



233 County Road 911
Royse City, TX 75189
Tel. 940-435-9541
E-Mail. office@groupfv.com

FV Group Presents USDA-Compliant Plastifloor® MMA Flooring System with Flexible Membrane at IPPE

Royse City, TX — December 20, 2025 — FV Group, a national installer and distributor of high-performance resinous flooring systems, will present a **USDA-compliant Plastifloor® MMA flooring system** at the **International Production & Processing Expo (IPPE)**. The system is engineered for food, poultry, meat, and industrial processing facilities requiring rapid cure, hygienic performance, and resistance to thermal, chemical, and mechanical stress.

Plastifloor® MMA System – Cross-Section Description

The showcased MMA flooring system is installed over properly prepared concrete substrates and consists of the following layers:

- 1. Plastifloor® Primer 118**

A fast-curing MMA primer applied to promote mechanical and chemical adhesion to concrete. Primer 118 supports installation in low-temperature environments and serves as the bond layer for subsequent system components.





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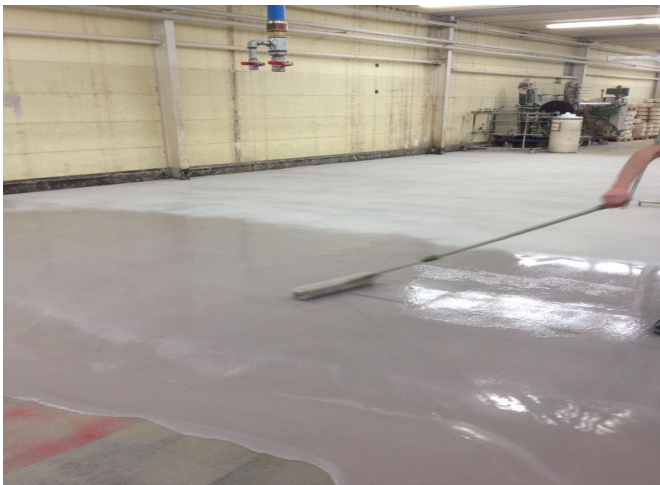
2. **Plastifloor® 332 SL Flex Membrane – 1/8" Nominal Thickness (125 mils)**

A flexible, self-leveling MMA membrane designed to provide crack-bridging capability and accommodate thermal movement, vibration, and minor substrate cracking.



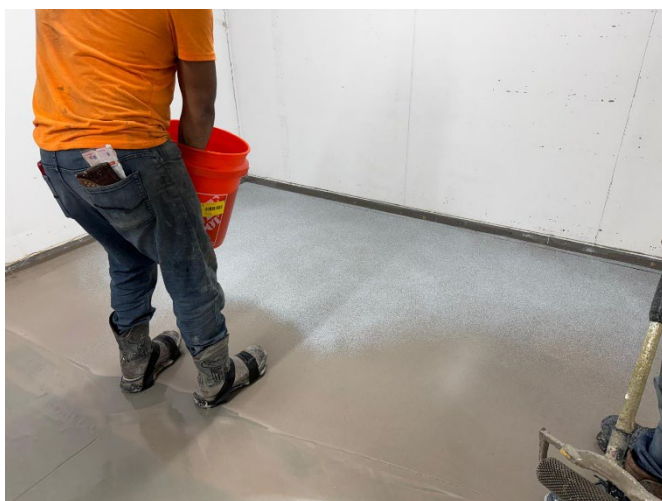
3. **Plastifloor® 418 SL – 1/8" Nominal Thickness (125 mils)**

A high-build, self-leveling MMA layer installed above the membrane to deliver impact resistance, compressive strength, and a smooth, seamless surface for the wearing course.



4. **Quartz Broadcast (Intermediate)**

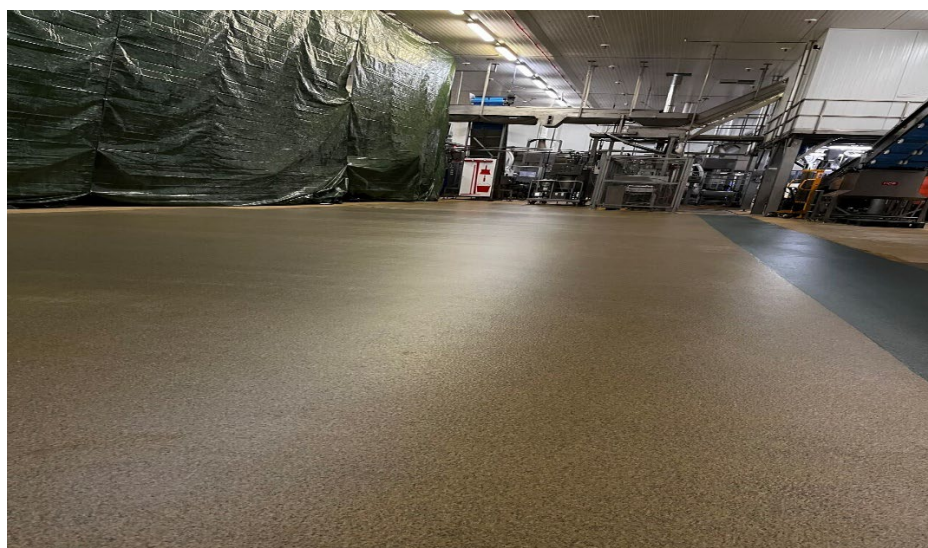
Clean, kiln-dried quartz aggregate broadcast into the resin layer to refusal to enhance slip resistance, system durability, and mechanical interlock with the topcoat.



5. **Plastifloor® 522 or Plastifloor® 526 Topcoat**

- **Plastifloor® 522:** For dry processing, packaging, and storage areas
- **Plastifloor® 526:** For wet processing, washdown, and heavy sanitation areas

Slip resistance is achieved through the incorporation of **Additive 523** (dry areas) or **Additive 527** (wet areas), producing a textured, slip-resistant, and hygienic wearing surface.





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Total System Thickness

- **Nominal total system thickness:** approximately **1/4 inch (250 mils)**
- Thickness may vary slightly based on substrate conditions, quartz broadcast size, and project-specific performance requirements.

Performance and Compliance

The Plastifloor MMA system is designed to meet the sanitation and performance expectations of **USDA-regulated and FDA-inspected food processing facilities**. The seamless, non-porous surface resists moisture intrusion and supports effective cleaning and sanitation protocols.

Key performance characteristics include:

- Rapid cure and return to service, often within hours
- Seamless, hygienic, and non-absorbent surface
- Slip-resistant finishes for both dry and wet environments
- Resistance to chemicals, fats, oils, bloods, and aggressive cleaning agents
- Suitable for cold storage, freezers, and low-temperature installation

“At IPPE, we are showcasing a fully engineered MMA flooring system that addresses real-world challenges in food processing environments,” said **Gammy Figueroa**, Manager of FV Group. “This system allows us to balance flexibility, durability, slip resistance, and hygiene while minimizing facility downtime.”

Attendees are invited to visit **FV Group at Booth B39077** to discuss system configurations, performance requirements, and installation strategies.

For more information, contact mma@groupfv.com.

About FV Group

FV Group specializes in the installation and distribution of high-performance resinous flooring systems for food, beverage, poultry, and industrial facilities. With decades of experience, FV Group delivers tailored flooring systems engineered to meet stringent sanitation, safety, and operational demands.