



ANTIMICROBIAL FLOORING FACTS...

For the Food and Beverage Industry



HACCP
CERTIFIED
FLOORING

www.flowcreteaustralia.com.au

Minimising the **risk of contamination** despite an intense working environment is a primary concern for all food and beverage production facilities and it takes a combination of the **right technologies, procedures and priorities** to create a space with **consistently high levels of hygiene**.

One effective way to reduce the likelihood of harmful contaminants building up within a site is to install flooring with bacteria inhibiting properties that works alongside the cleaning regime to eliminate unwanted pathogens, germs and bacteria.

COMBINING POLYURETHANE AND POLYGIENE®



The Flowfresh range of cementitious urethane screeds has been designed to provide an antimicrobial option that combines a robust and highly effective flooring material with a world leading biocide to enhance the hygienic credentials of a building and further ensure that dangerous pathogens and contaminants are not passed on to consumers.

The Polygiene® additive is homogeneously distributed throughout the Flowfresh system, which means that, unlike synthetic antimicrobial additives or surface treatments, it remains active for the lifetime of the floor even if worn or damaged. Therefore, should a Flowfresh floor's surface become damaged, any germs within the gap will still be exposed to the active antibacterial agent.

This is a significant advantage for food and beverage facilities where the floor is subject to heavy mechanical impacts on a daily basis, as a damaged floor provides microorganisms with the opportunity to colonise, especially within hard to clean areas sheltered from the cleaning process.



HOW DOES POLYGIENE® WORK?

Typically hygienic floor finishes and coatings will rely on harsh chemicals to kill germs, however Polygiene® is an all-natural solution and instead uses the power of silver ions.

No other flooring solution utilises the natural germ killing properties of natural silver in this way.

TIP:
FLOWFRESH COMPLIES
WITH FOOD SAFETY AND
HYGIENE REGULATIONS
IN NEW ZEALAND AND
AUSTRALIA.



The Polygiene® additive consists of a thermosetting amino compound. Locked into the main resin matrix of the flooring material it continuously emits powerful silver ions over an extended period of time. These ions target germs on the surface of the floor, penetrating the cell membrane of the bacteria and causing irreparable damage to the pathogen.

Silver is a broad-spectrum agent, as it is bactericidal to a large number of gram-positive and gram-negative microorganisms, many aerobes and anaerobes as well as several antibiotic resistant strains.

Polygiene® is able to eliminate up to 99.9% of bacteria on the floor. Common bacterium that have no defense to Polygiene® include E-coli, Salmonella typhi, MRSA, Listeria welshimeri and Staphylococcus aureus. It also inhibits the growth of

yeast and mold on the surface of the floor. The rate at which the silver ions are released is an important aspect of the effectiveness of silver in such an application.

Food and beverage manufacturers that install Flowfresh will also benefit from an effective antimicrobial and antifungal protection between wash cycles, offering clients much longer-term hygiene performance than coatings that wear away after frequent washes.

BACTERIAL RESISTANCE

SARS-CoV	✓	Salmonella Typhi	✓
MRSA	✓	Enterococcus Faecalis	✓
E-coli	✓	Staphylococcus Aureus	✓
Listeria	✓	Streptococcus Pyogenes	✓
C.difficile	✓	Pseudomonas Aeruginosa	✓
Proteus Vulgaris	✓	Campila Bacta	✓

CHEMICAL RESISTANCE

Hydrochloric Acid	✓	Methanol	✓
Sulphuric Acid	✓	Sugar Syrups	✓
Citric Acid	✓	Caustic Soda	✓
Acetic Acid	✓	Petrol	✓
Lactic Acid	✓	Oil Ingredients	✓
Phosphoric Acid	✓	Detergents	✓

ANTIBACTERIAL EFFECTIVENESS

Unlike industry standard flooring solutions, such as standard cementitious polyurethane concrete or polypropylene, Flowfresh has been scientifically proven to inhibit antimicrobial growth on the surface of the floor by up to 99.9%. Its effectiveness meets both the ISO 22196 and JIS 222801 standards for measuring a surface's antibacterial effectiveness.

The primary ISO standard test involves the inoculation of a population of microorganisms onto sets of antimicrobial coated and standard materials, which are tested in parallel. After 24 hours

of incubation the recovery results are compared to ascertain if the antimicrobial material has succeeded in reducing the microbial population.

Described as the 'value of antimicrobial activity', this shows the difference in the logarithmic value of viable cell counts between the treated and untreated floor after inoculation and incubation of bacteria.

