



Food Industry

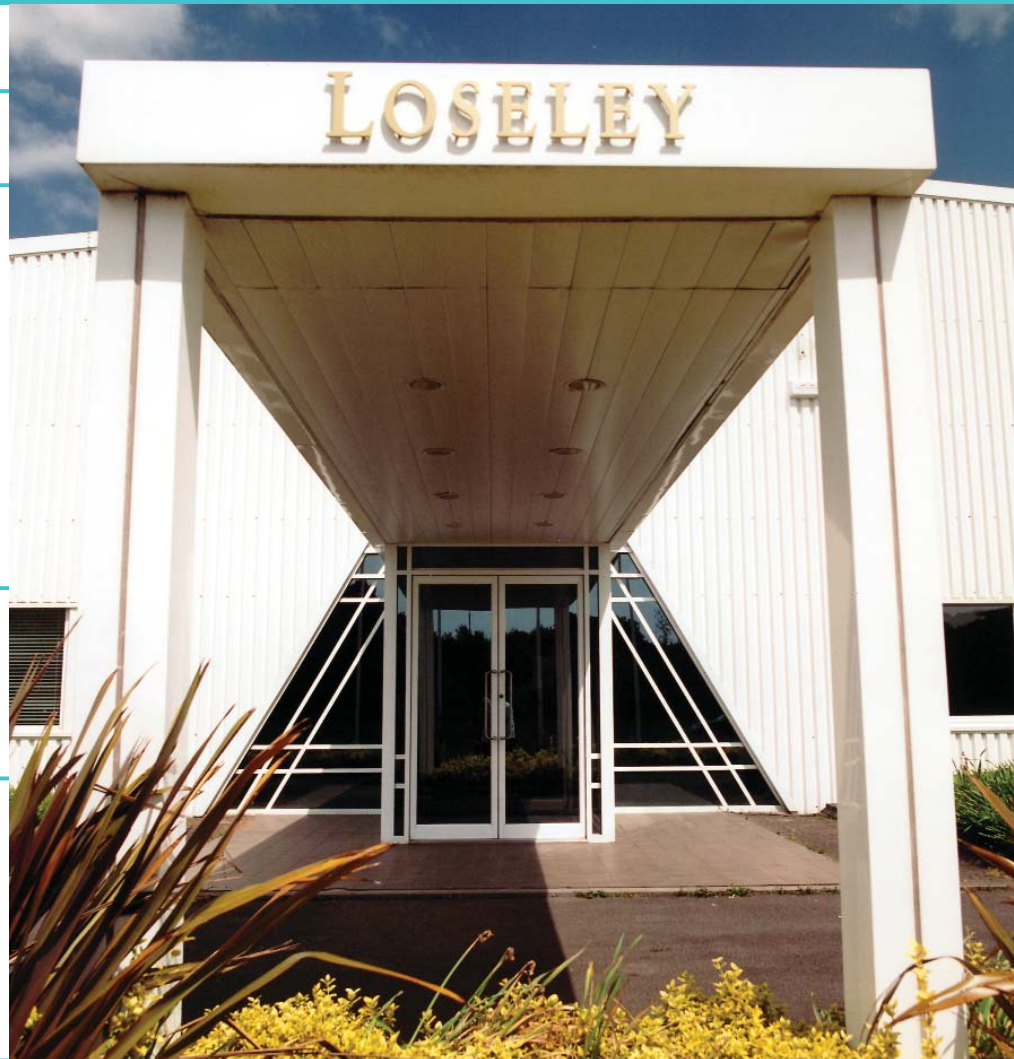
Case Study

Loseley Ice Cream Factory

Cwmbran

Architect: Loseley Ice Cream
Contractor: Laing
Cladding Contractor: SIAC

System Manufacturer: Eurobond Laminates
System Type: Composite cold-store panels
Product : CES120 Anti-static with Assure®



Loseley Ice-cream floats to the top

Loseley Dairy Ice Cream the UK's largest premium ice-cream producer, has opened what is believed to be one of Europe's most advanced facilities, for the production of ice cream based in South Wales.

At the same time as setting standards in advanced manufacturing, the 80,000 sq ft factory incorporates innovative materials for minimising bacterial growth on internal surfaces within the building. Chief amongst these is Assure® by Corus, a new and innovative type of anti-bacterial coated steel for wall and ceiling applications

developed jointly by Corus and Microban®.

The internal walls and ceilings of high-care areas of the new factory are clad in CES120 Anti-Static with Assure® from Corus which contains Microban® anti-bacterial active component which forms the environmental surfaces of composite steel panels fabricated by Eurobond Laminates.

Loseley, which is in the final stages of commissioning the new production site, has invested in the very latest technology for automated manufacturing, robotic packaging and cleaning in place.

Loseley Ice Cream Factory Cwmbran

Tim Wilson, Loseley Managing Director comments:
"Choosing the *Assure* technology developed by Corus and Microban® International was not a difficult decision because when running an ice cream factory hygiene is paramount. The fact that these panels are non-tainting, easy to clean, and so versatile, made them perfect for our environment. The versatility of the product was very appealing as it meant we could use it as a casing for the blast tunnels operating at -40 °C and also on the walls in the main production hall. It is very exciting to be leading the way in the dairy industry with technology I feel sure will soon become indispensable."

Corus has been leading the market for 'food safe' pre-coated steels for decades, developing the Controlled Environment Surfaces (CES) range of products that are non-tainting, easy to clean, damage resistant and, in the case of CES120 Anti-static, resistant to dust formation. But the development of *Assure* takes the safe production and storage of food products to a new level of protection. By developing a way to incorporate the Microban® protection within the steel's paint or film coating, Corus has produced a material that actively fights germs - and it keeps on working, in between cleans, even if the coating surface is abraded. Given growing public concern and stringent requirements for hygiene critical environments, particularly in the food supply chain, this will put the factory firmly at the cutting edge of industrial food manufacturing.

Assure was specified for its ability to tackle bacterial

cross contamination and prevent mould staining in the production environment. The CES120 anti-static finish provides high performance in terms of easy to clean surfaces and safety for food contact, and, as it is a continuous film, it is unlikely to flake and cause contamination.

Assure works by constantly neutralising the capacity of bacteria to function, grow and reproduce. In between clean downs, the active component works continuously to hinder the growth of bacteria such as Salmonella, E.Coli and Listeria monocytogenes. The *Assure* range of coated steels by Corus contains products suitable for the following applications: cold stores; food processing plants; refrigeration and other domestic appliances; medical environments; industrial and biological 'clean' rooms; and abattoirs

To find out how your project can also benefit, contact Corus:

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