FOOD SAFETY AND WALL PROTECTION

The outbreak of diseases such as E. coli, Listeria and Salmonella within factories is usually the result of deteriorating walls, ceilings and curbs. Standard sandwich panels are often weak, fast damaged and corroded. Therefore the walls must be protected by hygienic, durable and sustainable curbs. The damages can be an important source of bacterial contamination of food produced in those areas which may lead to serious health problems, recalls and image loss. PolySto therefore offers innovative solutions that are impact, chemical and water resistant and ensures an indispensable part of the hygienic design of any food processing facility.

ADVANTAGES OF POLYSTO CLEANROCK CURBS
Polysto curbs are made from CleanRock material with 3 possible hygienic surfaces namely; natural, sanicoat (extra smooth gelcoat) or stainless steel.
• Durable and hygienic design solution
• Prefab system, very quick installation
• High impact resistance
• Smooth, non-porous and water resistant
• Chemical resistant against aggressive cleaning agents, acid, blood, salt.
• Easy to clean, maintain and repair.

DISADVANTAGES OF CONCRETE CURBS
• Due to aging and damage, cracks occur which cause water and dirt to penetrate behind the curbs and subsequently become the cause of deadly bateria.
• Time consuming to install and labor intensive, thereby delay in the construction process
• Non-durable solution, continuous expensive repairs to maintain.
• By combining high pressure with cleaning agents without a protective barrier, water infiltrates beyond the concrete which harbors bacteria

THE POWER OF THREE
The hygienic design of food processing areas is extremely important to avoid the growth of deadly bacteria like Listeria in these areas. This is why PolySto, Stonhard and Blucher formed the multi-company food safety collaboration designed specifically for solving the toughest sanitary issues faced by these companies, providing a total hygienic solution for curbs, floors and drains. Working together as three expert companies we can assure that two major sources of Listeria, biomass and humidity are immediately eradicated out of the food processing areas. Our solutions save you money by reducing your long-term cost and provide value by protecting your facility from damage and contaminants. We achieve this by providing turn-key floors, curbs and drains that work together as a cohesive hygienic system.

POLYSTO PRESS RELEASE
Optimal Hygienic design thanks to the resin floor seamless connected in the rebate of the PolySto CleanRock Sanicoat IP40RB curb.