

Flowcrete's Hygienic Solution for Specialist Meat Co.



• Product: Flowfresh MF • Market Sector: Food & Drink • Location: Spain • Client: Estrella de Castilla
• Date: 2008

Flowcrete has been involved in a hygienic flooring installation for the popular Spanish ham and sausage brand, Estrella de Castilla, based in the village of Guijelo in the Salamanca region of Spain.

Estrella de Castilla is a leading provider of tasty meat products made exclusively from Iberian pork – a rare breed that is recognised as one of the most exquisite in the world.

5.000m² of Flowcrete's seamless antimicrobial floor finish, Flowfresh MF, has been installed in Estrella de Castilla's Curing Room, which sees pork products hung for as long as nine months in order to reach the desired flavour and colour.

Flowfresh MF is a self-smoothing and solvent-free polyurethane resin flooring system that combines excellent durability with effective antimicrobial protection. Best suited to dry processing or storage areas, Flowfresh MF is ideal for environments that are subject to light-medium foot traffic.

Containing an innovative silver ion based antimicrobial additive, Polygiene®, Flowfresh MF is proven to destroy the bacterial population on the service of the floor by up to 99.9%. What's more, this inherent antimicrobial technology remains active for the lifetime of the floor – even when worn or damaged.

In addition, Flowfresh MF boasts excellent heat and chemical resistance, making it the ideal system for Estrella de Castilla where salt is a vital ingredient in the maturation process of the meat.

Following the success of the initial project over 20,000m² of Flowfresh is currently being installed within a new development at the site, which is intended to expand the company's operations.