



# SIKA AT WORK

H. & E. REINERT WESTFÄLISCHE  
PRIVAT-FLEISCHEREI GMBH,  
VERSMOLD, GERMANY

FLOORING: Sika® Ucrete® DP 20

BUILDING TRUST



# EXPANSION OF PRODUCTION AREA



## PROJECT DESCRIPTION

Project name: H. & E. Reinert Westfälische Privat-Fleischerei GmbH  
Location: Versmold  
Year: 2015  
Size: 4000m<sup>2</sup>

In 1931, brothers Hermann and Ewald Reinert founded their butcher shop in Versmold, Westphalia. Through continuous investment, the butchery has grown into a large, international group with over 1,200 employees across 6 production sites. At the main facility in Versmold, high-quality raw sausage products, cooked sausages, and cured meats are produced. In 2015, the production area was expanded, followed by numerous restructuring and renovations within the existing premises.

## PROJECT REQUIREMENTS

The demands on flooring in the meat industry have always been high and have increased in recent years. Strict guidelines on hygiene and occupational safety, including requirements set by the International Featured Standard Food (IFS Food), must be met. Animal fats, acidic and alkaline cleaning agents, constant mechanical stress from smoke trolleys and electric pallet trucks with steel wheels, all place extreme demands on the floor. Up until then, floors were coated with resin, which did not meet the high demands in the long run. Repeated repairs and renovations of existing areas were the norm.

Any product name or reference reflects the Sika product name at the time of creation of this document and may differ from the product name or reference during past events.

Our most current General Sales Conditions shall apply. Please consult the most current local Product Data Sheet prior to any use.



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## SIKA SOLUTIONS

The floor that meets the highest requirements is Sika® Ucrete® polyurethane concrete. The new construction was the first Sika® Ucrete® surface in the company. In total, the new construction covered approximately 4,000 m<sup>2</sup>, with subsequent larger and smaller renovations within the existing premises covering approximately 2,000 m<sup>2</sup>.

Sika® Ucrete® is extremely resistant to high thermal, mechanical, and chemical stresses common in the food industry. Sika® Ucrete® does not absorb moisture, dries quickly, has cleaning capabilities similar to stainless steel, and thus meets the highest hygiene requirements. Sika® Ucrete® as a solution in the food industry ensures that attention can be focused on things other than the floor, as seen here at Reinert in Versmold.

## PROJECT PARTICIPANTS

Project Owner: H. & E. Reinert Westfälische Privat-Fleischerei GmbH