



SIKA AT WORK

TOP CUT FOODS MEAT PROCESSING
AND PACKAGING FACILITY,
QUEENSLAND, AUSTRALIA

FLOORING: Sika® Ucrete® DP

BUILDING TRUST



MEAT PROCESSING AND PACKAGING FACILITY REDEVELOPMENT



PROJECT DESCRIPTION

Project name: Top Cut Foods
Location: Queensland, Australia
Year: 2008

Renowned as one of Australia's leading "portion control specialists" for nearly four decades, 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. It also produces and manufactures meat products for supermarkets, smoked products in the retail and restaurant trade sectors – both locally and internationally.

Top Cut Foods undertook a major redevelopment of their Burleigh Meat processing and packaging facility in Southeast Queensland's Gold Coast, with a focus on quality extending to all aspects, including the flooring.

PROJECT REQUIREMENTS

Ensuring a safe and hygienic environment for food processing is critical in terms of both Occupational Health and Safety and meeting strict food hygiene regulations. As expected in a high-quality food processing facility such as this, ensuring the selection of the right floor was of paramount importance. The floor not only had to be easy to clean, hygienic, and extremely hard-wearing, but also safe – especially in terms of its slip-resistance capabilities in what are often wet and slick conditions.

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

Badge Constructions recommended Sika® Ucrete® from for the redeveloped facility. Specifically designed for the food, beverage, and pharmaceutical industries, Sika® Ucrete® offers a unique combination of strength and non-slip performance. It meets stringent standards for slip-resistant pedestrian surfaces and provides excellent chemical resistance.

Sika® Ucrete®'s innovative formulation combines the toughness of polyurethane with the heat resistance and durability of concrete. Unlike thin seal coats, it ensures protection throughout the entire floor thickness.

Applied at an average thickness of six millimeters, Sika® Ucrete® 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.

PROJECT PARTICIPANTS

Project Owner:	Top Cut Foods
Designer/Architect/Specifier:	Badge Constructors
Contractor:	Sealtec Pty Ltd

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