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- Hygienic aspects, migration stability
- Surface design
- Thermal, chemical and mechanical stress
- Joints
- Downtimes
- Case studies



Introduction:

All processing steps have one in common









Only the right selection of floors and walls provide hygienic, safe and appropriate working conditions



Introduction:

Three major concerns will influence the decision:

- Surface quality
- Required working conditions
- Return on invest which implies

High durability

Easy maintenance

Fast repairs (downtimes)



Introduction:

The quality of the floor is finally a result of:

- Careful surface inspection
- Appropriate surface preparation
- Best and controlled product quality
- Experienced and trained applicators



Introduction:













Surface quality – hygienic aspects:

HACCP

Hazard Analysis Critical Control Point



preventive concept

depending on the processing steps, various properties may be required to the floor

no "HACCP" testing which leads to a general approval



Surface quality – hygienic aspects:

Directive 2002/72/EC and consecutives into nat. law

Scope: Materials based on plastics which are designated for the contact with food

Examination:

Judgement acc. positive list

Measuring of migration acc. contact times/areas with relation to practice (floor ≠ container)

All Sikafloor® products used within the food industry are tested accordingly!

Surface quality – hygienic aspects:

DR. RALPH DERRA Offentlich bestellter und vereidigter Sachverständiger für Verpackungsmaterialien, Boden- und Luftanalysen





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> 14 Jan 2004 Dr. Dr/ha-hu/bz

UNBEDENKLICHKEITSERKLÄRUNG CERTIFICATE OF CONFORMITY CERTIFICAT DE CONFORMITE

eingetragen registered no. registré	19550 U 04	
für Firma for Messrs pour MM	Sika Services AG, Zürich/Switzerland	
Produkt Product Produit	Sikafloor-20 PurCem Sikafloor-21 PurCem Sikafloor-29 PurCem Sikafloor 31 PurCem	

The products manufactured by the company mentioned above are used for the coating of floors in the foodstuffs processing and preparing industry.

They were examined by us according to the



Surface design – safety:

Different methods for the determination of slip/skid resistance







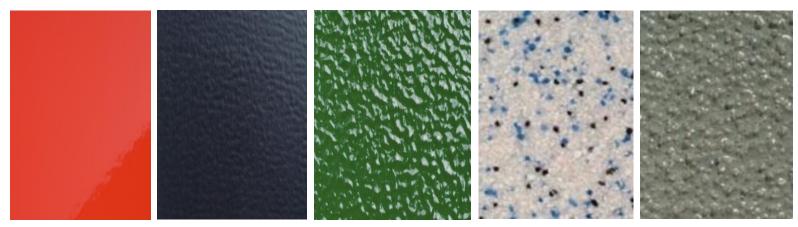






Surface quality – safety:

- Sikafloor® system solutions are adjustable to all required slip resistance classes
- Individual solutions allow the best balance between cleaning and working safety





Surface quality – further requirements:

- Impervious to liquids
- Non-absorbent
- Free from pores









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Working conditions – chemical stress:

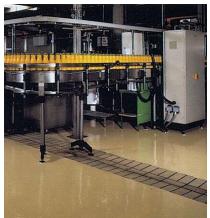
- Organic acids, e.g. lactic-, benzoic- or acetic acid in dairies or tinning factories
- Phosphoric acid, fruit acids e.g. for beverages
- Sugar and alcohols e.g. for sweets and beverages
- Blood, Fat and urea e.g. in slaughter-houses
- Salt solutions, e.g. from smokeries or fish industry
- Concentrated lyes e.g. for bottle-cleaning
- Chemicals for disinfection, cleaning etc.



Working conditions – chemical stress:









Working conditions – chemical stress:

The Sikafloor® product-range offers:

- Different material technologies for optimum solution
- Highly crosslinked epoxies or Polyurethan-Cement-screeds for most agressive conditions
- More than 25 years of experience within the food-industry
- Broad chemical testing programme for all protective coatings



Working conditions – thermal stress:

- Permanent heat from cooking areas, smokers, ovens in bakeries etc.
- Permanent frost in cool storage or freezing areas
- Thermal shock from steam-cleaning, shockfreezing and around e.g. gulleys











Working conditions – mechanical stress:

Pallets

Different type/size of wheels

Point loads

Fork-lifters

Vibrations (e.g. mills)







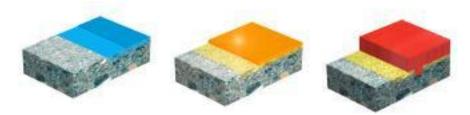


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Working conditions – thermal / mechanical stress:

The Sikafloor® system solutions are avaible in different thicknesses

- Sealers
- Coatings
- Screeds



This allows to achieve the best solution with regard to the individual conditions



Joints:

Synthetic resin based floors can normally be applied

joint free!





Downtimes:

in new construction



Sika® offers with its unique

EpoCem® -technology a solution

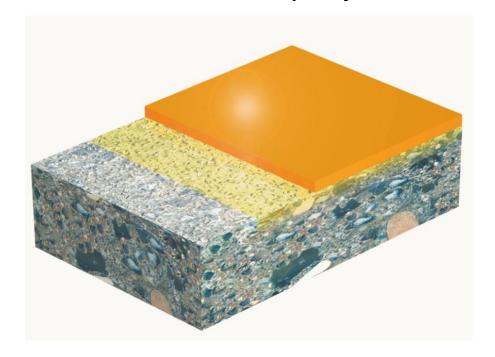
which allows even coating

of green or damp conrete

This results in time and money saving!



Examples – Dry processing
e.g. bakeries, flour mills, tobacco, confectionary
Solution: Coloured, smooth epoxy screed

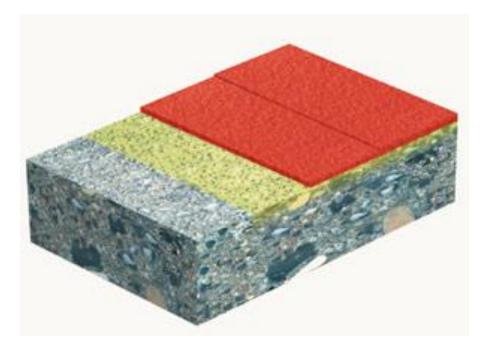




Examples – Wet processing

e.g. meat, fish, dairy, kitchens

Solution: Fast curing, slip resistant high build coating





Case studies - Ham factory, Spain

Floors and walls have to be protected with chemically and mechanically resistant coatings – due to limited available time – onto damp concrete

Solution:

Sikafloor® -81 EpoCem; Sikafloor® -261, 263 broadcasted and

sealed for skid resistance







Case studies - Meat processing Plant, Poland

Floors and walls have to be protected with seamless and durable coatings fulfilling the latest hygienic standards.

Solution:

Application of an epoxy screed with Sikafloor® -162 and coloured quartz sand. For the walls, Sikafloor-2530 W was applied.