A secondary test involves washing the floor samples a set number of times to simulate the fact that food production facilities will be regularly cleaned. After the washing the microbial population is again tested

to identify if the biocide has been effective or not.

The graph above, based on data compiled during JIS testing, compares the ability of Flowfresh to minimise the bacterial population on the floor's surface with alternative flooring materials. This shows that over a 24-hour period the bacterial population on a Flowfresh floor with Polygiene® has been virtually eradicated, while on a standard polyurethane floor it has remained largely the same and on a polypropylene floor the amount of bacteria significantly increased.



TIP:
FLOWFRESH CONTAINS
A SILVER ION ADDITIVE
TO PROTECT AGAINST
MICROBIAL GROWTH.

ANTIMICROBIAL VS. ANTIBACTERIAL PROTECTION

It is important to understand the key difference between an antimicrobial and an antibacterial flooring system when identifying the right product for your environment.



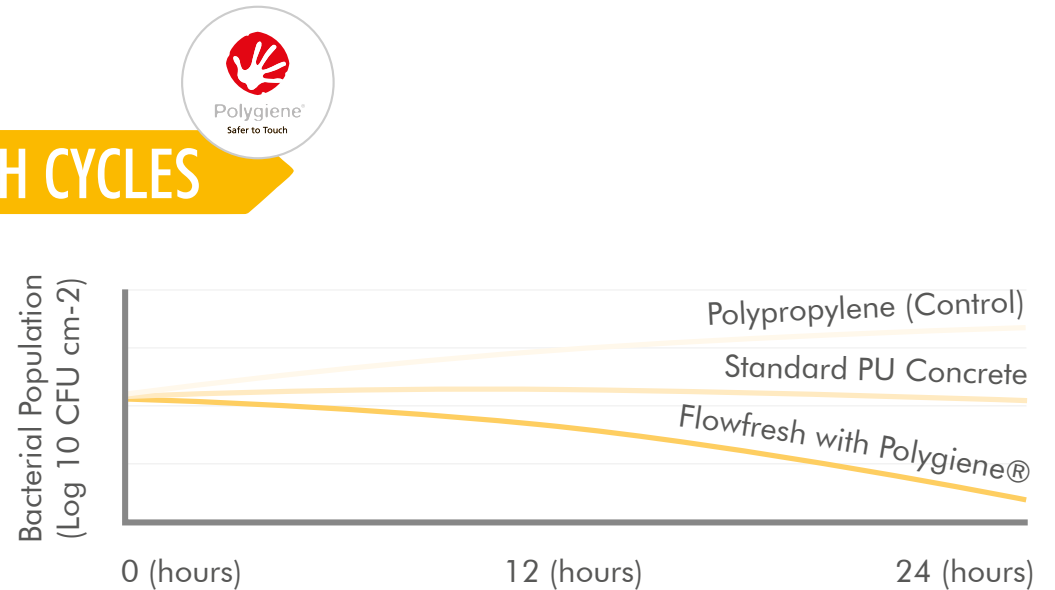
The main difference between antibacterial and antimicrobial is the type of microorganism that they act upon and the strength of their effect.

While an antibacterial agent will kill a large range of mild bacteria, an antimicrobial agent offers a much broader scope of protection acting as an antibacterial, antibiotic, antifungal, antiparasitic and antiviral agent all-in-one.

An antimicrobial product will kill existing, prevent the development and subsequent spread of a host of potentially harmful microscopic organisms including, bacteria, protozoa, yeast, fungi, viruses, some algae and even some worms.

ANTIBACTERIAL ACTIVITY AFTER 60 WASH CYCLES

Japanese Industrial Standard JIS Z 280:2000 measures the survival of bacterial cells on cementitious polyurethane with Polygiene® and compares this to polyurethane concrete containing no antimicrobial additive and an untreated polypropylene control.





TALK TO THE EXPERTS

Important variables that can impact on the effectiveness of the floor include the type, size, shape and thickness of the antimicrobial coating, which can depend significantly on a site's demands, conditions and circumstances.

To find out more about specifying an antimicrobial flooring solution that optimizes a specific facility's hygienic working practices, contact Flowcrete Australia to discuss a new-build or refurbishment flooring project or to arrange a site visit.

This guide has been produced to provide an overview of hygienic flooring in food & beverage environments.

Detailed recommendations and advice are available from our network of regional technical and sales representatives.



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