



SIKA FLOOR AND WALL COATINGS FOR FOOD AND BEVERAGE PRODUCTION

SIKA HYGIENIC DESIGN

#SikaFlooring

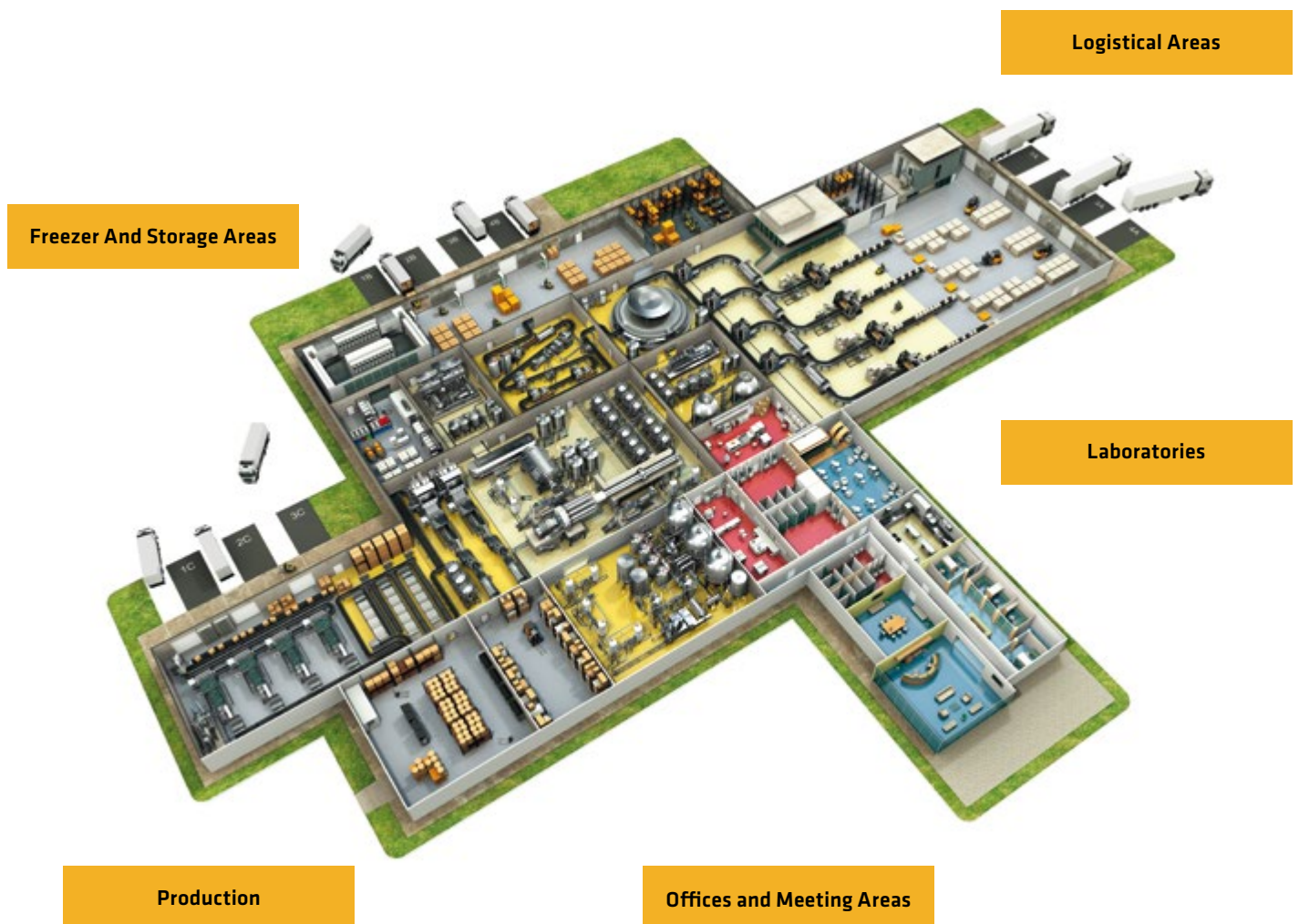
BUILDING TRUST



MAKE IT SEAMLESS WITH SIKA SOLUTIONS

BUILD IN HYGIENE

FLOOR AND WALL COATINGS FOR EVERY AREA OF A PRODUCTION FACILITY



SIKA FLOOR AND WALL COATINGS FOR FOOD AND BEVERAGE PRODUCTION

SIKA HYGIENIC DESIGN

SAFE AND HYGIENIC SURFACES FOR FOOD AND BEVERAGE PRODUCTION PLANTS

Sika helps owners, designers and project managers select and install the right floor, wall and ceiling finishes for all their food processing and distribution needs.

Building from the ground up or renovating an existing facility provides invaluable opportunities to secure a company's future success.

Just as choosing the right food processing equipment is crucial to that success, so is choosing the right flooring and installing it properly.

KEY DESIGN CONSIDERATIONS



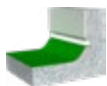
IT MUST BE HYGIENIC, FUNCTIONAL, TOUGH, AND SAFE TO WALK ON

Flooring is arguably one of the most abused of all surfaces in a food plant, or anywhere else for that matter. Sikafloor® and Sikagard seamless systems meet all of these individual requirements thanks to their flexible design possibilities coupled with durability to make them fit for purpose.



SURFACE PROFILE AND DESIGN

Flooring systems in wet process areas generally require a slip resistant profile which must also be easily cleaned, and yet totally impervious and resistant to the water and chemical exposure. Sikafloor® systems provide a full range of non-slip / anti-skid profiles and classifications.



FLOOR JOINTS

Floor systems and finishes should be designed and constructed to be as joint-free as possible. Joints trap dirt and bacteria, they are difficult to clean and can be weak points for mechanical loading and abrasion. Sikafloor® systems are applied to be seamless and joint-less with the exception of necessary movement/expansion joints.



