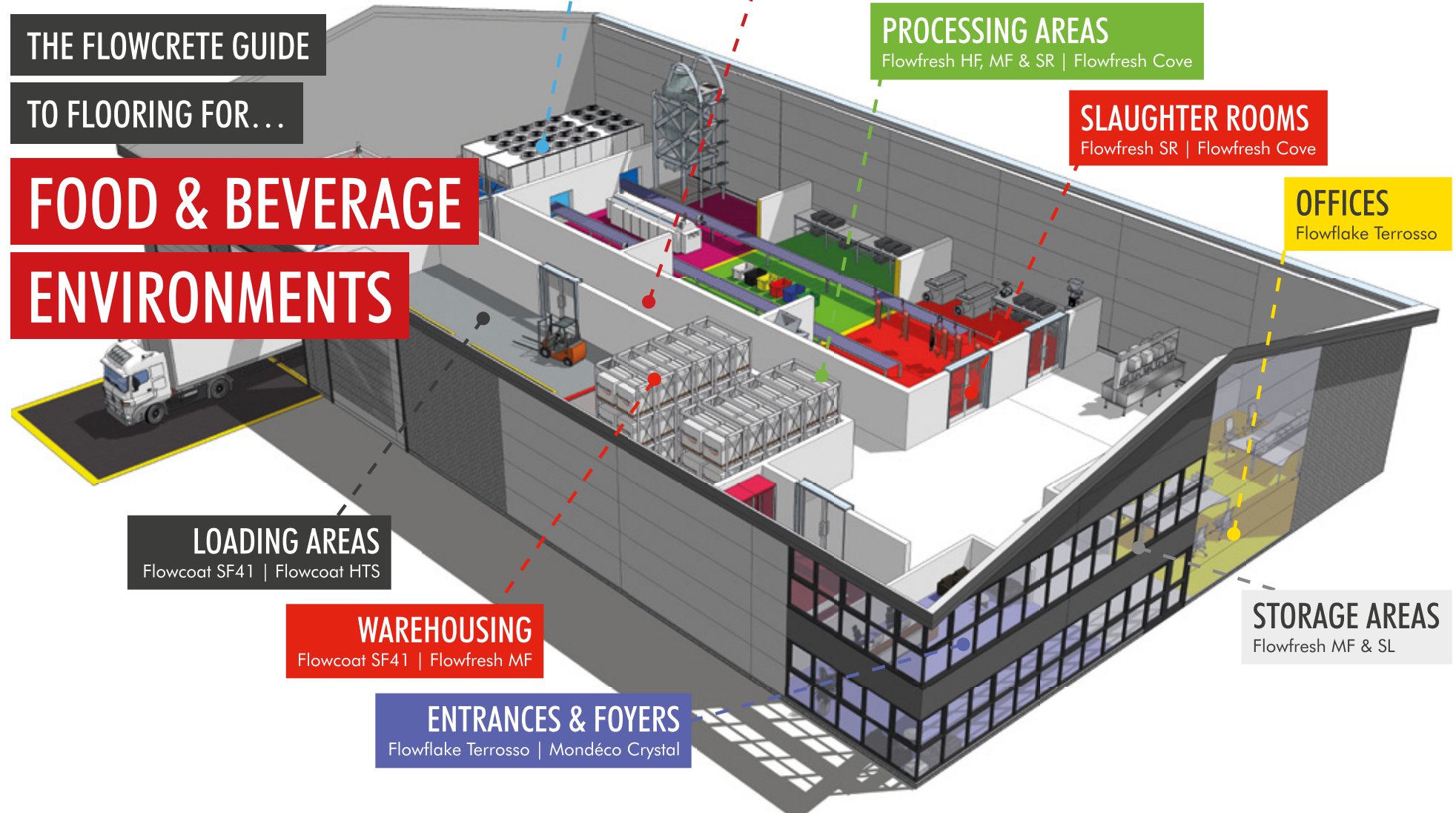


THE FLOWCRETE GUIDE TO FLOORING FOR...

FOOD & BEVERAGE ENVIRONMENTS



FREEZER ROOM & COLD ROOM
Flowfresh HF & RT

COOKING AREAS
Flowfresh MF

PROCESSING AREAS
Flowfresh HF, MF & SR | Flowfresh Cove

SLAUGHTER ROOMS
Flowfresh SR | Flowfresh Cove

OFFICES
Flowflake Terrosso

STORAGE AREAS
Flowfresh MF & SL

ENTRANCES & FOYERS
Flowflake Terrosso | Mondéco Crystal

WAREHOUSING
Flowcoat SF41 | Flowfresh MF

LOADING AREAS
Flowcoat SF41 | Flowcoat HTS

WHY SPECIFY RESIN FLOOR SOLUTIONS FOR FOOD & BEVERAGE ENVIRONMENTS?



The floor of a food processing facility is subject to a wide variety of food by-products, including fats, hot oils, blood, sugar solutions and natural food acids. Many of these substances can cause damage to an uncoated concrete floor due to their corrosive nature.

Flowcrete's HACCP International and ISO 22196 certified cementitious polyurethane flooring materials offer enhanced protection with the inclusion of Polygiene®, a silver-ion antimicrobial agent, designed to protect the surface from the degradation caused by microbial growth.

On top of this, punishing cleaning and maintenance processes including steam cleaning, power washing, hot water washdowns and the use of aggressive

cleaning agents can place a significant amount of stress on the floor. On an uncoated concrete surface this could lead to significant damage.

Steam cleaning and hot water washdowns are likely to put undue stress on the concrete slab, whereas power washing will begin to eat away at the surface and expose the concrete's weakness. The use of aggressive cleaning chemicals corrodes the unprotected concrete, leaving it ripe for bacterial penetration as it becomes more and more porous.

For all of these reasons it is non-negotiable that an exposed concrete slab is covered with a high performance flooring system where consumable food and beverage products are produced, processed, packaged or stored.

BENEFITS OF RESIN FLOORING



Lifecycle Costing:

Durable resin flooring systems reduce the frequency of repairs or need for replacement.



Easy to Clean:

Non-porous for ease of maintenance and resistance to chemicals used when cleaning.



Hygienic:

Antimicrobial additives can reduce bacteria by up to 99.9%.



Resistance:

Protects the substrate against extreme changes in temperatures.



Slip Resistance:

Graded aggregates improve traction and safety underfoot.

APPLICATION SUITABILITY



Meat & Poultry Plants



Dairy Processing Plants



Beverage Processing Plants



Catering Kitchens



Bottling & Canning Plants



Flour, Maize & Feed Milling