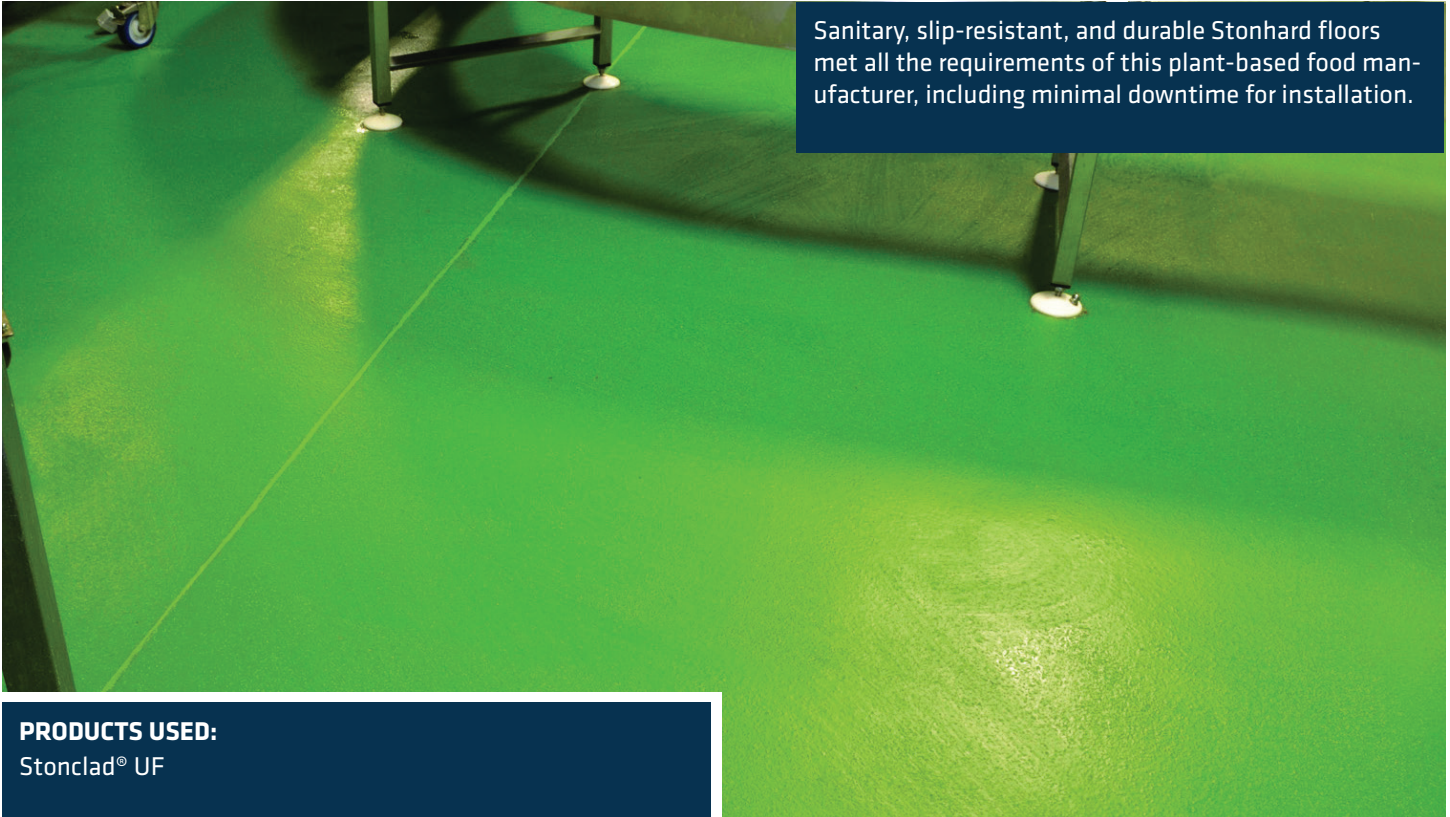


Tofu King selects Stonhard as Flooring Partner for New Bean Curd Factory



Sanitary, slip-resistant, and durable Stonhard floors met all the requirements of this plant-based food manufacturer, including minimal downtime for installation.

PRODUCTS USED:
Stonclad® UF

Stonhard's Expertise in Food & Beverage Plants Extends to Plant-Based Food Manufacturers

Stonhard, a leading manufacturer and installer of seamless, hygienic floors, has added yet another leading plant-based food manufacturer to its credentials: UK leading, independent tofu producer, Tofu King. Expanding its UK operations to meet the surge in demand for its bean curd products, the manufacturer has extended production capabilities by moving to a new production and warehouse facility in Aston, Birmingham. At this site, Tofu King will produce tofu blocks, sheets, and fried varieties.

