

Top Cut Foods

Ucrete DP



The Background:

Renowned as one of Australia's leading "portion control specialists" over the past 20 years, Top Cut Foods Pty Ltd is one of the country's most recognized food companies for its supply of high-quality, pre-packaged fresh meats, smoked products and manufactured meat products to supermarkets. It is also reputed in the retail and the restaurant trade sectors - both locally and internationally. To keep up with the ever-increasing demand for its products, Top Cut Foods has undertaken a major redevelopment of its Burleigh meat processing and packaging facility in the heart of southeast Queensland's burgeoning Gold Coast business region. The focus on quality is extended to all aspects of the plant redevelopment, including the selection of an appropriate flooring solution.

The Challenge:

Ensuring safe and hygienic environment for food processing is critical in terms of both Occupational Health and Safety, and meeting strict food hygiene regulations.

Kane Hope, the manager of specialist flooring applicator Sealtec Pty Ltd, explained, "As you would expect in a high quality food processing facility such as this, ensuring that you have the right floor is of paramount importance."

"The floor not only has to be easy to clean, hygienic and extremely hard wearing, it also has to be safe - especially in terms of its slip-resistance capabilities in what are often wet and slick conditions."

Project:

Top Cut Foods Meat Processing & Packaging Facility Redevelopment

Location:

Gold Coast, Queensland

Project completed:

2008

Applicator / Contractor:

Sealtec Pty Ltd

Products used:

Ucrete DP

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Our Solution:

Ucrete DP, designed for food, beverage, and pharmaceutical industries, meets U.S. and European slip resistance standards, including AS/NZS 4586:1999 for "high slip risk" areas. Its unique formula combines high slip resistance with easy maintenance, toughness, chemical resistance, and heat resistance. It provides protection throughout the floor's thickness and is highly resistant to chemicals, solvents, thermal shock, and temperature cycling.

Ucrete DP is applied at a 6mm thickness in meat processing areas, cooking rooms, Halal processing areas, loading docks, cool rooms, freezers, and washdown rooms. Two colors, Green and Cream, are used in this project.

The Customer's Benefit:

- Ucrete DP has provided the ideal flooring for Top Cut Foods meat and facility.
- Ucrete DP delivers the ideal combination of extremely durable non-slip performance and attractive aesthetics

Project Facts at a Glance

- Ucrete DP provided Top Cut Foods with a floor that is easy to clean, hygienic and extremely hard wearing. Slipresistance is also extremely important. Ucrete DP's formulation combines toughness and chemical resistance.
- Ucrete was applied at an average thickness of six millimetres, and is featured on the concrete slab floors in the meat processing/preparation areas, cooking room, meat-smoking room, Halal processing areas, smallgoods loading dock, cool rooms, freezers and washdown room.

Master Builders Solutions

Master Builders Solutions is a leading global manufacturer of concrete admixtures, as well as other sustainable solutions for the construction industry, focused on delivering its vision: Inspiring people to build better. Master Builders Solutions provides value-added technology and market-leading R&D capabilities to improve the performance of construction materials and to enable the reduction of CO2 emissions in the production of concrete. Founded in 1909, Master Builders Solutions has more than 1,600 employees and 35 production sites globally with over 150 employees and 6 production sites operating across Australia and New Zealand. Master Builders Solutions supports its customers in mastering their building challenges of today – for a decarbonised future.

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