



Food Industry

Case Study

Loseley Ice Cream Factory

Cwmbran

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

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



Loseley keeps it clean

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 CES with Assure® by Corus, pre-finished steel with anti-bacterial protection for walls, doors and ceilings.

The internal walls and ceilings of the new factory which have high hygiene requirements are clad in CES120 Anti-Static with Assure® by Corus which contains an anti-bacterial active ingredient and forms the surfaces of composite steel panels fabricated by Eurobond Laminates.

In their final stages of commissioning the new production site, Loseley invested in the very latest technology for automated manufacturing, robotic packaging and cleaning in place (CIP).

Loseley Ice Cream Factory Cwmbran

Tim Wilson, Loseley Managing Director comments:
 "Choosing the *Assure* technology developed by Corus 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."

The Controlled Environment Surfaces (CES) range of pre-finished steel from Corus have been designed to offer surfaces that are non-tainting, damage resistant and easy to clean with smooth finishes.

By developing a way to incorporate anti-bacterial protection within the pre-finished steel paint or film coating, Corus have produced a material that actively fights the spread of cross contamination and works continuously in between cleans. The advantages of using pre-finished steel as a carrier for this technology is that antibacterial protection can be delivered in a format that is extremely robust, durable and flexible.

Given stringent requirements for hygiene critical environments, particularly in the food processing sector, this will put the factory firmly at the cutting edge of industrial food manufacturing.

CES with *Assure* was specified for its ability to tackle bacterial cross contamination and prevent mould staining in the production environment. CES120 provides high performance surfaces whilst being safe 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 such as Salmonella, E.Coli and Listeria monocytogenes to function, grow and reproduce. In between clean downs, the active component works continuously to reduce the risk of cross contamination.

CES with *Assure* range of pre-finished steels by Corus contain products suitable for the following applications: cold storage, food processing environments, abattoirs, healthcare environments and cleanrooms.

For more information contact:

Colorcoat Connection® helpline

Corus Colors

Shotton Works

Deeside

Flintshire

CH5 2NH

T: +44 (0)1244 892434

F: +44 (0)1244 836134

E: colorcoat.connection@corusgroup.com

W: www.colorcoat-online.com

