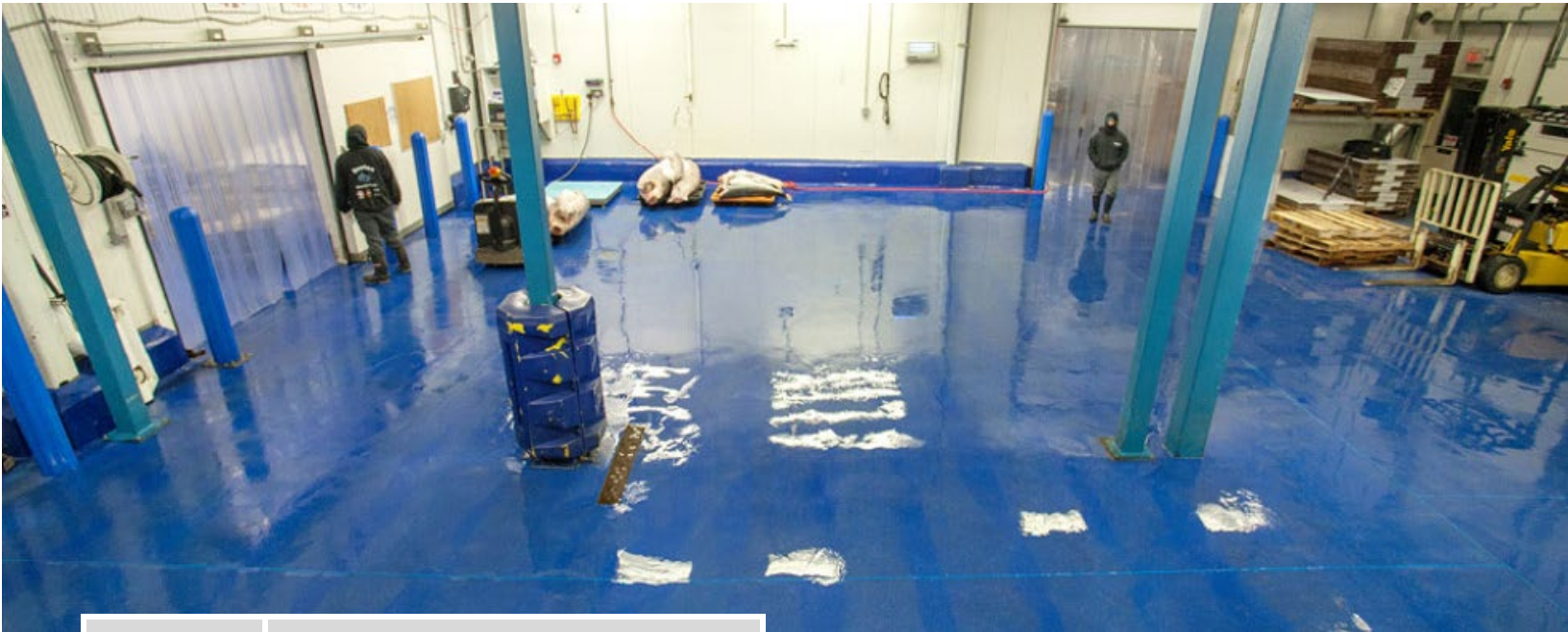


Flowcrete

Case Study



Client:	Boston Sword & Tuna
Project:	Cementitious Urethane
Products:	Flowfresh
Location:	Boston, Massachusetts

All Hands on Deck as Flowcrete Bolsters Boston Seafood Processing Project

Flowcrete provided a flooring facelift for Boston Sword & Tuna's seafood processing plant.

Since founders Tim Malley and the Scola brothers merged their businesses in 2006, the seafood giants have grown to become one of the largest suppliers of seafood in the U.S.

The company's plant at 8 Seafood Way, Boston, MA, required a new floor finish that would provide a reliable and hygienic platform in the face of the challenging conditions experienced in such a large-scale seafood processing plant.

Over 10,000 sq. ft. of antimicrobial flooring system, Flowfresh HF was applied in the cutting room, receiving area and packaging area of the warehouse to provide the client with a clean, durable and hygienic work surface.



Flowcrete

Case Study



Michael Scola, BST President said: “We were looking for a floor that was going to last, we wanted the materials to be very strong.

“Sometimes you have the concrete and you get a crack, and then water gets underneath it. With this product, that doesn’t happen.

“I think the material Flowcrete sells is phenomenal, I can’t count how many people have complimented us on these floors since we put them in.”

The old concrete floor had been inevitably exposed to significant quantities of fish, fluids and by-products. Shotblasting was therefore not sufficient preparation for the new floor and Flowcrete’s licensed applicator had to scarify and remove a significant amount of concrete to achieve a clean and solid base.

The installation was conducted over the space of a year when shutdown allowed access to the site. The single trowel down application was expertly executed with no primer or topcoat required. The Flowfresh accelerator also allowed the applicator to achieve cure despite time constraints.

