

STONHARD Solutions

Stonhard Floors Help Food Plant Adhere to Food Safety Regulations

Products used at Wright Foods

• Stonclad UT



Stonhard installed Stonclad UT in the production area of Wright Foods. The floor is easy to clean and slip resistant.

Wright Foods pride themselves on being a state of the art, aseptic food processing company who not only meets, but exceeds federal regulations for food safety and quality assurance; so it's no surprise they turned to Stonhard for the floors in their new 60,000 square foot facility in Troy, North Carolina.

As the technology leader in shelf stable food processing, Wright Foods strives to provide the best tasting, most nutritious and highest quality shelf stable foods. Food safety and process consistency are the foundation of their business, including rigorous adherence to production equipment maintenance, coupled with extreme care in handling ingredients, packaging materials, and finished products. In addition, as an SQF certified processor, Wright Foods holds themselves to meeting or exceeding the most stringent FDA standards.

Wright Foods called in four flooring companies to prove which product could meet or exceed their high standards for quality. They chose Stonhard.

With a daily emphasis on quality and food safety, management required a monolithic floor that would be easy to clean and did not harbor dirt or bacteria. In addition, Wright Foods sought a longterm flooring solution; floors that would withstand heavy forklift traffic, thermal shock and thermal cycling, while maintaining a slip resistant surface.

As part of a daily sanitation process, Wright Foods exposes their flooring surfaces to extreme temperature differences, while also requiring some areas of the floor to be exposed to direct high temperature steam. With food safety being a top priority, a seamless system is required to achieve a sanitary environment where it is hard for bacteria to grow and multiply.

Based on these requirements Stonhard's Stonclad UT was chosen; it is impact and abrasion resistant, able to withstand heavy forklift traffic and severe thermal shock, and seamless to inhibit growth of bacteria.

As a result of the installation, Wright Foods committed to using Stonhard as they continue to grow and expand, adding an additional 40,000 sq.ft to their current facility.



Seamless floors help prevent containment issues



800.257.7953

Food and Beverage

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FLOORS FOR EVERY ENVIRONMENT

The Stonhard Difference

Stonhard is the unprecedented world leader in manufacturing and installing high performance polymer floor, wall and lining systems. Stonhard maintains 300 project engineers and 175 application crews worldwide who will work with you on design specification, project management, final walk through and service after the sale. Stonhard's single source warranty covers both products and installation.



Stonhard's Stonclad UT withstands harsh chemical spills and thermal cycling

