

KAMPOL-FRUIT

has invested in Flowfresh flooring in its fruit and vegetable processing plant in Milejów

KAMPOL-FRUIT, one of the leading Polish fruit and vegetable processing companies, has used HACCP International-certified Flowfresh specialised antibacterial resin flooring at its factory in Milejów; it meets the highest global standards in food quality and safety. The supplier of this flooring system is Flowcrete Polska, a leading manufacturer of resin floors.

KAMPOL-FRUIT, a producer of top quality frozen food, concentrated juices, and fruit and vegetable purees, has been operating since 1992. The company launched its first plant 20 years ago. Currently, it has three production branches in central and eastern Poland: Biała Rawska, Nasielsk and Milejów, and its products reach customers on 5 continents. The production capacity of KAMPOL-FRUIT is 50,000 tonnes of finished product annually for frozen food (fruit, vegetables, herbs and mushrooms), 20,000 tonnes of finished product annually for concentrated juices and 10,000 tonnes of finished product annually for purees.

A 6 mm-thick **Flowfresh SR** flooring has been laid over an area of 2,000 sqm at the KAMPOL-FRUIT plant in Milejów, Lublin Voivodeship – in the freezer rooms with temperatures ranging from 0 to -5°C and on the loading ramps. Two colours of floor have been used in the project: grey to mark transport routes and red in production areas and in storage points on the ramp.

Flowfresh SR is an anti-slip, anti-bacterial floor based on polyurethane resin and specially selected aggregates and cements, perfect for wet processing in the food industry.

It is characterised by high resistance to mechanical, thermal and chemical loads. It is easy to clean and contains the antibacterial Polygiene® additive based on silver ions, which reduces the amount of microorganisms on the floor surface by up to 99.9%. The antimicrobial effect of Flowfresh flooring was tested and confirmed in accordance with ISO 22196. It has also received an internationally recognised certificate of HACCP International.

"In our business, we focus on the highest quality. We strictly control the origin of the raw materials and apply the highest standards of production, storage and transport of our frozen products, concentrates and purees. We also followed this principle when choosing modern specialised equipment for our plant in Milejów. The fact that the antibacterial Flowfresh resin floors used in our project are certified by HACCP International is further confirmation that this solution meets the highest global standards and satisfies our requirements", said Justyna Zielińska, Managing Director of the KAMPOL-FRUIT production plant in Milejów.

The resin flooring in the KAMPOL-FRUIT plant in Milejów was installed by **"MTeam" – Tomasz Matusiak Services from Łódź**, an authorised Flowcrete contractor.

