Colour	Surface	Total thickness	Knife edge min. radius <sup>(1)</sup>	Min. pulley diameter <sup>(1)</sup>	Pull for 1% elongation	Temperature resistance °C	
					mm	mm	mm	N/mm	min.	max.



NA2693	EL2- U10 HP blue AM	HP® TPU	blue	smooth	1.00	-	10	2 <sup>(2)</sup>	-30	60
NA2694	EL3-U15 HP blue AM	HP® TPU	blue	smooth	1.50	-	10	3 <sup>(2)</sup>	-30	60
NA2712	EL3-U15 HP PN blue AM	HP® TPU	blue	PN	1.50	-	10	3 <sup>(2)</sup>	-30	60
NA2691	1M5 U0-U2 HP blue A AM	HP® TPU	blue	smooth	0.70	3	6	5	-30	110
NA2690	1M5 U0-U2 HP VL blue A AM	HP® TPU	blue	VL	0.70	3	6	5	-30	110
NA2697	1DM8 U0-U2 HP W A AM	HP® TPU	white	smooth	1.35	4	8	8	-30	110
NA2708	1M5 U3-U3 HP FL/FM W AM	HP® TPU	white	FM	1.40	-	10	5	-30	110
NA2709	2M5 U0-U0 HP A AM	HP® TPU <sup>(3)</sup>	white	fabric	1.00	4	8	6	-30	110
NA2714	2M5 U0-U0 HP blue A AM	HP® TPU <sup>(3)</sup>	light blue	fabric	1.00	4	8	6	-30	110
NA2710	2M5 U0-U2 HP W S A AM	HP® TPU	white	smooth	1.30	4	8	6	-30	110
NA2717	2M5 U0-U2 HP blue S A AM	HP® TPU	blue	smooth	1.30	4	8	6	-30	110
NA2722	2M5 U0-U2 HP W AM	HP® TPU	white	smooth	1.30	4	8	6	-30	110
NA2719	2M5 U0-U2 HP W A AM	HP® TPU	white	smooth	1.30	4	8	6	-30	110
NA2692	2M5 U0-U2 HP blue A AM	HP® TPU	blue	smooth	1.30	4	8	6	-30	110
NA2669	2M5 U0-U2 HP VL blue A AM	HP® TPU	blue	VL	1.30	4	8	6	-30	110
NA2715	2M5 U2-U2 HP PN blue AM	HP® TPU	blue	PN	1.85	-	15	6	-30	110
NA2698	2M5 U0-U3 HP EN blue A AM	HP® TPU	blue	EN	1.60	4	8	6	-30	110
NA2713	2M5 U0-U8 HP CC blue AM	HP® TPU	blue	CC	2.90	-	10	6	-30	110
NA2711	2M5 U0-U8 HP STL blue A AM	HP® TPU	blue	STL	2.40	-	10	6	-30	110
NA2707	2M5 U3-U15 HP FM/ST blue AM	HP® TPU	blue	ST	4.00	-	60	6	-30	110



NA2749	1M5 U0-U2 FXD AM	TPU	silver	smooth	0.75	4	8	5	-20	100
NA2750	1M5 U0-U2 FXD VL AM	TPU	silver	VL	0.75	4	8	5	-20	100
NA2751	2M5 U0-U2 FXD AM	TPU	silver	smooth	1.30	4	8	6	-20	100
NA2754	2M5 U0-U2 FXD blue AM	TPU	blue	smooth	1.30	4	8	6	-20	100
NA2752	2M5 U0-U2 FXD VL AM	TPU	silver	VL	1.30	4	8	6	-20	100



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