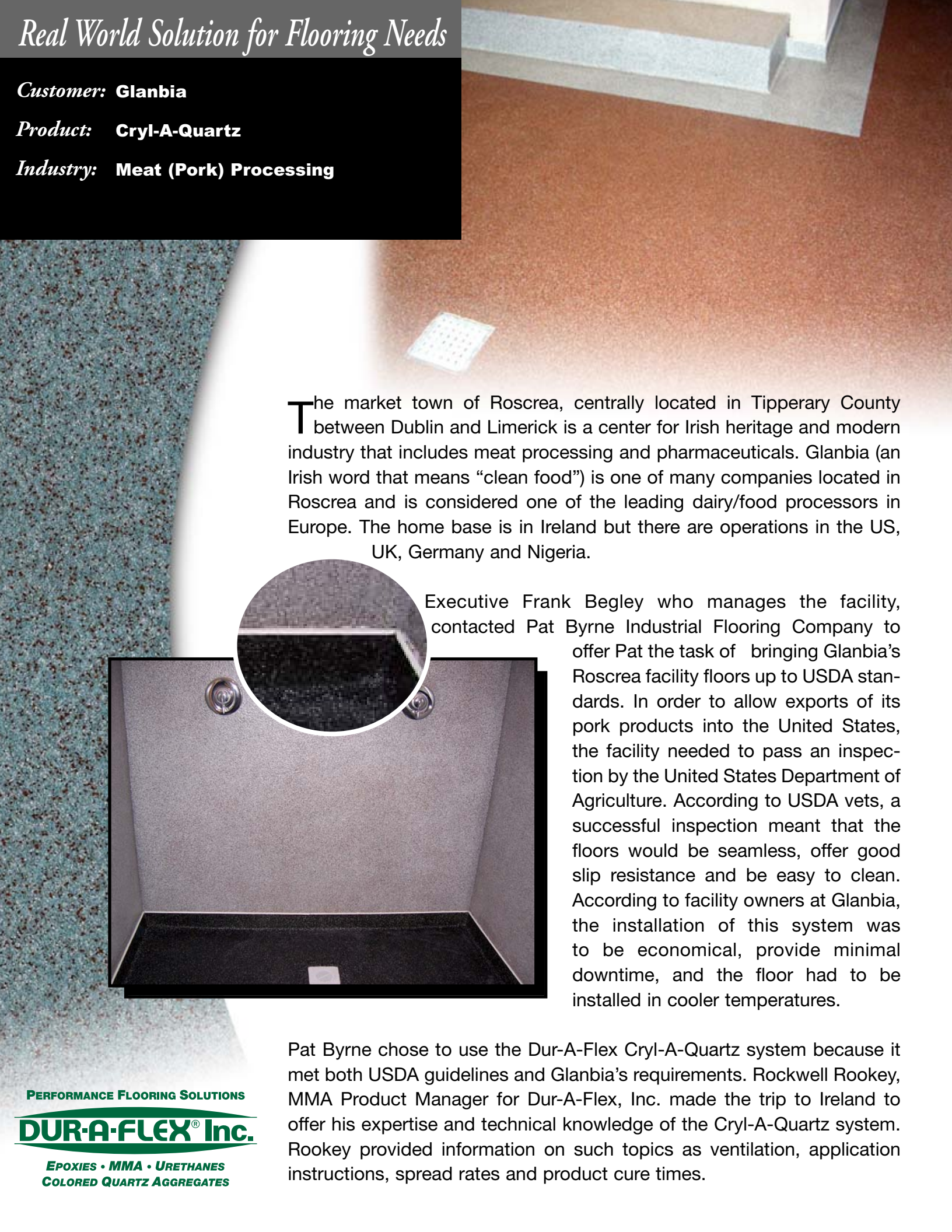


Real World Solution for Flooring Needs



Customer: Glanbia

Product: Cryl-A-Quartz

Industry: Meat (Pork) Processing



The market town of Roscrea, centrally located in Tipperary County between Dublin and Limerick is a center for Irish heritage and modern industry that includes meat processing and pharmaceuticals. Glanbia (an Irish word that means “clean food”) is one of many companies located in Roscrea and is considered one of the leading dairy/food processors in Europe. The home base is in Ireland but there are operations in the US, UK, Germany and Nigeria.



Executive Frank Begley who manages the facility, contacted Pat Byrne Industrial Flooring Company to offer Pat the task of bringing Glanbia’s Roscrea facility floors up to USDA standards. In order to allow exports of its pork products into the United States, the facility needed to pass an inspection by the United States Department of Agriculture. According to USDA vets, a successful inspection meant that the floors would be seamless, offer good slip resistance and be easy to clean. According to facility owners at Glanbia, the installation of this system was to be economical, provide minimal downtime, and the floor had to be installed in cooler temperatures.

Pat Byrne chose to use the Dur-A-Flex Cryl-A-Quartz system because it met both USDA guidelines and Glanbia’s requirements. Rockwell Rookey, MMA Product Manager for Dur-A-Flex, Inc. made the trip to Ireland to offer his expertise and technical knowledge of the Cryl-A-Quartz system. Rookey provided information on such topics as ventilation, application instructions, spread rates and product cure times.

PERFORMANCE FLOORING SOLUTIONS

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Another issue was the amount of water being used on the facility floor. Not only was the floor subjected to frequent wash downs, but it was mandatory that all employees, upon entering and leaving the processing area pass through a sprinkler/wash apparatus that was used to disinfect each employee to help eliminate the risk of contaminating the meat.

The areas in the facility that were marked for resurfacing hadn't been treated in about 15 years, so Pat and his crew found that preparing the areas with shot blasting, scarifying and grinding equipment was needed. They only worked on weekends because the plant was fully operational during the week and facility owners could not afford to stop production. (Glanbia processes between fifteen and twenty thousand pigs per week.)

The company is made up of three divisions- food ingredients, consumer foods and agribusiness and Glanbia holds a position of leadership in these food manufacturing markets throughout Europe and the United States. Because of the success of this installation, and the endorsement of the USDA on the Roscrea facility, work has already begun in other facilities in Ireland.

For more info: 1-800-253-3539 • www.dur-a-flex.com

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