MANUFACTURER AND INSTALLER OF SEAMLESS, SANITARY FLOOR SOLUTIONS FOR FOOD AND BEVERAGE FACILITIES









GLOBAL RESOURCES WITH LOCAL RELATIONSHIPS TO BRING FLOORS THAT WORK IN EVERY AREA OF YOUR FOOD AND BEVERAGE FACILITY.

With nearly a century of experience behind the Stonhard name, we combine extensive industry expertise with unparalleled levels of service and specialized products designed specifically for the unique requirements of the most demanding food and beverage environments around the world.

No one else offers the level of reliability, flexibility, consistency and longevity that Stonhard offers. We've never met a challenge we couldn't solve.



BENEFITS AT A GLANCE

- Turnkey Service Covering Products to Installation
- Worldwide Resources with Local and Direct Sales
- Expertly Trained Crews Work Directly for Stonhard
- Global Leader in Industry
- Project & Design Support Through Our Architectural Engineering Group
- Engineering-Certified Solutions and Real-Time Problem Solving
- Largest Range of High-Performance Products with Quick Turnaround
- Floor to Ceiling Total Hygienic Solutions
- Custom-Design Capabilities
- Unparalleled Safety Standards
- ISO Certified
- HACCP Certified
- LEED Certified
- CFIA Compliant
- 100 Years Manufacturing and Installing High-Performance, Seamless Floors

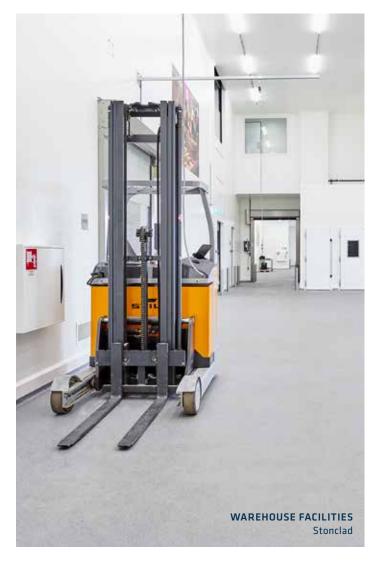


WHY CHOOSE STONHARD?

YOUR SPACES. OUR FLOORS. WE DELIVER DURABILITY AND DESIGN FOR AREAS, FROM HOT TO COLD.

Stonhard understands the biggest pain points and individual needs of your food and beverage facility, from our many years of experience and life-long relationships with our clients. We are able to offer a broad range of specialized advantages and skilled installation techniques particularly suited to the stringent operating conditions of food and beverage facilities such as:

- Custom-designed solutions to form & pour trenches and drains
- Superior sloping using urethane technology to create a fully thermal-shock-resistant floor
- Integral coving options available to suit any height requirement to create a seamless transition from floor to wall
- Close attention to engineering details such as crack treatment, chasing, trench details, caulking
- Slip-resistant textures available to protect against hazardous conditions
- On-site engineering-certified solutions for total quality control



SOME OF THE MANY AREAS WE COVER

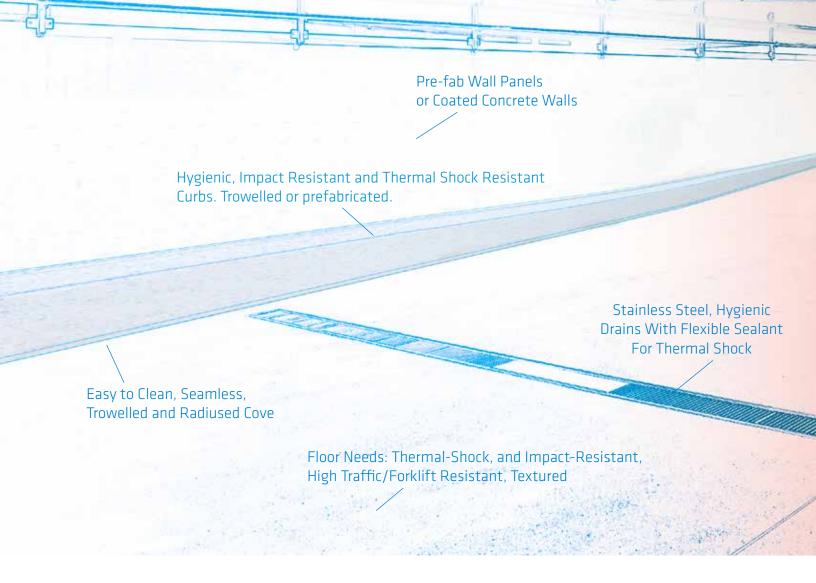
- Bakeries
- Breweries & Wineries
- Dairies
- Meat Processors
- Fresh & Frozen Seafood Processors
- Bottled & Canned Soft Drink Facilities
- Potato Chips & Snack Facilities
- Confectioneries
- Pet Food Manufacturers
- Fruit & Vegetable Facilities