APPROVALS / CERTIFICATION

Flooring systems must prevent the penetration or migration of any substances hazardous to health from the floor into the food being prepared or the environment. Sikafloor® and Sikagard® Wallcoat systems have certification according to the latest EU guidelines for their suitability for use in the food industry.



THERMAL SHOCK

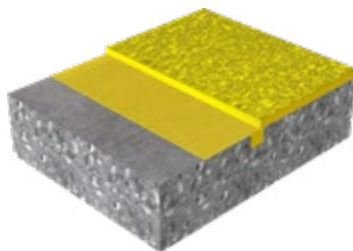
Excellent adhesion to the concrete substrate together with the correctly designed Sikafloor® system thickness provides protection against delamination from thermal shock – from either rapid heating or cooling – even when frequent or cyclic, as with steam cleaning or in food chilling areas.

SIKA PRODUCTS AND SOLUTIONS

Product Systems for the Food Industry



Sikafloor® PurCem®



DESCRIPTION

Matt finish polyurethane cement hybrid flooring system

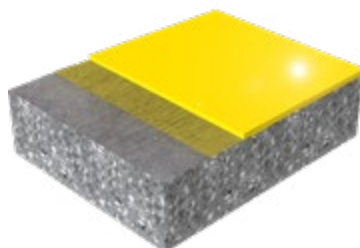
CHARACTERISTICS / ADVANTAGES

- High chemical resistance. Resists a wide range of organic and inorganic acids, alkalis, amines, salts and solvents
- Good resistance to fire
- High mechanical and abrasion resistance
- Easy application
- Easy to clean and maintain
- Seamless
- Anti-slip surface
- Tolerant to moisture in the substrate
- Very good life cycle cost performance

RECOMMENDED FOR

- Areas of high chemical exposure
- Cool storage areas
- Heavy-duty processing areas, especially wet processing

Sikafloor® PurCem® Glossy



DESCRIPTION

Latest innovation in polyurethane hybrid flooring system - glossy finish allows for significantly easier cleaning

CHARACTERISTICS / ADVANTAGES

- High mechanical resistance
- Good chemical resistance
- Glossy and scratch resistant surface
- Low dirt pick up
- Easy to clean and maintain
- Seamless
- Tolerant to moisture in the substrate
- Anti-slip surface possible (smooth or broadcast options)
- Very good life cycle cost performance

