



Kerry Foods

United Kingdom



Project

A food grade heavy duty flooring system was required to upgrade the Kerry Foods production facility.

In such an environment with food stuffs being produced, hygiene and the capability for a seamless floor with non-slip properties for the employees working in this area were essential requirements.

The flooring chosen also had to accommodate falls in the sub floor with the capability to incorporate drainage channels.

Substrate: Concrete.

Requirements: To be hygienic, providing a seamless, non-slip surface.

Specifications: Meeting all European Directives.

Client: Kerry Foods.

System

The chosen flooring system was Resuthane™ TG69 polyurethane screed system in a Forest Green colour. The introduction of this green flooring produced a stunning looking food factory which complied with all the European Directives.

Resuthane™ TG69 is also approved by the Campden BRI Food Research Association for use in the food industry, providing an ideal solution for food and food production environments as it is classed as a non-taint product, allowing for installation around food products and production.



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