

# Flowfresh antibacterial flooring in Lech Drób Poultry Plant in Zalewo

The Lech Drób Poultry Plant located in Zalewo, Warmińsko-Mazurskie Voivodeship, is one of the most modern plants of this type in northern Poland. The 25,000 sqm project has been equipped with technologically advanced machines for poultry slaughtering, evisceration and cutting. Flowfresh antimicrobial cementitious polyurethane resin flooring has been applied over an area of 6,500 sqm, using technology and materials delivered by Flowcrete Polska, a leading manufacturer of resin floors.



Lech Drób, based in Zalewo, deals with the slaughter of hens and chickens. The plant employs 500 people and its daily slaughter weight is 300,000 kg. All poultry farms that provide the company's raw materials are under strict veterinary supervision, and many of them have implemented the HACCP quality system. The goods produced at the plant are delivered to points of sale, chain stores and wholesalers throughout Poland.

The Lech Drób facility uses specialist antibacterial 5-mm-thick Flowfresh SR flooring in red, with anti-slip surfaces.

Flooring in this group is made from polyurethane resins and specially selected aggregates and cements.

They contain an innovative Polygiene® additive based on silver ions, which reduces the amount of microorganisms on the floor surface by up to 99%. The antimicrobial effect of Flowfresh flooring was tested and confirmed in accordance with ISO 22196; it also received an internationally recognised certificate of HACCP International.

Flowfresh antibacterial floors are intended for use in the food industry, e.g. in meat processing plants, in wet conditions. The

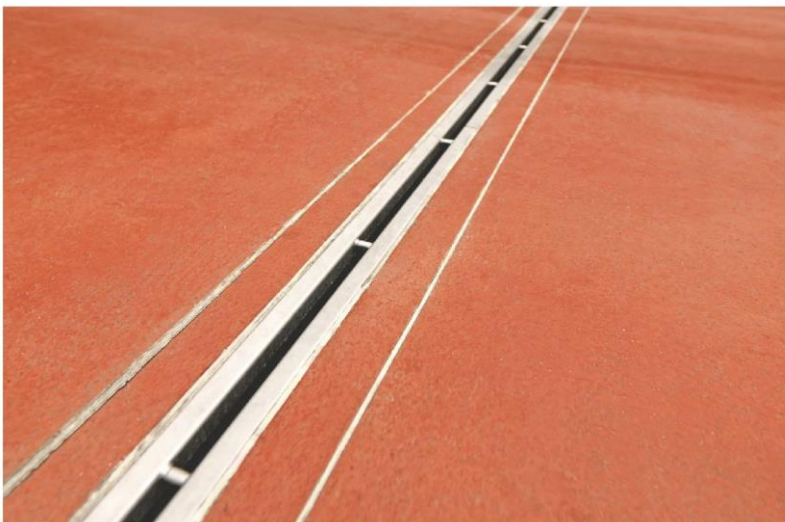
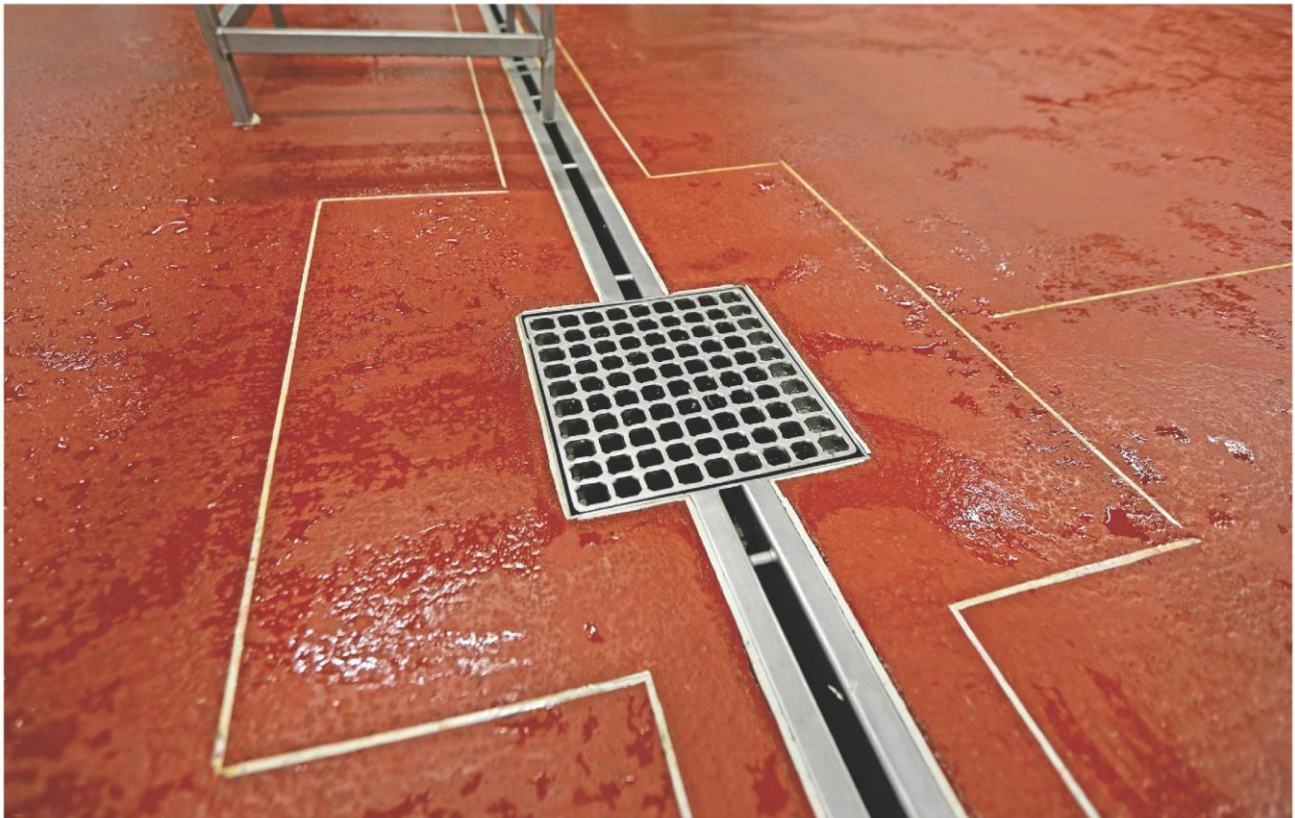
flooring in this group is resistant to low and high temperatures and so-called thermal shock, which occurs during washing with hot water or steam, for example.

In addition, these floors are durable and resistant to heavy mechanical loads, including intensive pedestrian and forklift traffic. Because of their high chemical resistance, they work well in slaughterhouses to effectively protect the substrate from the effects of detergents and organic substances such as blood and fats. A layer of quartz sand gives them anti-slip properties.



*"In our plant, we have applied a number of modern solutions, including production lines and devices from renowned European and Polish suppliers. The highest quality of equipment is of key importance to us, which is why we have decided to install specialist, seamless Flowfresh floors, which are certified by HACCP International and meet the highest global standards in food production",* said Małgorzata Segin, the Director of the Lech Drób Plant in Zalewo.

The resin flooring in the Lech Drób poultry plant in Zalewo was installed by "MTeam" – Tomasz Matusiak Services from Łódź, an authorised Flowcrete contractor.



The manufacturer and supplier of Flowfresh antibacterial flooring technology is **Flowcrete Polska Sp. z o.o.**

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