

Food Processing Pallet

Aluminum Pallets Play a Vital Role in Food Safety

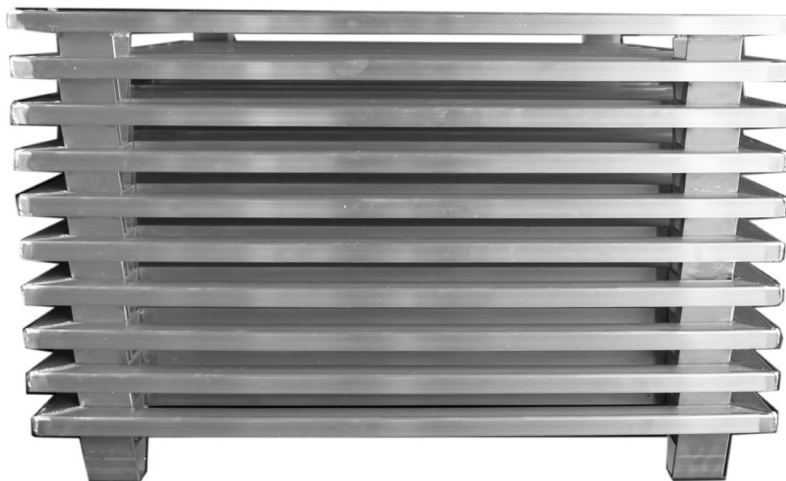
With the ever increasing regulatory emphasis on food safety, food processing companies are looking at high-quality captive aluminum pallets as being a lower risk solution for food processing facilities.



Advantages of Aluminum Pallets in Food Safety

- They do not absorb pathogens or harmful bacteria such as Salmonella, E. coli, and Listeria.
- They can be easily sanitized by washing before re-use.
- They do not have loose or protruding nails or splinters, which can puncture and contaminate packaged foods.

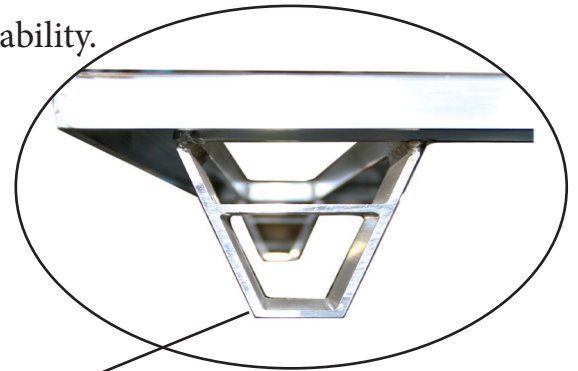
Pallets nest inside one another to make stacking/storing more efficient.



Height of 10 pallets stacked equals 30 1/4".

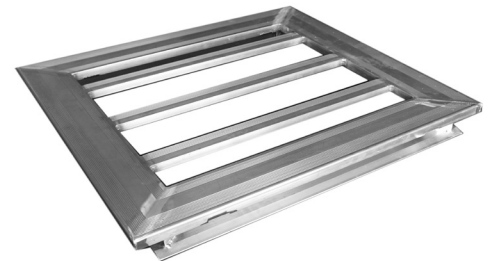
Advantages of Aluminum Industries Food Processing Pallet

- Manufactured to any size.
- Able to rack up to 3,000lbs for a standard 40”x48”.
- Recyclable which helps to meet company goals in sustainability.

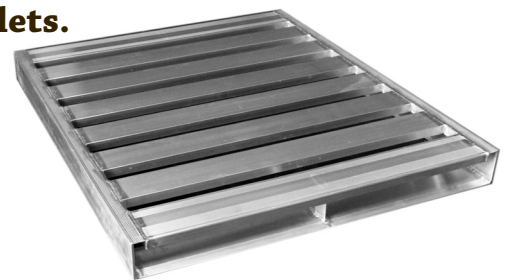
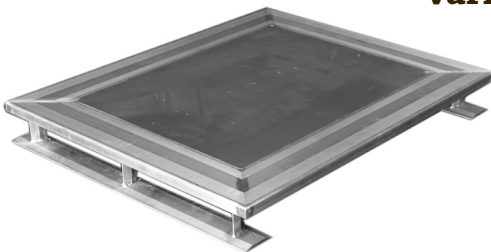


Avoiding Cross Contamination in Food Production Areas

Aluminum Industries food processing/nesting pallet reduces the risk of cross contamination. The pallet has a floor contact area of less than 6 sq. inches.



Aluminum Industries offer an endless variety of custom and standard pallets.



Aluminum Industries

4100 Bonner Industrial Drive
Shawnee, KS 66226

Tel: (800) 444-9692 or (913) 441-0073

Fax: (913) 441-0076

www.aluminum-pallet.com