

### Flowcrete Floor for CREA Food Technology Centre



• Product: Flowfresh HF • Market Sector: Food & Drink • Location: UK  
• Client: CREA Food Technology Centre • Date: 2008

A new food technology centre, designed to support artisan food and drink production, has started out on a good footing with the installation of a Flowcrete floor. Cumbria's new Food Technology Centre - recently opened by the Queen and Duke of Edinburgh - has been designed to help smaller food and drink producers move towards growth and larger scale production.

Located close to Penrith, the £1.5 million development has been funded by the Northwest Regional Development Agency (NWDA) and the European Rural Development Fund, through Cumbria Rural Enterprise Agency (CREA).

The installation included Flowcrete's Flowfresh HF - a flooring system that is geared up to the unique needs of food production - throughout all the units, coving and drainage were also applied to support the floor's function. A special additive is locked into the Flowfresh floor and emits silver ions which kill bacteria. This additive, Polygiene® is capable of controlling salmonella, E-coli and many other types of bacteria and yeast on contact - a major step forward in fighting the spread of potentially harmful bugs.

The unique hygienic qualities, coupled with tremendous abrasion resistance, slip-resistance and durability, ensure the system measures up to the tough and uncompromising demands of the food sector, not only in the kitchens but also in the storage and packing areas.

*"This was a great project to be involved in as it is a tremendous investment in the area and into growing businesses, and the floor looks fantastic."*

(Ian Thompson, CREA Food Technology Centre)