

**Project:**

PMF Fresh Salad and Soup  
Preparation Facility

**Location:**

Homebush Bay, Sydney

**Project completed:**

2013

**Applicator/Contractor:**

Ironbark Flooring

**Market sector:**

Food & Beverage

**Products used & amounts:**

Ucrete DP20/1000m<sup>2</sup>

## Primo Moriatis Fresh Soup and Salad Ucrete DP



Specifically developed for the food, beverage and pharmaceutical industries, Ucrete DP20 has provided the ideal flooring solution for the PMF soup and salad facility in suburban Sydney

### The background

When leading Australia pre-packaged food company Primo Moriatis Fresh (PMF) was looking to establish its new fresh salad and soup preparation and packaging facility in suburban Sydney, the focus was set squarely on quality and performance.

From the high-tech custom made processing equipment through to the type of the flooring used, all aspects of the state-of-the-art facility had to meet PMF's strict quality, hygiene and performance standards.

Specifying the right flooring was recognised as having a major impact on containing maintenance costs and production downtime.

### The challenge

With that in mind, when it came to selecting an appropriate flooring solution for the facility, PMF wanted to be sure that it would be able to withstand the harsh operating environment while also providing a safe floor that is easy to clean.

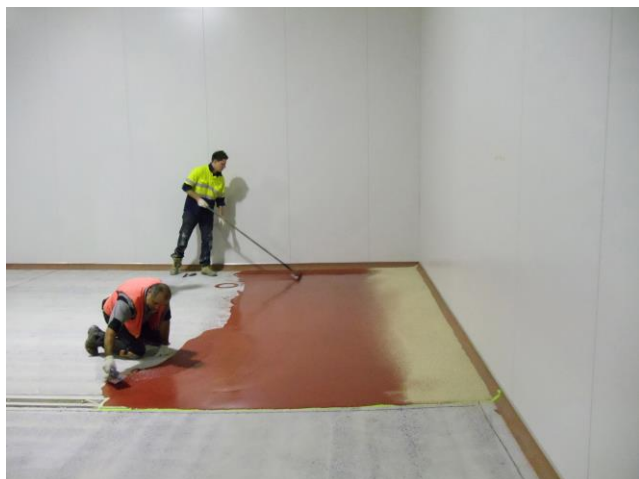
Together with the obvious hygiene requirements – especially with fresh, ready-to-eat foods – the floor at the PMF facility had to be able to cope with the heat from the soup processing line and the thermal shock of high temperature cleaning in a refrigerated environment. It also had to be able to withstand mechanical damage from equipment and provide a safe, slip-resistant surface in a wet environment.

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# Primo Moriatis Fresh Soup and Salad

## Ucrete DP



The concrete slab floor was first shot-blasted and had minor repairs made, prior to a 9mm thick trowel application of Ucrete DP20

### Our solution

Specifically developed for the food, beverage and pharmaceutical industries, Ucrete DP combines outstanding strength and non-slip performance characteristics with a finish which is non-tainting, non-dusting, microbiologically inert and extremely easy to clean. It also offers exceptional resistance to aggressive chemicals, heavy impact and temperatures from -40°C to 120°C.

In addition, the Ucrete family of products is approved globally by HACCP (Hazard Analysis and Critical Control Points scheme) as a suitable floor surface for food preparation facilities - and is the only floor surface so endorsed.

Ucrete DP20 also meets the requirements of the Australian Standard AS/NZS 4586:1999 Slip Resistance Classification of New Pedestrian Surface Materials for slip resistant pedestrian surfaces in "high slip risk" areas.

Constructed in a refurbished building next to the existing PMF processing facility in Homebush, the floor in the Fresh Soup & Salad facility was first shot-blasted and had minor repairs made. This was followed by a 9mm thick trowel application of Ucrete DP20 across an area of approximately 1,000m<sup>2</sup>.

### The customer's benefit

- Ucrete DP20 has provided the ideal flooring for PMF's pre-packed fresh soup and salad facility.
- Ucrete DP20 combines heavy-duty performance with a slip resistant pedestrian surfacet.
- The new floor went down very well with no problems preventing any unexpected delays during application.
- Heavy duty formulation will ensure that the floor stays looking good and continues to perform for many years.
- The floor at the Homebush Bay facility is mirroring the success of PMF's first Ucrete floor in Queensland

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Approximately 1,000m<sup>2</sup> of Ucrete DP20 was used in PMF's Homebush Bay pre-packed fresh soup and salad processing and packaging facility

### Projects facts at a glance

- Approximately 1,000m<sup>2</sup> of Ucrete DP20 used throughout PMF's Homebush Bay pre-packed fresh soup and salad processing and packaging facility.
- Ucrete DP20 was selected for the Homebush Bay facility following the success of the previously applied Ucrete floor at another of PMF's production facilities in Queensland.
- The Ucrete DP20 was trowel applied to the shot-blasted and prepared concrete slab floor at a thickness of 9mm.
- The new floors combine outstanding strength and non-slip performance characteristics with a finish which is non-tainting, non-dusting, microbiologically inert and extremely easy to clean.
- The Ucrete family of products is the only floor surface approved globally by HACCP as a suitable floor surface for food preparation facilities.

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