RECOMMENDED FOR

- Areas of high chemical exposure
- Cool storage areas
- Heavy-duty, dry and wet processing areas depending on the selected surface finish

Sikagard® Wallcoat



DESCRIPTION

Seamless hygienic wall coating system, based on a waterborne modified acrylic resin containing an in-film preservative to protect the coating from attack and degradation by bacteria, fungi, mould, yeast and algae

CHARACTERISTICS / ADVANTAGES

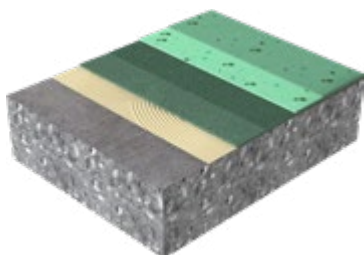
- Very low emission of VOC
- Good resistance to repeated cleaning regimes
- No degradation of the film caused by bacteria, fungi, mould, yeast and algae
- Tough and highly durable
- Resistant to cracking and flaking
- Solvent free
- Odourless
- Easy to apply

RECOMMENDED FOR

- Cleanroom certified areas
- Food and beverage processing areas / Laboratories



Sika® ComfortFloor®



DESCRIPTION

Decorative polyurethane flooring

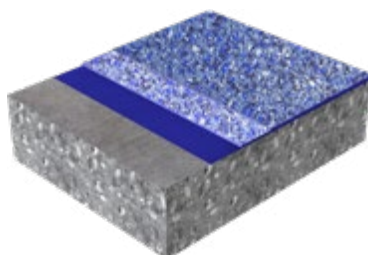
CHARACTERISTICS / ADVANTAGES

- Highly decorative
- Soft footfall
- Odourless
- Good resistance to fire
- Low VOC content
- Crack-bridging
- Silky matt finish
- Good mechanical and abrasion resistance
- Easy application
- Easy to keep clean and maintain

RECOMMENDED FOR

- Retail, commercial and public buildings
showrooms, entrance halls, lobbies,
open-plan offices

Sikafloor® DecoDur®



DESCRIPTION

Decorative epoxy resin commercial flooring

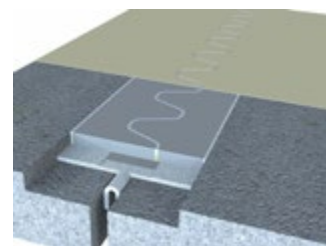
CHARACTERISTICS / ADVANTAGES

- Decorative
- Low VOC-content
- Good mechanical and abrasion resistance
- Slip resistance
- Easy application

RECOMMENDED FOR

- Laboratories
- High-pedestrian traffic zones
- Food courts

Sika® Floorjoint



DESCRIPTION

Suitable for use in new constructions and in the refurbishment of all areas where a joint is needed and where the floor joint can be trafficked

