

Flowcrete Puts the Spotlight on HACCP International Certified Floors at Gulfood Manufacturing

Flowcrete Middle East was busy throughout Gulfood Manufacturing 2015, demonstrating to the show's attendees how its polyurethane Flowfresh system can be used to create a HACCP International Certified floor.

The resin flooring manufacturer's expert team spent last week's three-day exhibition advising food and beverage industry professionals on the importance of having a HACCP International compliant production line in order to minimise the risk of contamination incidents.

One of the most technically challenging sectors, the food industry relies heavily on the correct specification of flooring materials in order to deliver a clean, safe and sanitary environment that meets a wide range of critical health and safety requirements.

There are a number of factors that building designers and facilities managers in the food and beverage industries must consider when selecting a new floor finish. Floors must be able to be cleaned effectively and thoroughly, must not absorb grease, food substances or water, harbour pests or bacteria and should be laid to a safe design so as not to cause the pooling of water.

The key properties that floors in this sector must have were demonstrated to Gulfood Manufacturing's visitors with a life-size model at Flowcrete Middle East's stand. This model displayed how stainless steel drainage can be incorporated into a seamless, slip resistant and robust Flowfresh finish.

A properly designed drainage system is vital to ensuring that a food manufacturing facility is kept free from unwanted contaminants. Many of the show's attendees were interested to learn from Flowcrete Middle East about how to create an easily cleanable surface in a large-scale industrial plant that has the right number of high quality floor drains placed in the appropriate locations.

The Flowfresh flooring range has been <u>awarded HACCP International Certification</u> thanks to its ability to create a hygienic, long lasting finish. This accreditation means that it meets an important, internationally recognised regulators tough standard for food safe flooring.

Every Flowfresh floor has been enhanced with a powerful antibacterial additive to go above and beyond regulators' requirements and further safeguard the floor from harmful microbes. The silver ion-based, bactericidal agent Polygiene® is homogenously distributed throughout the resin matrix of a Flowfresh floor, a formulation that eliminates 99.9% of bacteria and that meets the ISO 22196 standard for measuring a surface's antibacterial effectiveness.

If you would like to continue a dialogue started at <u>Gulfood</u>, or if you just want to find out more about flooring for the food and beverage sector, then get in touch with Flowcrete Middle East on +971 4 886 4728 or email <u>uae@flowcrete.com</u>.

Press Contact

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Notes to Editors

Flowcrete Middle East FZCO is part of Flowcrete Group Ltd and has offices based in Jebel Ali Free Zone, Dubai.

Flowcrete Group has manufacturing facilities across the Americas, Asia, Europe and Africa.

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

Flowcrete's ambitious and dedicated team 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 more information please visit www.flowcrete.ae