Seeing is Believing – Customer Evaluates Stonhard Capabilities

Following recommendations from other food manufacturing companies and after meeting with Stonhard personnel at a trade exhibition, Tofu King selected Stonhard to supply and install the flooring system for their new bean curd factory. Tofu King owner and Managing Director, Yan Lui, accompanied the Stonhard team on a visit to a pizza manufacturer's supply chain center to see the flooring system in person. This was another facility in which Stonhard manufactured and installed the flooring.

It quickly became clear how Stonhard takes time to understand its customers' exact requirements. Soon, ideas and inspiration were

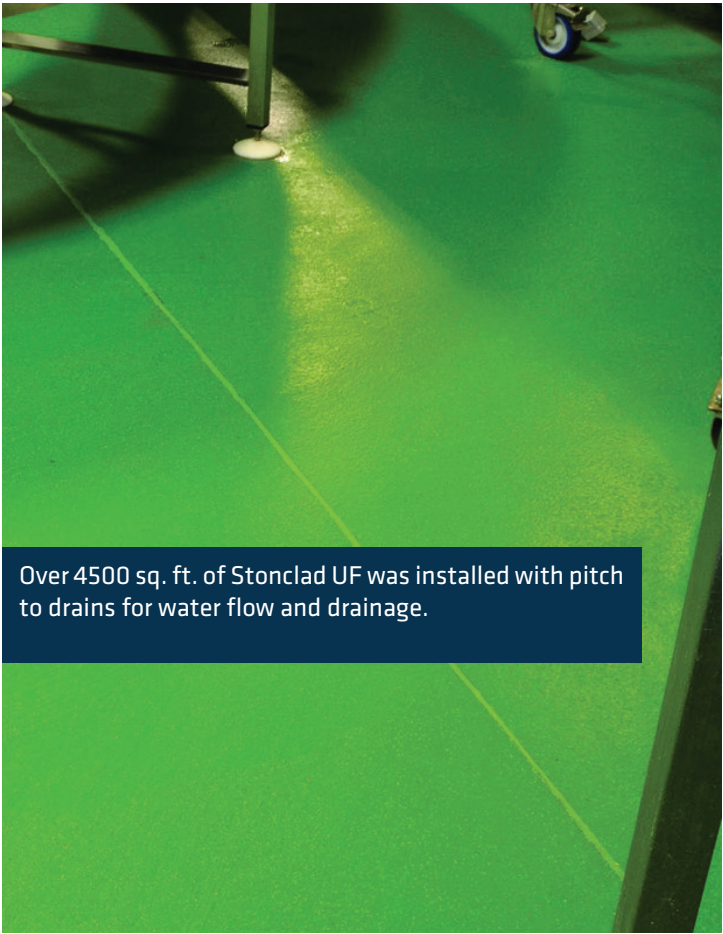
shared to create the hygienic flooring solution developed especially for Tofu King's new manufacturing plant.

"We needed to expand our UK operation to meet continued customer demand for bean curd products, through our existing independent and trade base, as well as through new business growth within the retail and food service sectors. So, it was essential that we chose our partners carefully," said Lui, owner and Managing Director of Tofu King.

Stonclad Urethane Floors for Hygienic Protection in Food Environments

During the two-month project period, Stonhard installed over 4,500 sq. ft. of urethane mortar pitched to specification. These pitches, or "falls," allow water to run to drain rather than puddle on the floor where bacteria can grow and jeopardize the safety of the product. This was then overlaid with Stonclad UF high-performance polyurethane flooring. Stonclad UF is hard-wearing and slip resistant with a dense, waterproof, seamless surface, making it hygienic and easy to clean.

Stonclad UF is installed in one application, which makes it ideal for quick installations and minimal downtime. Such benefits make it an increasingly popular choice for many food and beverage manufacturers.



Over 4500 sq. ft. of Stonclad UF was installed with pitch to drains for water flow and drainage.

THE STONHARD DIFFERENCE

Stonhard is the unprecedented world leader in manufacturing and installing high-performance polymer floor, wall and lining systems. Stonhard maintains 300 Territory Managers and 175 application crews worldwide who will work with you on design specification, project management, final walk through and service after the sale. Stonhard's single-source warranty covers both products and installation.

Stonhard Takes on Challenge, Supports Customer Growth with Long-Term Solutions

"We pride ourselves on repeat business and referrals, this project is a perfect example of both," said Jamie Cook, Stonhard Operations Director - United Kingdom. "Tofu King's brief was challenging, in terms of meeting the very specific demands of this bean curd manufacturer. We are delighted to support business growth at such a booming time for plant-based meat alternatives. We wish Lui and Tofu King all the best in terms of expansion and growth."



Food and Beverage

STONHARD



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