

## Innovation in curved belts

Curved belts are a special point of interest in the internal transport in the food industry. They are essential in any transport line, nevertheless in many occasions curves lead to problems. A curve can for example cause slipping in the transport.

Other issues

include a low hygiene level and a low rate of user friendliness.

The Easy M Curve Hose-Down curved belt reduces these problems to a minimum. This belt contains a unique contour drive with nicked chain which guarantees uniform and slip free transport of your products.

Furthermore, high hygiene and a high level of user friendliness are ensured because of the design of the belt.



The Easy M Curve is made of sanitary stainless steel and has an open construction, which makes it possible to clean the space inside the curve

thoroughly. To improve the ease of use, the belt can be replaced within several minutes without removing

the frame. The construction meets the HACCP requirements and the belt is FDA approved.

The Easy M Curve is available in standard models and sizes, but can also be designed according to specific needs.

Enter 42 or  at [www.scientistlive.com/eurolab](http://www.scientistlive.com/eurolab)

Marvu BV is based in Sint-Oedenrode, The Netherlands.  
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## Nutritionally optimised oils

Today's urban society is always busy and even though there are technological improvements everywhere to make life easier, time seems to become more and more precious. The rate of singles is growing and so the typical way of preparing food the traditional way is dwindling..

Convenience food is on the rise - everything must be easy and quick to prepare. People have something 'to

go' and do not care much about the nutritional aspects. The result is there is some concern about obesity.

People aged between 15 - 40 years are more prone to bad eating habits.

There is nothing wrong with good food fast - because responsible fast food operators have long changed their frying oil to non-hydrogenated oils, low in saturated fatty acids and practically free of trans fatty acids.

And, says oils and fats producer Walter Rau, the whole snack and frying business would do well to change to nutritionally optimise oils, especially those based on High Oleic Rape - or High Oleic Sunflower Oil. They are characterised by a low content of saturated fatty acids.



Convenience food: quick and east does not have to be unhealthy.

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Walter Rau is based in Neuss, Germany.  
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## Natural products for individual solutions

We're happy to assist food processors in developing their optimum products in terms of nutrition, functionality and sustainability.

- ✿ Reduction of SAFA and TFA
- ✿ Balancing of Omega -3/-6/-9
- ✿ High Oleic Rape and Sunflower Oils

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