



Flooring manufacturers play it safe at foodpro 2008

Technology continues to take giant leaps for mankind, but simply stopping people from taking a tumble as they go about their work can be somewhat trickier.

Altro Safety Flooring, a pioneer in safety flooring, will showcase safety flooring for food processing areas, kitchens and laboratories at foodpro 2008 in Sydney in July.

Warwick Duncan, of Altro Safety Flooring, said Altro had the largest range of vinyl safety flooring in Australia, covering every slip resistance level from R10 to R12. Altro Safety Flooring is used extensively throughout Australia in hospitality, health and aged care, education, retail, government, transport facilities, as well as domestic housing.

Specialist flooring firm Flowcrete will demonstrate its Flowfresh range at foodpro 2008. The only system of its kind in Australia, the Flowfresh range harnesses the natural power of silver. A unique compound, known as Polygiene, is locked into the resin matrix of Flowfresh floors, providing anti-microbial protection around the clock and remaining active throughout the lifetime of the flooring system.

Flowcrete Australia regional manager Sean Tinsley said a special additive in Polygiene emits ions of silver, which continuously migrate to the surface to suppress microbial growth. The system is effective against a range of bacteria including E.Coli, Staphylococcus Aureus, MRSA, Salmonella Typhi, Streptococcus Pyogenes and SARS, he said.

Leading construction materials company, BASF Construction Chemicals Australia, will demonstrate a non-slip version of its unique flooring product, UCRETE®.

Marketed under the banner UCRETE® DP, the flooring system, already gaining widespread acclaim for its outstanding strength and non-slip performance characteristics, is touted as one of the most significant advances in worker occupational, health and safety in the food and beverage industries for many years.

Brendan Mullen, of BASF, said workplace slip hazards were a major concern for many companies – especially throughout the food and beverage processing industries.

“In the past, when it came to selecting a floor for these difficult environments, it has often been a matter of ‘trading off’ between long-term durability, ease of cleaning or non-slip finish,” he said. “Now we are able to offer a floor that meets both criteria – delivering the best of both worlds.”

foodpro 2008 will span four halls of the Sydney Convention and Exhibition Centre showcasing every aspect of the food processing industry, from food packaging and

the meat industry to food processing equipment, additives, ingredients, testing equipment, water treatment, pumps and ancillary equipment.

A major highlight of foodpro 2008 will be its co-location with the industry's principal conference featuring advances in food science. The Australian Institute of Food Science and Technology Incorporated will host its 41st Annual AIFST Convention discussing the theme - *Our Food Our Future*.

foodpro 2008 will run from Monday July 21 to Thursday July 24 at the Sydney Convention & Exhibition Centre, Darling Harbour. To learn more about foodpro 2008, visit www.foodproexh.com, email foodpro@dmgworldmedia.com.au or phone Peter Petherick from dmg world media on +61 3 8420 5402.

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