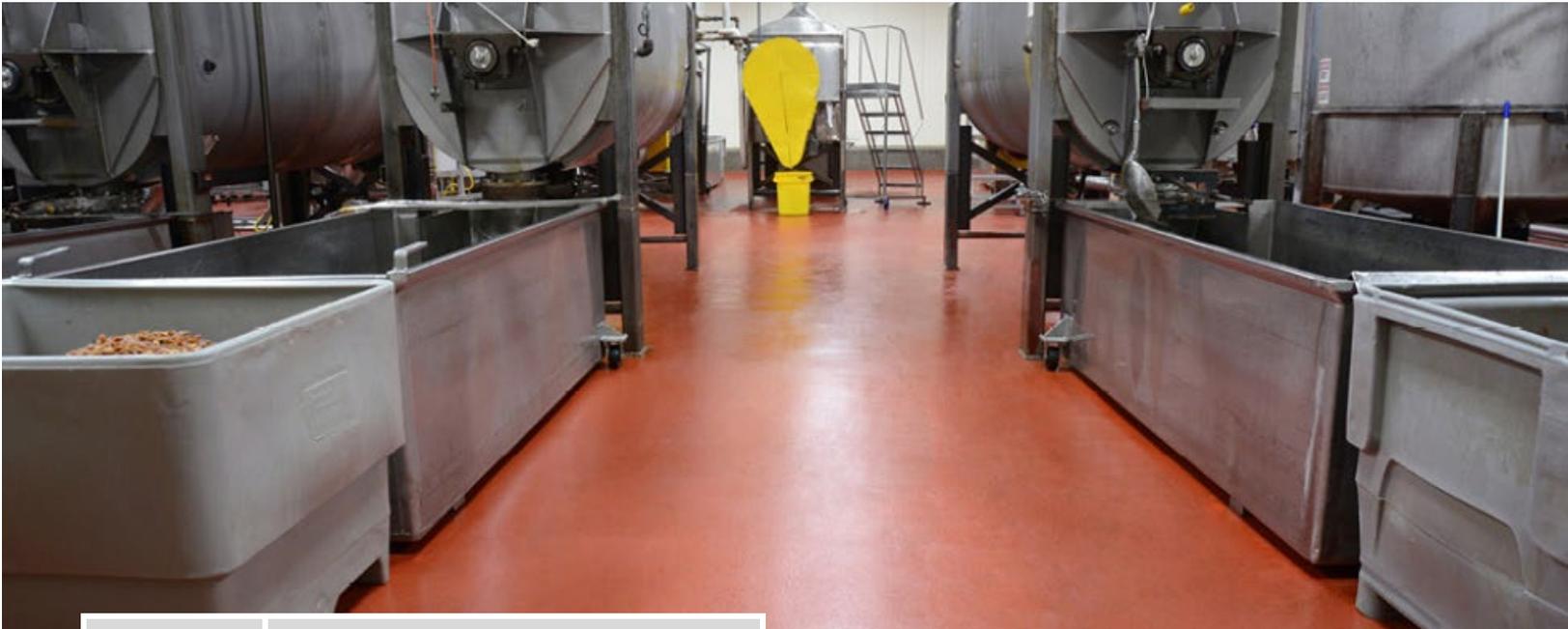


Flowcrete

Case Study



Client:	Prairie Land Food
Project:	Cementitious Urethane
Products:	Flowfresh
Location:	Alsip, Illinois

Prairie Land Food Products Plant Protected with Flowfresh

Prairie Land Foods Products chose Flowcrete Americas to help them safeguard their processing facility with a hygienic, hard wearing floor.

The client had noticed that the epoxy floors installed in some of their production areas were failing, with cracks and splits appearing in the surface.

The operating temperatures used in the plant to fry pork snacks are very high and the epoxy products that had initially been installed were not able to cope with the heat variations and cleaning regime.

The issue was identified as a potential hygiene risk and solving it became a priority for the plant management team.

Prairieland replaced the 12,000 sq ft of failing floors with Flowfresh HF, a hygienic cementitious urethane system ideal for resisting the extensive cleaning shifts at the Prairieland Foods plant which involves thermal shock from daily washes at 208°F.



Flowcrete

Case Study



In addition, bacteria build up on the factory floor will be minimized as Flowfresh includes the unique silver-ion additive Polygiene® which inhibits the generation of up to 99% of bacteria on the floor's surface.

Combined with its clean credentials, Flowfresh HF also has the strength, durability and chemical resistance that Prairieland Foods requires to cope with the manufacturing of their products. As alongside the heat variations the floor will face heavy-duty traffic and oil spillages on a daily basis.