





About Master Builders Solutions.

Building on a century of construction experience. Ucrete® is brought to you by Master Builders Solutions. This comprehensive portfolio of products from Master Builders Solutions delivers chemical solutions for the construction, maintenance, repair and renovation of structures

The Master Builders Solutions brand is built on more than 100 years' experience in the construction industry. All our solutions are designed to drive business success and enable sustainable construction.

Our network of construction experts leverage global Master Builders Solutions technologies, as well as in-depth local knowledge and a wealth of experience. They'll combine the right elements from our portfolio to solve each specific construction challenge.

Our international technical experts work collaboratively with our local sales team to ensure our solutions are always tailored to meet local conditions.

The Master Builders Solutions portfolio includes:

- Concrete admixtures
- Cement additives
- Chemical solutions for underground construction
- Sealants and waterproofing solutions
- Concrete repair and protection products
- Performance grouts and flooring solutions.

Tailored solutions for the meat industry.

Master Builders Solutions partners with some of the leading companies in the Meat industry, providing individual tailored solutions for abattoirs and meat processing facilities.

As a result, our flooring products help to prevent the downtime associated with other shorter-lived systems. Our repair products too can be installed and cured quickly, ensuring minimal disruption.

When you choose Ucrete, you can be confident that you are receiving a high quality system that will deliver long-lasting benefits for your business.





Flooring solutions for the Meat Industry.

A new era in first world food safety standards. The need to feed a growing global population has led to a rise in the number of animals required to produce meat. This in turn has increased the need for first world food safety standards, as animal processing in the developing world shifts from a local activity to a large-scale industrial process.

The industrialization of processing, packaging, transportation and distribution processes across the globe has presented significant new challenges for producers.

The processing of meat requires the very highest levels of hygiene, due to the major health risks that are posed by tainted meat.

Unique challenges. Unique solutions.

Ensuring that facilities can be disinfected is paramount. From the abattoir to the final processing plant, floors need to be able to withstand attack by acidic animal fluids, such as blood, intestinal liquids and fats.

These fluids are as aggressive as the chemicals found in many factories and present a large range of threats, from biological hazards to an increased risk of slipping.

In addition, floors in abattoirs and meat-based food processors are subject to other aggressive conditions, such as heat, cleaning chemicals, continually wet floors, and high capacity blast freezers.

Ucrete. The industry benchmark.

Whether renovating old buildings or designing new ones, plant managers should look for durable construction products and systems that can withstand these harsh surroundings. Products like Ucrete.

For many years, Ucrete® has been recognized as the flooring benchmark for the food and beverage industry and gives lasting protection to the floors in meat processing factories.





Ucrete[®]. Designed for challenging environments.

A world leader in performance flooring. Ucrete is one of the most widely used cementitious polyurethane flooring materials in the Meat industry globally. It helps to ensure that floors within an abattoir or processing plant are safe, secure and sanitary.

Production downtime in the Meat industry is costly, so it's essential to find a solution that limits maintenance. For many years now, that solution has been Ucrete performance flooring.

Ucrete is a polyurethane concrete surfacing product that was developed in the 1960s and quickly became a standard for floors in chemical plants. Since then, this innovative system has been refined for use in many more applications.

Ucrete is proven to deliver the sanitary conditions demanded by meat processing. It can withstand the application of cleaning chemicals, cope with both high and low temperatures and provide a long, dependable service life.

Just some of the benefits of Ucrete:

- Unaffected by temperatures that would cause delamination and failure in other flooring products.
- Water-based and safely applied to damp substrates reducing downtime during repairs.
- Biologically inert and non-tainting, so production can continue in other areas during installation.
- Helps prevent the growth of bacteria when properly cured.
- Seamless and grout-free making ongoing sterilization simple.
- Steam cleanable and disinfectable to the same level as stainless steel.
- A slip-resistant and safe working surface.



Ucrete can be installed in a range of textures and thicknesses, and 'mixed and matched' to cope with the expected level of chemical exposure. Depending upon a facility's production process, Master Builders Solutions will suggest a solution that provides the optimal level of health and safety.

Flooring for all parts of the facility.

Master Builders Solutions also provides a range of alternative floor systems for other parts of the facility such as warehouses, laboratories or offices. The MasterTop® range of polymer floors is ideal for areas such as raw materials stores, quality control laboratories and finished goods storage.

In addition, Master Builders Solutions offers a range of dry-shake products that are installed when the concrete is placed. The installed floor looks like a well-finished concrete floor, but has excellent impact resistance and more than five times the abrasion resistance of a conventional concrete floor.



How else can we help?

Repairing and renovating existing flooring. Master Builders Solutions has a range of products that can renovate significantly damaged or degraded floors in abattoirs and meat processing facilities – even if these existing floors did not use the Ucrete® system.



For renovation purposes, the Ucrete system can be combined with the MasterEmaco® trafficable repair products, the MasterBrace® strengthening system and the MasterInject® repair products. These will enable the facility to be returned to its original design condition before the application of a new floor.

To reduce construction time, Ucrete can be installed on new concrete within 3-5 days (depending on temperature), and on newly repaired concrete within 2-4 days, (depending on temperature), keeping production downtime to a minimum.

Collecting and treating waste properly.

In many places where we operate, there is a legal requirement to treat waste on site. For this reason, we have designed innovative products to help us collect and treat waste – and keep waterways clear.

The MasterProtect® range of corrosion prevention linings are the ideal solution for the waste treatment areas within meat processing plants. They are unaffected by flocculation, clarifying and pH control chemicals, providing peace of mind for facilities managers.



Master Builders Solutions for the Meat Industry.

MasterAir®

Complete solutions for air entrained concrete

MasterBrace®

Solutions for concrete strengthening

MasterCast®

Solutions for the manufactured concrete product industry

MasterCem®

Solutions for cement manufacture

MasterEmaco®

Solutions for concrete repair

MasterFinish®

Solutions for formwork treatment and surface improvement

MasterFlow®

Solutions for precision grouting

MasterFiber®

Comprehensive solutions for fiber reinforced concrete

MasterGlenium®

Solutions for high performance concrete

MasterInject®

Solutions for concrete injection

MasterKure®

Solutions for concrete curing

MasterLife[®]

Solutions for enhanced durability

MasterMatrix®

Advanced rheology control for concrete

MasterPel®

Solutions for water tight concrete

MasterPolyheed®

Solutions for mid-range concrete

MasterPozzolith®

Solutions for water-reduced concrete

MasterProtect®

Solutions for concrete protection

MasterRheobuild®

Solutions for high strength concrete

MasterRoc®

Solutions for underground construction

MasterSeal®

Solutions for waterproofing and sealing

MasterSet®

Solutions for set control

MasterSure®

Solutions for extraordinary workability retention

MasterTop®

Solutions for industrial and commercial floors

Master X-Seed®

Advanced accelerator solutions for concrete

Ucrete®

Flooring solutions for harsh environments



Ucrete is certified as suitable flooring systems for use in food and beverage facilities in accordance with the standards of Hazard Analysis and Critical Control Points (HACCP) International's Food Safety Certification Systems.



Ucrete conforms to The Leadership in Energy & Environmental Design Green Building Rating System LEED® being sustainable and environmentally friendly flooring materials.



Ucrete floors have obtained the Indoor Air Comfort Gold certificate from Eurofins, with the low levels of emissions to the air and non-tainting properties.



Ucrete complies with the U.S. Department of Agriculture (USDA) standards for use in federally inspected meat and poultry plants in the USA.

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