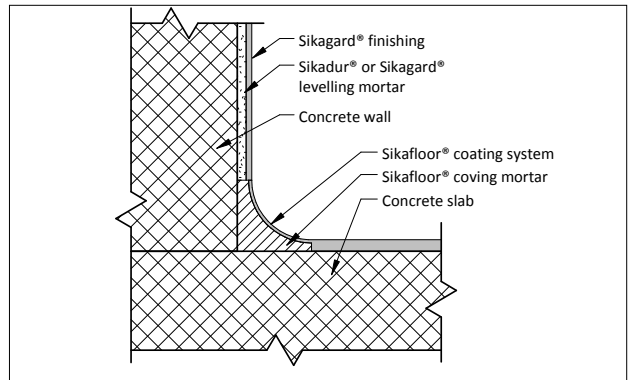
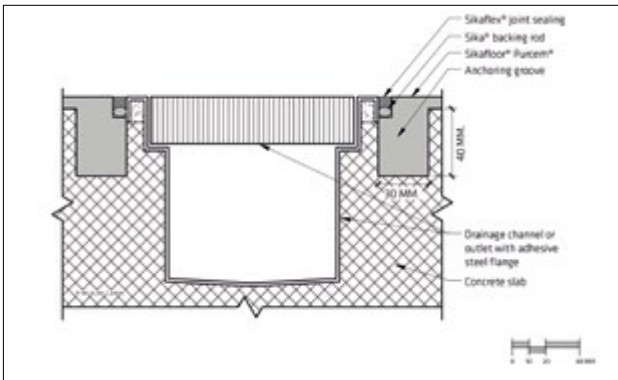
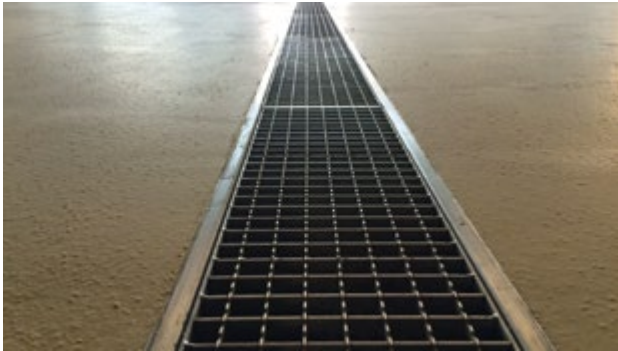
CHARACTERISTICS / ADVANTAGES

- Maintenance and repair can be done over the weekend
- No vibrations when trafficked
- Significant reduction of wear to components such as wheel bearings, etc. from fork-lifts
- Grindable, therefore ultra-flat
- High chemical resistance
- Easy installation and easy repair

RECOMMENDED FOR

- Warehouses
- Highly trafficked areas using fork-lifts

DETAILING AND JOINTING FOR FLOORING APPLICATIONS



DRAINAGE CHANNELS / GULLIES

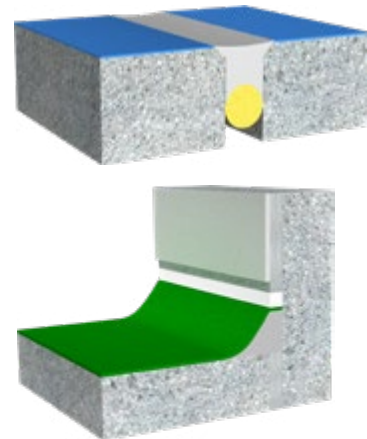
Drainage channels / gullies should always be designed to be outside of trafficked areas wherever possible. Falls on the floors should be adequate to discharge liquids as quickly as possible to the channels. When traffic over channels / gullies is unavoidable, considerable attention should be given to the channel arises and cover grating fixings, as these are the most susceptible areas for premature failure.

COVING

Wherever seamless coving is required for easy to clean wall-to-floor connections, Sika provides very easy to apply coving mortars composed of Sikafloor® resins and Sikafloor® fillers. Ready to used kits such as Sika® Repair EP can be used for this purpose.

JOINTING

There is no way to prevent all of the joints in floors, but they are causes of the major damages in flooring applications due to various reasons. Therefore, the proper planning and design of a floor joint has to be performed with specific precautions to prevent future damage. Furthermore, industrial floors require reliable joint sealants to resist chemical and mechanical wear, particularly floors designed for vehicular traffic or cleaning machines, etc. Sika solutions for these joint sealants include the well proven and reliable Sikaflex® PRO-3 polyurethane sealant that is suitable for many types of floor joints including connecting joints between different materials.



Primer: Sika® Primer-3 N

Joint sealant: Sikaflex® PRO-3 moisture curing 1-part elastic sealant based on polyurethane and designed for flooring.



We have created a specialist team of experts from ACO and Sika. We work together to develop and test the parameters of our key products for specific sectors and applications such as the food and drink industry to see how we can build-in hygiene at the point of specification to raise standards.

TESTING METHODS AND PARAMETERS INCLUDE:

- ✓ Dynamic Loading
- ✓ Thermal loading
- ✓ Concrete shrinkage

INDEPENDENT CERTIFICATION OF SIKA FLOORING AND COATING

ISEGA



Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 (Annex II Chapter II) on the hygiene of foodstuffs. ISEGA Test institute.

