



SIKA AT WORK

YANG GUOFU SEASONING R&D AND
PRODUCTION BASE, CHENGDU,
CHINA

FLOORING: Sika® Ucrete®

BUILDING TRUST



CONDIMENT PRODUCTION AND PROCESSING INDUSTRY



PROJECT DESCRIPTION

Project name: Yang Guofu Seasoning R&D and Production Base
Location: Chengdu, Pi County, China
Year: 2018
Size: 13,000 m²

Since the first Yang Guofu Malatang store opened in 2003, the spicy flavor of Yang Guofu Malatang has been welcomed by diners and partners. As of 2018, Yang Guofu Malatang has more than 5,000 franchise stores nationwide and has successfully opened two overseas stores.

The Sichuan Yang Guofu Food Project started construction in the China Sichuan Cuisine Industrialization Park in Pi County, Chengdu in early 2016. It is the first fully automated large-scale food R&D base in the industry. It has a construction area of 57,000 m², 12 production lines, and an annual seasoning production capacity of 32,300 tons, which can be used by 12,000 franchise stores.

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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PROJECT REQUIREMENTS

The workshop floor had to meet high standards for integrity, environmental friendliness, ease of cleaning, and hygiene. The floor material needed to ensure a safe, non-toxic food processing environment while being cost-effective. The floor also had to endure high-temperature washing, heavy loads, grease, and various chemicals during condiment production, while providing good anti-slip properties. In the final stage of the project, with limited time for floor construction, the flooring needed to be quickly installed and put into use to meet the project's deadline.

SIKA SOLUTIONS

Sika® Ucrete® MF was the chosen for this project. Sika® Ucrete® flooring solutions offer a comprehensive range of benefits for food processing and other industrial environments. Certified by HACCP for food safety, Sika® Ucrete® floors withstand high-temperature washing, resist impacts, and tolerate a variety of corrosive chemicals, ensuring a hygienic and safe environment. Additionally, their aesthetic finish enhances the overall appearance of the space.

The floors' exceptional anti-slip properties minimize the risk of accidents, even on wet or greasy surfaces. Due to their seamless design and easy-to-clean nature, Sika® Ucrete® floors prevent the growth of microorganisms, bacteria, and fungi. They are also non-toxic, odorless, and comparable to stainless steel in terms of cleaning ease, further contributing to a hygienic environment.

PROJECT PARTICIPANTS

Project Owner: Sichuan Yang Guofu Food Co., Ltd.

