

## RESDEV – FLOORING THE FOOD CHAIN

Combining the highest standards of hygiene with operational excellence and health and safety compliance is of vital importance to Adams Food Ingredients Ltd, part of the Irish Dairy Board (IDB). A planned refurbishment programme has seen the company select a range of flooring products from resin flooring specialists Resdev Ltd for part of its central UK site at Leek in Staffordshire.



Adams Food Ingredients manufactures a growing range of functional ingredients for food manufacturers, with three speciality dry blending plants. In the beta grinder area, the original substrate took the shape of glazed paver blocks, which required careful gritblasting and grinding to achieve the correct mechanical key for the flooring system. This was followed by the application of Resdev's Pumaprime TC primer, designed to bond epoxy screed compositions, absorbing into the resin screed as well as the substrate.

The floor was then treated using Resdev's Pumadur RT, a heavy duty polyurethane floor system offering advanced abrasion and chemical resistance and creating a level, aesthetically pleasing surface with good slip resistance and excellent cleanability. Additional products applied included Pumadur TF, a matt polyurethane coating which was used to coat the concrete upstands in the room, providing a continuous, seamless finish onto vertical surfaces.

In the bag off area, following remedial work to the substrate and the application of Pumaprime TC primer, Resdev's Pumaflow, a medium to heavy duty flow applied epoxy resin flooring system was applied. Pumaflow offers advanced wear resistance and creates an attractive, smooth and easily cleaned gloss finish which is ideal for use in dry processing areas.

Following the success of these applications, Adams Food Ingredients now plan to use further Resdev products in other areas of the plant.

Resdev Ltd / [www.resdev.co.uk](http://www.resdev.co.uk) / 01422 379131

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