

## Flowcrete Takes Food Industry Flooring to CIBUS'TEC 2016

Flowcrete will be showcasing its range of HACCP International certified floors to Europe's food and beverage industry this year at CIBUS'TEC 2016 on stand D058.

Taking place from October 25th-28thin Parma, Italy, <u>CIBUS'TEC</u> provides a platform for the food industry to discover the latest technological innovations and solutions available to the market.

Attendees to the show will be able to find out about Flowfresh, Flowcrete's line of polyurethane floors that have been specifically tailored to meet the challenges of today's food and beverage industry.

In fact, the Flowfresh range has been <u>HACCP International certified</u> due to its ability to be an active part of a contamination prevention programme within intensive food production facilities. Meeting the HACCP standard means that food and beverage producers can rest assured that the floor beneath their feet will help to create a safe and productive working space while simultaneously complying with national and international regulations.

The key properties that make Flowfresh so effective within the food industry is its seamless and impervious finish that can be cleaned very quickly and easily combined with its exceptional durability that avoids contamination prone cracks or gaps appearing in the surface.

Every Flowfresh floor includes the antibacterial additive Polygiene®, a silver-ion based agent that is able to eliminate up to 99.9% of bacteria that comes into contact with the floor. The polyurethane system has been proven to meet the ISO 22196 standard, which measures the antibacterial effectiveness of plastics and other non-porous surfaces.

The combination of HACCP International certification and ISO 22196 compliance proves that Flowfresh is uniquely tailored to meet the food industry's stringent hygiene demands.

Flowfresh has become a popular flooring choice among a wide variety of the food and drink industry's sub-market sectors - from breweries, wineries and distilleries to dairies, abattoirs, poultry processing plants and more.

This versatility and suitability has led to Flowfresh being utilised by many high-profile food producers around the world, with companies such as McVitie's, Thorntons, Heineken and Unilever all specifying Flowfresh floors.

To learn more about choosing HACCP International certified flooring for food and beverage facilities, talk to Flowcrete's expert team on stand D058 of CIBUS'TEC 2016.

## **Press Contact**

For more information please visit <a href="www.flowcrete.co.uk">www.flowcrete.co.uk</a> or contact Daniel Ash at Flowcrete Group's Marketing department on 01270 753 000 or email dan.ash@flowcrete.com.

## **Notes to Editors**

Flowcrete UK has its headquarters in Sandbach, Cheshire and is part of the global Flowcrete organization. Flowcrete is part of The Euclid Group, the international construction chemicals group of RPM International Inc.

A world leader in the manufacture of seamless industrial and commercial resin floor, wall and coving solutions as well as other specialist coating technologies, Flowcrete has international manufacturing facilities in the Americas, Europe and Africa as well as Central and South East Asia.

Flowcrete supplies world-class seamless flooring solutions to transform environments across the globe including; decorative seamless resins, waterproof car park deck coating systems, seamless resin terrazzo, durable antimicrobial flooring, corrosion protection, self levelling underlayments, underfloor heating and now underfloor acoustic insulation.

Flowcrete's ambitious and dedicated team, led by President Craig Brookes, is inspired by excellence in people, products and service as well as continual innovation and sustainable growth. Flowcrete continues to use its global expertise to introduce environmentally friendly, hygienic and aesthetically attractive floors to create a better and more sustainable world.

For further information please contact 01270 753 000.

Or visit us on the web at www.flowcrete.co.uk.