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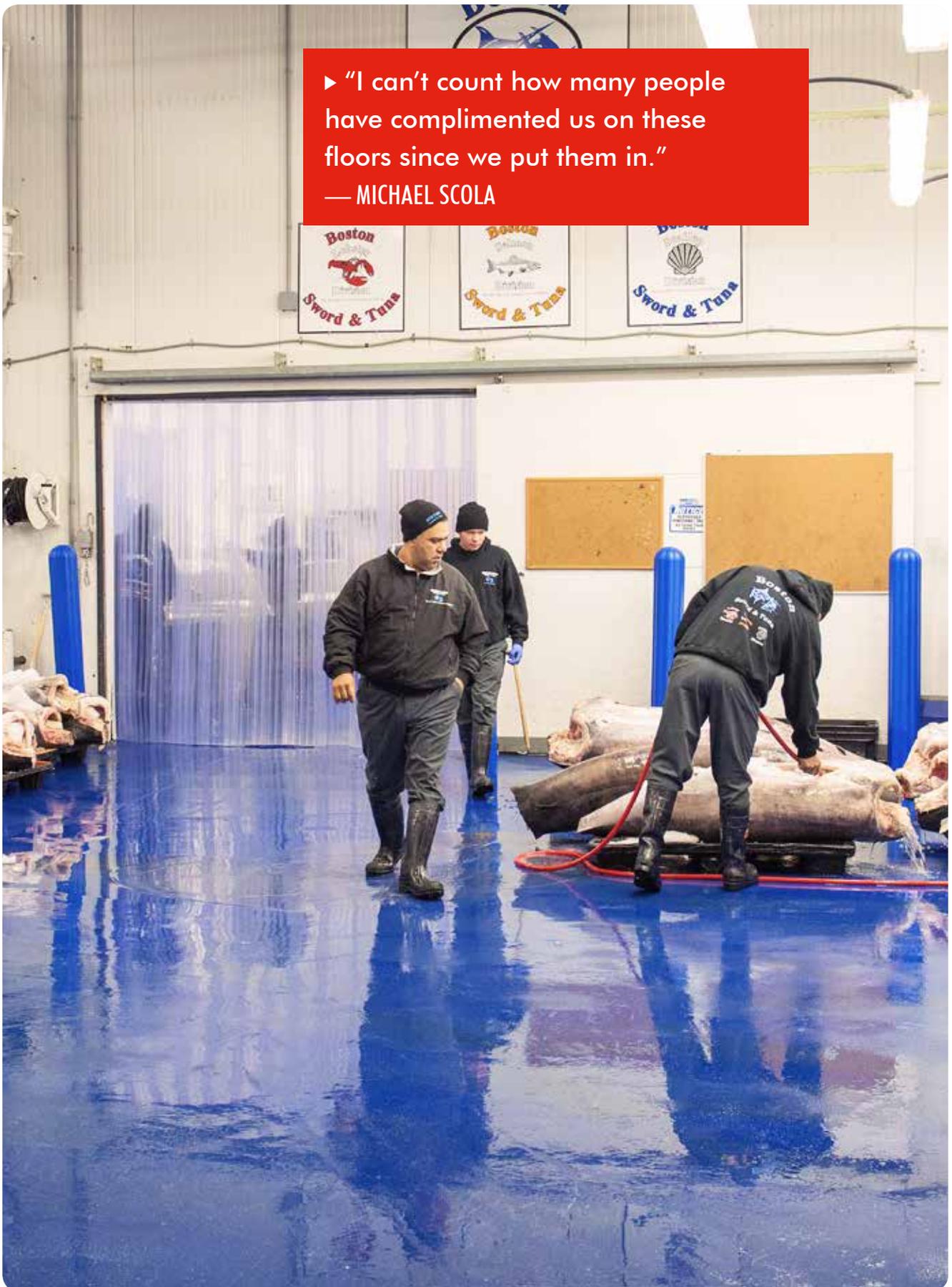
ALL HANDS ON DECK AS FLOWCRETE FACILITATES BOSTON SEAFOOD PROCESSING PROJECT

► Flowcrete Americas has recently provided a flooring facelift for Boston Sword & Tuna's high-capacity seafood processing plant.



