



# SIKA AT WORK

NEW CONSTRUCTION: CHEESE  
PRODUCTION LOGISTICS AND  
MATURATION CENTER, SPIELBERG,  
AUSTRIA

FLOORING: Sika® Ucrete® MF 40 AS, Sika® Ucrete® HF 60 RT

BUILDING TRUST



# NEW CONSTRUCTION OF A LOGISTICS AND MATURATION CENTER



## PROJECT DESCRIPTION

Project name: Obersteirische Molkerei  
Location: Spielberg, Austria  
Year: 2014  
Size: 2,500 m<sup>2</sup>

With an investment volume of around 20 million euros, the Obersteirische Molkerei (Upper Styrian Dairy) built a new logistics and maturation center for cheese production, thereby increasing the capacity of cheese production to around 3,500 tons. The new logistics and maturation center provides the basis for a fully automated cheese maturation process under the strictest hygienic conditions, both for its own production and as a service provider for other dairies.

## PROJECT REQUIREMENTS

In the sensitive food processing sector, strict hygiene requirements must be met. Due to contact with milk and cheese residues, the floor requires particularly thorough cleaning and disinfection. This requires a floor that can withstand this stress and is also quick-drying and non-slip. In addition, the floor must be highly resilient, resistant, and conductive - conductive due to the automatically guided forklifts with sensitive electronics in the dairy's production and logistics area.

## SIKA SOLUTIONS

To meet the requirements, the decision was made to use Sika® Ucrete® MF 40 AS and Sika® Ucrete® HF 60 RT systems. Both are based on a unique, resilient polyurethane concrete technology with exceptional resistance to aggressive chemicals, high temperatures, and heavy mechanical stress. Sika® Ucrete® MF 40 AS, with a smooth surface and slip resistance class R10, created a safe, antistatic floor in the corridors and ripening rooms of the dairy, allowing the use of automatically guided forklifts. Sika® Ucrete® HF 60 RT, with a lightly textured surface and slip resistance class R11, was used in the cheese processing plant areas, creating safe working conditions in wet environments. The closed surface dries quickly and offers no niches or puddles for germs to attack.

The systems, applied in liquid form, compensated for floor unevenness and realized coved edges in the dairy. Together, both systems provide an optimal solution for the new building and the requirements of Obersteirische Molkerei, supported by the technical support team's fast and comprehensive assistance during the concept revision and installation.

## PROJECT PARTICIPANTS

|                               |  |
|-------------------------------|--|
| Project Owner:                | Obersteirische Molkerei  |
| Designer/Architect/Specifier: | ALPHA-BAU Planungs<br>Projektentwicklungs & Baubetreuungs<br>GmbH, Raaba (Austria) |

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