FDA & FSIS



The Food and Drug Administration (FDA) and the United States Department of Agriculture (USDA) Food Inspection Safety Service (FSIS) which share the primary responsibility for regulating food safety in the United States. FSIS has responsibility over meat, poultry and some egg products. FDA regulates all foods other than meat, poultry and some egg products.

HACCP



HACCP (Hazard Analysis and Critical Control Points). Food production, storage, and distribution monitoring system for identification and control of associated health hazards. It is aimed at prevention of contamination before end-product evaluation.

CSM



"Cleanroom Suitable Materials"* is the world's first standardized product qualification according to ISO 14644 and GMP standards for use in clean rooms. In food related areas: Biological resistance test assessing the action of bacteria and mould on the material, according to ISO 846. Riboflavin test assessing the clean-ability of the surface, according to "Clean-room Suitable Material" procedure, Fraunhofer Test Institute.

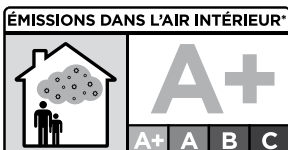
* "Clean-room Suitable Materials" is the world's first standardized product qualification according to the ISO 14644 and GMP standards for use in clean rooms.

AgBB



AgBB (Ausschuss zur gesundheitlichen Bewertung von Bauprodukten) is a scheme for health-related assessment of emissions of volatile organic compounds (VOC, VOC and SVOC) from construction products in Germany. The scheme has criteria for testing and assessment for VOC emissions from construction products suitable for indoor usage. It sets quality standards and restrictions relevant to VOC emissions for future production of construction products for indoor usage.

A+



ANSES: (The French Agency for Food, Environmental and Occupational Health and Safety) provides collective expert assessment of applications for the marketing of pesticides and biocides, as well as chemicals within the framework of the REACH regulations according defined procedure and criteria. It issues marketing authorizations, following assessment work, of plant protection products, fertilizers and growing media, and their adjuvants.

Campden BRI

Sensory evaluation of chocolate to test the taint potential of a flooring compound. Campden BRI Test Institute.

SIKA FULL RANGE SOLUTIONS FOR CONSTRUCTION:



LIQUID APPLIED
ROOFING



SINGLE PLY ROOFING



CONCRETE



CONCRETE REPAIR



STRUCTURAL
STRENGTHENING



WATERPROOFING



JOINT SEALING



FAÇADE STRUCTURAL
ADHESIVES



FLOORING



INDUSTRY



DISTRIBUTION



BUILDING TRUST

WHO WE ARE

Sika Limited and Sika Ireland Limited are part of the global Sika Group, specialising in the manufacture and supply of chemical based products. Sika have a leading position in the development and production of systems and products for bonding, sealing, damping, reinforcing, and protecting in the building sector and the motor vehicle industry. Sika has subsidiaries in 101 countries around the world and manufactures in over 200 factories. With more than 20,000 employees Sika generates annual sales of CHF 7.09 billion (£5.45bn). We are also committed to providing quality, service, safety and environmental care.

In the UK and Ireland, we provide market-leading solutions for concrete, waterproofing, roofing, flooring, refurbishment, sealing & bonding, and industry, and have manufacturing sites in Welwyn Garden City, Preston, Leeds and Dublin with more than 870 employees and a turnover of more than £260 million.

The information, and, in particular, the recommendations relating to the application and end use of Sika® products, are given in good faith based on Sika's current knowledge and experience of the products when properly stored, handled and applied under normal conditions. In practice, the differences in materials, substrates and actual site conditions are such that no warranty in respect of merchantability or of fitness for a particular purpose, nor any liability arising out of any legal relationship whatsoever, can be inferred either from this information, or from any written recommendations, or from any other advice offered. The proprietary rights of third parties must be observed. Please refer to our homepage www.sika.co.uk for our current standard terms & conditions applicable to all orders. Users should always refer to the most recent issue of the Product Data Sheet for the product concerned, copies of which will be supplied on request.



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