



## Specifying SteriFloor

When specifying products for a food/beverage manufacturing facility, it is crucial that the right choice is made to ensure the food safety standards are upheld. To assist in selecting the right choice, we have outlined each system below, with the most appropriate applications of each. Each of these systems can be customised to cater for varying needs. Please email us if you have any questions.

### SteriFloor Schützend

SteriFloor Schützend is a **polyurethane cement flooring** solution that has excellent durability, as well as good cleaning properties, making it an ideal solution for food and beverage manufacturing floors with medium foot & forklift traffic.

Schützend has similar applications to Schnell, being ideal for packing halls, or warehouse areas, however with added durability, Schützend can stand up to higher amounts of foot and forklift traffic than Schnell.

### SteriFloor Stärke

SteriFloor Stärke is a **polyurethane cement flooring solution** with excellent durability, impact resistance, as well as superior chemical and acid resistance. This solution is ideal for a broad range of areas within food and beverage manufacturing facilities. Excellent for main production areas, coolrooms, and freezers.

We recommend Stärke in areas that have medium to heavy foot and forklift traffic.

Like all our polyurethane cement systems, SteriFloor Stärke is available in a wide range of non-slip finishes to cater to your specification requirements.

### SteriFloor Keimfrei

SteriFloor Keimfrei is an **epoxy resin flooring** solution, ideal for areas with maximum hygiene requirements such as clean rooms, laboratories, and high care areas.

It is often used in pharmaceutical manufacturing facilities, as well as 'Ready-to-eat' areas, where the highest hygiene standards must be upheld. This system has been specifically designed to be easy to clean.

## SteriFloor Beschützen

SteriFloor Beschützen is a **polyurethane cement flooring** solution with particularly good chemical and acid resistance. This means this solution is suitable for wet or dry production rooms, as well as coolrooms and freezers.

Beschützen is a fast-curing system, typically faster than SteriFloor Stärke, but not as fast as SteriFloor Schnell.

While it is faster than Stärke, the system has been developed with durability capable of light to medium traffic, rather than medium to heavy traffic, like Stärke.

## SteriFloor Schnell

SteriFloor Schnell is a **polyurethane cement flooring** solution with a particularly good curing time. It is the fastest curing polyurethane cement flooring solution available for food and beverage manufacturing facilities.

It has excellent chemical resistance, and has good impact and abrasion resistance.

This solution is ideal for packing halls or warehouse areas, where there is light to medium foot and forklift traffic.

## SteriFloor Sauber

SteriFloor Sauber is an **epoxy resin flooring** solution, with particularly good substrate adhesion. This makes it ideal for commercial bakeries, fat rooms, and other oily areas. It has excellent durability, abrasion and chemical resistance.

With the main installation being in commercial bakeries or rooms with high oil/fat levels, it is commonly installed with a medium slip resistant profile to maximise worker health and safety.



SteriFloor Stärke, Paringa Pet Foods

# SteriFloor System Selection Guide

The below guide further assists in selecting the right flooring solution. Keep in mind that the solutions are flexible, and can be adjusted to suit your requirements. All solutions can be provided in varying non-slip levels, and colours, where the majority can be found on our website.

For colours & slip resistant finishes, please visit: [alliedfinishes.com/flooring-solutions/colour-samples/](https://alliedfinishes.com/flooring-solutions/colour-samples/)

System	Durability	Installation Time	Cleanability	Chemical Resistance	Abrasion Resistance	Suitable Areas
SteriFloor Schützend	♦♦	Medium	♦♦	♦	♦♦	Warehouses, Food Packing Areas
SteriFloor Stärke	♦♦♦	Fast	♦♦	♦♦♦	♦♦♦	Wet & Dry Production Areas, Coolrooms, Freezers
SteriFloor Beschützen	♦♦♦	Very Fast	♦	♦♦♦	♦♦♦	Food Processing Areas, Heavy Traffic Areas
SteriFloor Schnell	♦♦	Very Fast	♦♦	♦♦	♦♦	Processing Areas, Warehouses, Packing Halls
SteriFloor Keimfrei	♦♦♦	Fast	♦♦♦	♦♦♦	♦♦	Clean Rooms, Laboratories
SteriFloor Sauber	♦♦♦	Fast	♦♦♦	♦♦♦	♦♦♦	Commercial Bakeries, Flour Mills

## Antimicrobial Flooring

By nature, typical polyurethane cement or epoxy floors are **passively** antimicrobial. In other words, they don't encourage bacteria growth. But they do nothing to stop bacteria from growing on the floor. One of the major dangers of bacteria growing on the floor, is the risk of the bacteria becoming airborne when high pressure hosing is carried out, spreading the bacteria onto other critical surfaces.

Unfortunately, high pressure hosing is one of the most convenient cleaning methods in food manufacturing facilities, as it pushes food to the drains most efficiently. To combat this, we decided to change what we offered, to provide the food manufacturing industry the best suite of flooring solutions. An antimicrobial suite, tested to a variety of standards to ensure that it **actively** fights bacteria growth for the entire floor lifetime.

Each of our SteriFloor solutions have **unique antimicrobial technology**, incorporated into every layer to maximise the antimicrobial activity. This technology has been designed to stand up against typical acids and chemicals found in food manufacturing facilities.

## SteriFloor Certification

Jayanti Mendhi joined Allied Finishes in February 2021 to analyse and conduct tests on our SteriFloor range. Working with the Queensland University of Technology, as well as the FIAL, Jayanti completed substantial tests on the SteriFloor range, with the most significant being the ISO 22196 certification, which can be provided upon request.