▶ "I can't count how many people have complimented us on these floors since we put them in."

— MICHAEL SCOLA



Since founders Tim Malley and the Scola brothers officially merged their respective businesses in 2006 to create Boston Sword and Tuna (BST), the seafood giants have quickly grown to become one of the largest suppliers of seafood in the U.S.

The company's plant at 8 Seafood Way, Boston, MA, required a new floor finish that would provide a reliable and hygienic platform in the face of the challenging conditions experienced in such a large-scale seafood processing plant.

The intense activity of the site is exemplified by the fact that BST sold over 13 million pounds of fish last year. When conferring with another local seafood company about flooring that could withstand this level of industry Flowcrete came highly recommended.

To provide a clean, durable and hygienic surface, over 10,000 sq.ft of Flowcrete Americas' antimicrobial flooring system Flowfresh HF was applied in the cutting room, receiving area and packaging area of the warehouse.

Michael Scola, BST's President said: "We were looking for a floor that was going to last, we wanted the materials to be very strong.

"Sometimes you have the concrete and you get a crack, and then water gets underneath it. With this product, that doesn't happen.

"I can't count how many people have complimented us on these floors since we put them in."

The old concrete floor had been inevitably exposed to heavy foot and wheeled traffic, frequent cleaning as well as significant quantities of spillages, fluids and fish by-products. Shotblasting was therefore not sufficient preparation for the new floor and Flowcrete's licensed applicator had to scarify and remove a significant amount of concrete to achieve a clean and solid base.

The single trowel down application was expertly executed with no primer or topcoat required and the Flowfresh accelerator meant that the floor was able to fully cure on schedule despite time constraints.

The installation, which was completed in August 2014, was conducted over the space of a year as and when the installation team could access the site. To minimize disruption to everyday operations, all the flooring installation work was carried out during weekends.

Throughout the flooring project, Flowcrete's licensed contractor had to work to tight time limits. Employees accessing the site during this period added to the difficulties faced by the installation team. Cold operating temperatures also meant that certain areas had to be heated during installation to ensure that the correct temperature was maintained for the topping application.

BST pride themselves on the delivery of high-quality produce to clients. To achieve this the company takes great care to ensure that the fish from its own two longline fishing vessels and from the fishermen they buy from have been handled with the utmost care and attention.

This pride in its operations meant that BST wanted to upgrade the aesthetics of its floor as well its functionality in order to leave the right impression on their customer base.

Michael Scola added: "Some areas of the floor were just cement. For us to be proud of what we do and the people that we want to sell, we wanted them to have a better facility, to show the cleanliness of it.

"So we are very happy with it. And then, of course, the color picked out was perfect for us being in the seafood business — it looks like the ocean!" ▶▶

▶▶ The caliber of Flowcrete Americas' resin systems mean that BST's new floor finish will be able to last for an extended period of time with minimal maintenance. This robust and durable nature was an important element for the BST President: "The floors that Flowcrete provide are strong and hold up much better than any other floor that we have been talking to people about.

"I think there is a greater return on having the plant looking like this rather than just cement on the floors. They did a great job with it and they are very easy to keep clean."

As a company BST is going from strength to strength, with 13 million pounds of fish sold last year. This amount of industry requires intense activity and innovative technologies, with fish being delivered to the plant five nights a week and a high-capacity ozonation water and ice system to ensure the high levels of freshness that consumers expect.

With such a heavy volume of produce passing through the plant, maintaining hygiene standards is absolutely imperative.

This was another key criteria which led to the specification of Flowfresh HF, as not only is its seamless, impermeable finish easy to clean, but it contains Polygiene®, an antimicrobial additive which reduces 99.9% of all surface bacteria.

These sanitary advantages have made the heavy duty, chemical resistant cementitious urethane floor finish Flowfresh a popular choice in wet processing zones such as food manufacturing and preparation areas.

Overall, the seafood processing firm's leader was delighted with the end result and intends to work with Flowcrete Americas again on future projects: "I think that the job the company did was very good. The material Flowcrete sells is phenomenal and the color was just perfect for this industry and my facility.

"The return was worth it and the feedback has been unbelievable. So we are very happy with it.

"They are going to be doing the Lobster chain and another part of our floors soon." ■



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