

Flowcrete

Case Study



Client:	Mariposa Dairy
Project:	Fast Cure MMA
Products:	Flowfast
Location:	Ontario, Canada



Mariposa Dairy Selects Cream of the Crop Flooring Brand for Expansion Project

Flowcrete has been involved in a project designed to boost growth plans for award-winning Ontario cheese-maker, Mariposa Dairy, with a new 40,000 sq ft processing facility located on St Georges Street, Lindsay.

The new processing facility, built and project managed by the Tri-Mach Group, features new state of the art equipment designed to accommodate rising packaging volumes, expansion into overseas markets and find efficiencies through reduced water use as well as to meet Europe's strict quality control standards for its burgeoning export market.

The move, which was in part supported by funding from the Federal Economic Development Agency, comes at a time of significant growth and success for the dairy brand. Flowcrete Americas was delighted to provide over 8,000 sq ft of MMA flooring materials designed for installation in the new plant.

MMA flooring is best known for it's fast cure properties, meaning that large expanses of concrete can be coated

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and returned to service under a quick turnaround, allowing follow-on trades almost immediate access to the site and ensuring any downtime or halt to production for end user brands is kept to a minimum.

A combination of Flowcrete's Flowfast Quartz and Flowfast Flakes were chosen by Mariposa Dairy owners Bruce and Sharon Vandenberg on account of the material's ability to marry durability, speed and aesthetics while at the same time upholding food safety and hygiene standards.

Flowfast Flakes is a decorative MMA floor system – installed at 120 mils – in which colored floor flakes are broadcast on top of an MMA slurry and sealed to provide an attractive, smooth matt floor finish that delivers excellent wear, stain and UV resistance.

Flowfast Quartz – installed at 160 mils – is a more robust system, containing robust colored quartz beads in order to offer enhanced durability, strength and traction underfoot.

Both systems are ideal for use in food and beverage processing environments looking to minimize downtime – including renovation or shutdown scenarios. Both systems deliver a seamless, joint-free finish that is easy to sanitize, meeting operational needs for a clean, safe and sanitary environment.