

# STONHARD® Solutions

## Stonhard Provides a Long-Term Solution for Food Manufacturer's Cold Storage Space

Products used at Co May IMEXCO:

• Stonclad UR • Stonkote HT4

### Successful Food Processor Expands Operations

Co May IMEXCO, located in Dong Thap, Vietnam, is one of the largest and oldest manufacturers of rice, livestock feed, and catfish in the region. With its blooming success, Co May was looking to expand and needed additional cold storage space to house the catfish they process that would later be exported internationally. The space they were planning to construct was approximately 21,500 sq. ft. (2,000 sq. m) and had to stand up to temperatures around -13°F /-25°C.

### With a New Space, comes a New Challenge

While Co May was looking for a solution for this new area, they realized that the floor had to meet other specific details besides its ability to handle the freezing temperatures during operation. Because the plant is inspected annually by different countries and agencies for export license purposes, it was extremely important for the floor to be seamless and easy to clean while meeting FDA/HAACP standards. Furthermore, it had to also withstand the daily operation of forklift traffic.

After consulting with Stonhard, Co May was convinced that Stonhard would be able to provide with a long-term flooring solution that would not need to be repaired every three to five years. This was important because low-cost epoxies had caused floor failures at Co May in the past. Necessary repairs and shutdown periods resulted in lost revenue for the company, prompting their need for a better and more permanent solution.

### The Stonhard Solution

Stonhard evaluated Co May's environment and recommended Stonclad UR, a urethane flooring system for heavy-duty, temperature-dependent environments. Stonclad UR was installed through process of shot-blasting and diamond-grinding to ensure a proper profile and strong concrete for long-term bonding and performance. Afterwards, Stonkote HT4 was added to provide a seamless, attractive and hygienic surface that met local and international food and beverage regulations.



Stonclad UR is a seamless floor that performs even in extreme temperatures.

### A New Beginning for Co May

Co May understood that by investing in a high-performance flooring solution like Stonclad UR, they would spend less money over time. With Stonclad UR meeting international standards for food manufacturing, Co May has the confidence to operate its cold storage facility and export products to the global market.

### The Stonhard Difference

Stonhard is the unprecedented world leader in manufacturing and installing high-performance polymer floor, wall and lining systems. Stonhard maintains 300 product engineers and 200 application crews worldwide who work with you on design specifications, project management, final walk-through and service after sale. Stonhard has HACCP International Certification on six products used within the food & beverage industry. And, Stonhard's single-source warranty covers both products and installation.



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