



## Poultry processing plant in Poland enhances food safety while saving time and water with Habasit hygienic solutions.

ZM „Brado-2” S.A., a leading Polish poultry processing company, faced the challenge of maintaining strict food safety standards while boosting efficiency and sustainability. With conveyor belts in direct contact with raw poultry, contamination risks needed to be addressed. Habasit, a global leader in conveyor technology, provided a tailored solution. By implementing Habasit’s Super HyCLEAN Belt, Hygienic CIP (Cleaning in Place) Unit, and Habasit Saniclip system, ZM „Brado-2” S.A. reduced cleaning time, minimized the potential of human errors, and saved water. These innovations improved hygiene, increased productivity, and reinforced Habasit’s commitment to food safety.

### Origin of the problem

*“ZM „Brado-2” S.A. processes over 40,000 chickens daily, making food safety and efficiency top priorities. Traditional conveyor belt cleaning methods were time-consuming and resource-intensive, requiring significant manual labor and water. Ensuring hygiene was essential due to the belts’ direct contact with raw poultry.”*

**“Exposing our customers to health risks is not an option,”**

Grażyna Franica-Socha,  
CEO and Sales Director at ZM „Brado-2” S.A..

*“Any lapse in hygiene could harm our reputation, consumer trust, and, most importantly, customer health. We also needed to optimize processes without compromising our standards.”*

This challenge was heightened by the need to meet sustainability goals while adhering to strict food safety regulations. The company realized it needed a more efficient, advanced system to address these issues holistically.



### Solution:

To address ZM „Brado-2” S.A.’s concerns, Habasit proposed a solution that combined innovation with practicality. Krzysztof Janik, Habasit’s Key Account Manager for the Food Industry, emphasized the importance of a tailored approach: *“Following a conversation with the customer’s CEO, I decided to test our products at their production facility as I was sure this is the exact purpose they all were designed for. We delivered our comprehensive food safety solutions, including the Super HyCLEAN belt, Hygienic CIP unit, and Habasit Saniclip. The seamless integration of this hygienic conveyor belt system, combined with its spe-*

cialized accessories, not only improves process efficiency but also ensures a higher standard of cleanliness throughout operations."

### Results:

The implementation of Habasit's hygienic solution has yielded remarkable results for ZM „Brado-2“ S.A..



**Reduced Cleaning Time:** A significant 56% reduction in manual cleaning time, leading to increased production efficiency.



**Water Conservation:** A substantial 14,000 liters of water saved annually, contributing to their sustainability goals.



**Enhanced Food Safety:** Minimized risk of contamination and improved adherence to stringent food safety regulations.

By collaborating with Habasit, ZM „Brado-2“ S.A. has successfully overcome its immediate challenges while aligning with the leading trends in food safety and sustainability.

### Product Specifications:

#### Super HyCLEAN® Belt:

This innovative belt features a unique design that minimizes organic debris accumulation and facilitates rapid, effective cleaning.



#### Hygienic CIP Unit:

This automated cleaning system streamlines the sanitation process, ensuring thorough removal of contaminants and reducing downtime.



#### Habasit Saniclip:

Quick-release belt-opening system for efficient maintenance.



For more information about Habasit's solutions and how they can benefit your business, please visit:

