



Dectyl - Metal Detectable Belt

“Dectyl Food Grade Synthetic Belts make our food production safer!”

The company Caffarel

Master Italian chocolatier Caffarel has been delighting customers with high-quality confectionery since 1826. The company's founder, Pier Paul Caffarel, was the creator of the much admired boatshaped gianduiotto chocolates, which owe their unique and delightful taste to the addition of sweet Piedmontese hazelnuts in the chocolate mix. Based in Luserna San Giovanni in the foothills of Torino, Caffarel is today a wholly-owned subsidiary of leading global Swiss chocolatier group Lindt & Sprüngli. Caffarel successfully tested our new generation of processing conveyor belts, the Dectyl Synthetic Belts.

Testimonial

«Caffarel has always been committed to protect consumers from the risk of pollution from foreign bodies, like broken plastic belt parts. For this reason, we have chosen Ammeraal Beltech to improve our Food Safety program, applying the new Dectyl Metal Detectable Synthetic Belts into our production process.

We have easily replaced the previous belt with the Dectyl ones. Using the Test-Cards, we have successfully determined the minimum detectable size of belting part from our metal detector in real actual working conditions.

All this, while maintaining similar performances from lifetime, flexibility and wear resistance like the standard classic belts.

After months of testing, we can say that the new Dectyl Food Grade Synthetic belts are like an insurance, protecting our brand reputation, preventing expensive product recalls and - most of all - making our food production safer!»

Mr. Flavio Falco

Engineering Manager at Caffarel

Flavio Falco