

### Fine Lady chooses Flowcrete to floor its new bakery



•Product: Flowcrete MF, Flowcrete HF & Hydraseal •Market Sector: Food & Drink  
•Location: UK •Client: Fine Lady Bakery •Date: 2010

When Fine Lady Bakeries - suppliers of bread and a range of speciality products to large supermarkets chains, independent retailers, sandwich makers and caterers - were seeking a fast track flooring solution for their new production facility in Newton Heath, Manchester, Flowcrete supplied the solution.

Flowcrete MF and Flowcrete HF together with Hydraseal were chosen to deliver the ideal specification for this huge 11,500m<sup>2</sup> production facility where health and hygiene were of paramount importance.

Fine Lady not only needed a reliable, antibacterial flooring solution, to meet the stringent hygiene requirements of a food processing establishment, but also wanted a dependable, flexible contractor to complete the installation. Flowcrete's MF and HF products with in-built antimicrobial features ticked all the boxes; providing a beautiful floor finish to enhance the working environment and to top it all the installation was completed by one of Flowcrete's approved and trusted contractors to ensure customer satisfaction.

Another added complexity to the project was the high moisture content of the floor and speed of installation required. Flowcrete specified Hydraseal damp proof membrane to allow the floor finish to be laid immediately despite the adverse moisture levels present. This meant the floor could be completed within the time constraints and with peace of mind that the quality of the system would not be compromised.