



SIKA AT WORK

JOWA BAKERY, VOLKETSCHWIL,
SWITZERLAND

FLOORING: Sika® Ucrete®

BUILDING TRUST



SPECIALIZED INDUSTRIAL FLOORING FOR BAKERY PRODUCTION FACILITY



PROJECT DESCRIPTION

Project name: JOWA Bakery

Location: Volketswil

In 1931, JOWA was founded as a bakery for MIGROS (Switzerland). Today, JOWA encompasses 77 in-store bakeries, a bakery express service, eight regional bakeries, two pasta factories, and a durum wheat mill in Switzerland, as well as two bakeries abroad. In addition to bread and rolls, JOWA offers delicious specialties such as Sélection Panettone, IPS Spelt Gingerbread, or Tiramisu Cake, to name just a few examples of its culinary diversity. JOWA places the highest value on freshness, quality, and hygiene. Its goal is customer satisfaction, relying on consistent quality.

PROJECT REQUIREMENTS

Production facilities in the bakery industry require a very specific, durable industrial floor, as the highest demands are placed on cleanliness and hygiene. The moisture generated in the production process makes the floor slippery. It becomes particularly dangerous when flour dust and water form a film, which must be completely removed daily as part of a suitable cleaning process. Additionally, radiating heat and the heavily heated wheels of the rack trolleys further stress the floor around the oven systems.

Any product name or reference reflects the Sika product name at the time of creation of this document and may differ from the product name or reference during past events.

Our most current General Sales Conditions shall apply. Please consult the most current local Product Data Sheet prior to any use.



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SIKA SOLUTIONS

This was an ideal application area of Sika® Ucrete® polyurethane concrete, the specialized flooring solution for the food industry: It effortlessly withstands all thermal, chemical, and mechanical stresses. The highly resistant floor was used in the wash area because Sika® Ucrete® not only meets the high hygiene requirements and daily stresses of cleaning processes effortlessly but also serves as a reliably durable flooring – a guarantee for long-term use and smooth production.

Sika® Ucrete® polyurethane concrete possesses excellent hygiene and cleaning properties (even under heavy use), is highly resistant to abrasion and water, thus meeting the requirements of the International Food Standards (IFS) and EU regulations 852-854. The surface dries much faster after cleaning compared to open-pored mineral systems, saving energy and time. An independent assessment confirms the absolute safety of Sika® Ucrete® polyurethane concrete regarding outgassing and potential food contamination. The flooring can be installed during ongoing operations or, for example, over the weekend.

PROJECT PARTICIPANTS

Project Owner: JOWA Bakery

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