

### Flowfresh hygienic floors for Sam Coles new factory



•Product: Flowfresh HF •Market Sector: Food & Drink •Location: UK  
•Client: Sam Cole Food Group Ltd •Date: 2010

Sam Cole Food Group Ltd was formed when three great companies; Sam Cole Fish Merchants, Capps Foods and Anglia Prepacks came together under one roof in a purpose built factory in Lowestoft, Suffolk and the new factory construction has been backed by grants from the European Fisheries Fund and the Marine and Fisheries Agency.

The demands on the new factory floor were high due to handling both fresh and frozen fish as well as packaging and despatch, so not only was health and hygiene high on the agenda, but also a floor which could withstand heavy traffic and an intensive cleaning regime.

Flowcrete was the main contractor's product of choice as they had installed similar products in other sites in the area. The combination of the success of Flowcrete HF polyurethane screed in the existing factory together with excellent working relationship with Flowcrete, gave the main contractor the confidence that not only would they get the right flooring solution for the project, but also the support they needed before, during and post application.

Flowfresh HF polyurethane concrete flooring provided the ultimately flooring system. Flowfresh with Polygiene® incorporates a silver ion additive providing an effective antibacterial and antifungal protection to food and drink manufacturing areas. Flowfresh HF is easy to clean, inhibiting the spread of dirt and bacteria and is also highly resistant to heat and chemicals, delivering a performance floor which is able to withstand the pressures put upon it.