WE GUARANTEE QUALITY, SAFETY & MEET HYGIENE STANDARDS

Our safety experts ensure all projects are executed to extremely high quality and safety standards that meet and exceed provincial and federal regulations. From hazard assessment to air quality monitoring, HEPA vacuum dust control and handling of volatile organic compounds, we take safety procedures and precautions very seriously. Our food and beverage products are all CFIA-compliant and certified for the most stringent safety standards, including HACCP certification.

Stonhard's real-time cloud-based site quality program and documentation system monitors critical conditions like temperature, humidity and restricted obstacles so we can mitigate deficiencies and delays, and maintain a safe working environment.





FROM DESIGN TO REALITY STONHARD IS THERE TO GUIDE YOU EVERY STEP OF THE WAY

WE STAND BY OUR FLOORS

Stonhard gives you a product warranty, but we go beyond that. When the installation is complete; we don't disappear, we stand by our floors. We believe in our relationships and are available on your schedule to support your facility. Choose from semi-annual and annual maintenance programs, specialized cleaning services, and continued support for your facility from our teams of trained experts.

MORE FLEXIBILITY, FASTER SPEED OF SERVICE & COMPETITIVE PRICING

Trust: it's the reason so many customers return to us. Our teams of local experts and on-site engineers offer specialized consulting and real-time problem solving, so any changes that are needed can be addressed quickly and comprehensively. Our robust product offering and stocking and fulfillment capabilities ensure that everything, from minor tweaks to more substantial modifications can be properly accommodated while keeping your project on time and on budget.



REMOVE THE GUESSWORK WITH OUR TURNKEY SOLUTIONS

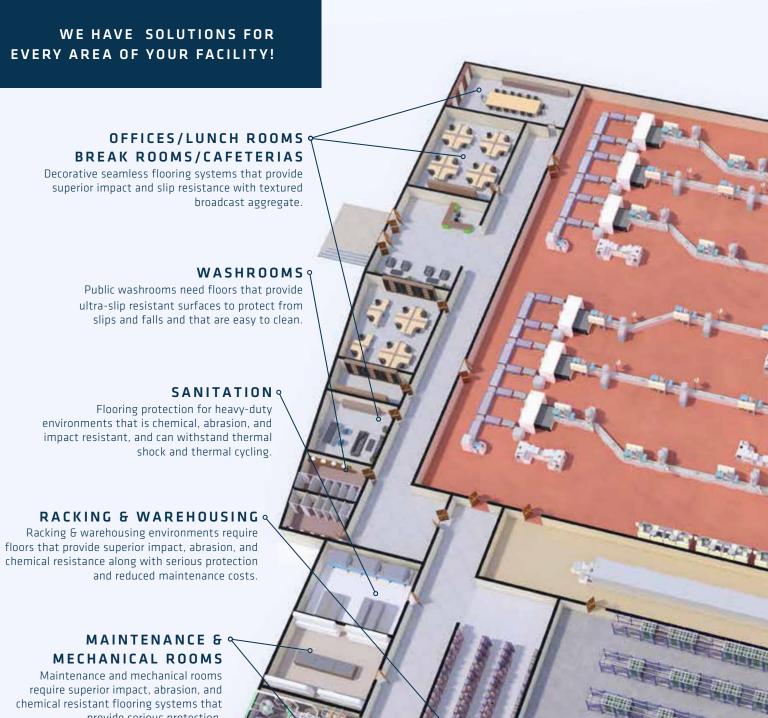
As one of the only turnkey seamless flooring solutions providers in the industry, Stonhard removes the guesswork for everything from small repairs to major plant renovations to brand-new builds. We work with you to design your facility's floor, wall and lining needs from start to finish, all under one roof.

