

**Project:**

Top Cut Foods Meat  
Processing & Packaging  
Facility Redevelopment

**Location:**

Gold Coast, Queensland

**Project completed:**

2008

**Applicator/Contractor:**

Sealtec Pty Ltd

**Market sector:**

Food & Beverage

**Products used & amounts:**

Ucrete DP

## Ucrete DP flooring solution

A cut above the rest for major Australian meat processing facility



### The background

Renowned as one of Australia's leading "portion control specialists" over the past 20 years, Top Cut Foods Pty Ltd is one of the country's most recognized food companies for its supply of high-quality, pre-packaged fresh meats, smoked products and manufactured meat products to supermarkets. It is also reputed in the retail and the restaurant trade sectors - both locally and internationally. To keep up with the ever-increasing demand for its products, Top Cut Foods has undertaken a major redevelopment of its Burleigh meat processing and packaging facility in the heart of southeast Queensland's burgeoning Gold Coast business region. Needless to say, the focus on quality is extended to all aspects of the plant redevelopment, including the selection of an appropriate flooring solution.

### The challenge

Ensuring safe and hygienic environment for food processing is critical in terms of both Occupational Health and Safety, and meeting strict food hygiene regulations.

Kane Hope, the manager of specialist flooring applicator Sealtec Pty Ltd, explained, "As you would expect in a high quality food processing facility such as this, ensuring that you have the right floor is of paramount importance."

"The floor not only has to be easy to clean, hygienic and extremely hard wearing, it also has to be safe - especially in terms of its slip-resistance capabilities in what are often wet and slick conditions."

**Contact:**

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## Our solution

Specifically developed for the food, beverage and pharmaceutical industries, Ucrete DP combines outstanding strength and non-slip performance characteristics. It meets the requirements of both the U.S. and European standards for slip resistant pedestrian surfaces, as well as those of AS/NZS 4586:1999 Slip Resistance Classification of New Pedestrian Surface Materials in relation to "high slip risk" areas. Ucrete DP's unique formulation and profile provides an extremely high level of slip resistance while still remaining easy to clean and maintain. Its monolithic formulation combines the toughness and chemical resistance of polyurethane with the heat resistance and durability of concrete. Furthermore, it provides protection throughout the total thickness of the floor, rather than relying on a thin seal coat. It also gives a wider range of resistance to chemicals and solvents (including acids, alkalis and hydrocarbons) than any other resin floor as well as remaining unaffected by thermal shock and/or repeated temperature cycling.

Applied at an average thickness of six millimetres, Ucrete ® DP is featured on the concrete slab floors in the meat processing/preparation areas, cooking room, meat-smoking room, Halal processing areas, smallgoods loading dock, cool rooms, freezers and washdown room. The project utilises two colours of Ucrete DP, namely Green and Cream.

## The customer's benefit

- Ucrete DP has provided the ideal flooring for Top Cut Foods meat and facility.
- Ucrete DP delivers the ideal combination of extremely durable non-slip performance and attractive aesthetics

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## Projects facts at a glance

- Ucrete DP provided Top Cut Foods with a floor that is easy to clean, hygienic and extremely hard wearing. Slip-resistance is also extremely important. Ucrete DP's formulation combines toughness and chemical resistance.
- Ucrete was applied at an average thickness of six millimetres, and is featured on the concrete slab floors in the meat processing/preparation areas, cooking room, meat-smoking room, Halal processing areas, smallgoods loading dock, cool rooms, freezers and washdown room.
- 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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