What does that mean to you? It means product performance, because our products are manufactured in-house; more skilled installations by expert local teams; faster and more flexible service at every stage; and a flawless end result. Specializing in renovating old plants to new standards, we restore hygienic conditions for food safety and bacteria control.

WE ARE AVAILABLE WHEN AND WHERE YOU NEED US

Our flooring experts are dedicated to solving the toughest challenges in your facility. With global installation capacity, our crews are fully-trained, safety certified industry experts who take pride in delivering a wide range of specialized services, and are ready to go wherever you need them. We excel at challenging conditions, paying close attention to fine points like crack details, joints and caulking around drains for a flawless execution.

Local teams can be assembled on an as-needed basis and mobilized quickly to respond to changing needs. Territory Managers, Engineers and Architectural Engineering Representatives are ready with industry-tailored solutions to respond to a wide range of challenges and site-specific concerns, including concrete and crack repair, sloping, thermal shock resistance, excessive movement and waterproofing.



provide serious protection.

STONHARD'S FOOD & BEVERAGE PROCESSING FACILITY APPLICATIONS

Food and Beverage manufacturers face many challenges which require unique flooring solutions, including moisture, temperature extremes, chemical intensive cleaning, and traffic from carts, crates, forklifts and more. Not to mention, your facility has several inspections to pass, including USDA, FDA, and OSHA. To cover all these needs, food processing facilities require seamless, sanitary, and easy-to-clean floors which stand up to high impact, traffic, moisture, and chemicals. Stonhard has many Food and Beverage flooring solutions that are ideal for Bakeries, Packaging Plants, Freezers & Refrigeration, Bottling Areas, Loading Docks, and much more.







BLÜCHER DRAINS

Stonhard has partnered with Blücher, a world-leading producer of EHEDG-certified, stainless steel, sanitary drainage systems to provide our customers with the most complete, hygienic solutions available. These all-stainless steel drainage systems ensure excellent flow capacity and optimum hygiene along with minimum maintenance.

POLYSTO SANITARY CURBS

Stonhard is the exclusive provider of EHEDG-certified PolySto hygienic curbs to offer the best solutions to our food & beverage clients. PolySto, the leading producer of hygienic wall protection for the food and beverage industry, manufactures prefabricated, polymer composite curbs to provide wall protection at a higher level than those composed of concrete. Both Stonhard floors and PolySto curbs are chemical resistant, water resistant, and easy to clean.

STONHARD LINING SYSTEMS

Stonchem is a range of high-performing resin chemistries providing exceptional lining protection for ultra-corrosive environments and perform under extreme physical conditions. Stonchem is ideal for concrete pads and pedestals, splash/spill areas, and secondary containment areas. The Stonchem product line leads the industry in protection for secondary containment, processing areas, chemical storage, battery rooms, CIP areas, and water treatment and effluent areas.

STONGLAZE WALL SYSTEMS

Smooth and seamless, our wall systems resist splashes, spills, fumes and abrasion. Stonglaze formulations can be applied over concrete, block cement board or drywall and are expressly designed for sanitary environments. Stonglaze wall systems have a polished appearance and are hard wearing for even the most rigorous settings. Recommended for all food & beverage areas including food processing areas, breweries, wineries, restrooms, and commercial kitchens.



THE STONHARD DIFFERENCE

A century solving customers' problems, one point of contact, direct sales with complete design support, project management, technical support and global accounts. No matter where you are in the world, the end result is the same - consistent products and installation.

















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