INNOVATION IN EVERY COAT.™

COATINGS AND LININGS FOR FOOD AND BEVERAGE FACILITIES

HIGH-PERFORMANCE ASSET PROTECTION FROM FLOOR TO CEILING



PROTECT YOUR SURFACES AND YOUR PROCESS

Helping facilities remain clean and compliant coatings and linings have been protecting surfaces in food and beverage processing plants for decades, offering unmatched abrasion and chemical resistance while standing up to repeated cleaning and maintenance. From FDA-compliant tank linings to dry-fall coatings for overhead decking, durable flooring systems to seamless, cleanable wall coatings, Tnemec products provide processing facilities with solutions that prolong service life and limit downtime.

Servicing a variety of plants, including beverage operations, fruit canning factories, ground beef and poultry facilities, and many other processing environments, Tnemec is a single-source solution for food facilities throughout North America.

Our products are designed to perform in any environment and have a history of doing so, in wet processing rooms, dry packing areas, cold storage areas, warehouses, conveyance systems, water treatment tanks and almost any other location within a processing operation.

For over 50 years, some of the largest food processing companies in the world have utilized Tnemec coatings for their facilities, and continue to benefit from the cleanable, hygienic and innovative protection provided by our coating systems.



INNOVATION IN EVERY COAT.™

In 1921, a chance sighting of steel reinforcing bars sticking out of old concrete rubble piqued the curiosity of company founder Albert C. Bean, Sr. Inquisitive by nature, he noticed that the rebar was completely rust-free. After further investigation and testing, his discovery of the anti-corrosive alkaline conditions of cement led to a patent for a highly effective, rust-inhibiting coatings formulation. In tribute to his breakthrough, he changed the company name to Tnemec – cement spelled backwards. And, even though the name reflects on our past, our founder's legacy still pushes our company forward today.



SEAMLESS PROTECTION FROM FLOOR TO CEILING

Floors, walls and ceilings in food and beverage facilities should be durable and easy to clean, helping you comply with regulations while reducing maintenance and unwanted threats to hygiene.

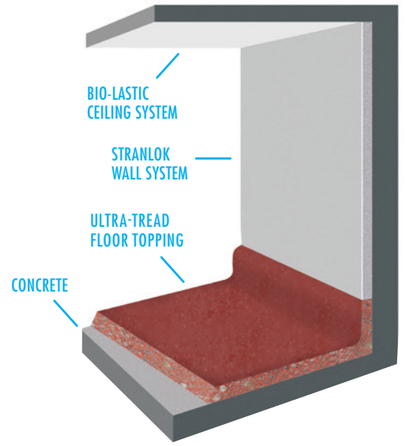
The MicroClean™ system from Tnemec is designed to deliver the ideal solution in these locations. Creating a monolithic "bathtub effect," the seamless floor-to-ceiling protection provided by the MicroClean system is ultra-durable and cleanable, built to handle aggressive cleaning processes that include steam, chemicals and hot pressured water. This system also helps prevent microorganism and bacterial growth in hard to reach areas, since there are no grout lines or seams like tile systems, fiberglass-reinforced panels (FRP), insulated metal panels (IMP) or glazed block surfaces.

From floor to ceiling, these low-odor, low VOC coating systems can be customized to fit your exact needs and help keep your process online.

MICROCLEAN BENEFITS

- Reduces downtime
- Limits rehabilitation costs
- Abrasion and chemical resistant
- Resists thermal shock
- Seamless protection
- Antimicrobial options
- Various color and texture options

THE MICROCLEAN SYSTEM



CEILINGS

Specially formulated to resist mildew growth on the paint film, Bio-Lastic outperforms standard ceiling paint systems. Durable and flexible, this specialized acrylic coating can withstand minor substrate movement, high humidity, frequent scrubbing and cleaning, while being low VOC, low odor and easy to apply to ceilings and other surfaces. Bio-Lastic has been used in wineries, kitchens and other processing facilities for decades and continues to protect drywall, overhead decking and structural steel in plants all around the country.

WALLS

Stranlok creates a seamless barrier that eliminates areas of penetration where mold and bacteria often form and withstands the daily high-pressure steam cleanings required to maintain a hygienic facility. Its thick, fiberglass-reinforced film resists chipping and flaking common to ordinary paints, preventing maintenance and hygiene issues. Also, because of its low odor, low VOC formulation, Stranlok can be applied near occupied spaces, limiting downtime in your food or beverage facility.

FLOORS

Unlike traditional resinous floor coating systems, Tnemec's polyurethane modified concrete floor topping, Ultra-Tread, blends polyurethane resin and cement for excellent resistance to chemicals and thermal shock caused by hot liquid discharge and high temperature cleanings. Plus, Ultra-Tread coatings are designed for fast installation and quick return-to-service, to help minimize downtime.



MICROCLEAN + ANTIMICROBIAL

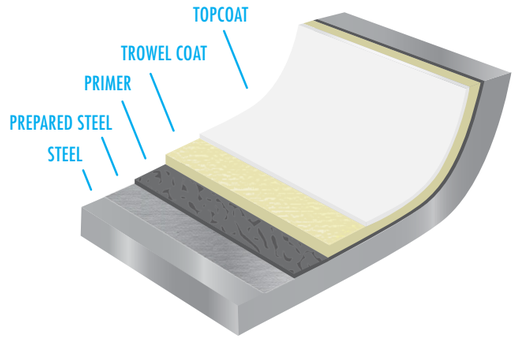
Tnemec offers the enhancement of an antimicrobial additive, Series 44-790, to many of the product options in our MicroClean coating system. This factory-added antimicrobial agent inhibits microorganisms from degrading the coating film and guards against the growth of bacteria and their subsequent odors. Assist your HACCP/Pathogen Reduction by specifying the addition of Series 44-790 in your MicroClean system.

LININGS DESIGNED TO KEEP YOUR FACILITY ONLINE

LININGS

With a proven track record of performance in food and beverage processing environments, the ProPolymer line of high-performance, FDA-compliant vinyl ester linings offers the ultimate protection for tanks and vessels. Trowel-, roller- or spray-applied, ProPolymer products can be applied in a variety of methods and the versatile primers and finish coats can be combined for a tailor-made system designed to protect vessels from each specific exposure in your facility.

These reliable and durable linings are independently verified for FDA 21 CFR 175.300 compliance for direct food contact. Plus, by providing your tanks with advanced abrasion-, permeation- and chemical-resistance, ProPolymer linings can help prevent corrosion and pitting while limiting downtime and maintenance. Backed by industry-leading technical support and customer service, these linings offer the ideal solution for your facility.



PROPOLYMER BENEFITS

- FDA-compliant protection
- Saves downtime
- Versatile surface capability
- Apply by brush, roller or spray
- Enhanced abrasion resistance
- High permeability resistance
- Fast-cure abilities





CHEMBLOC BENEFITS

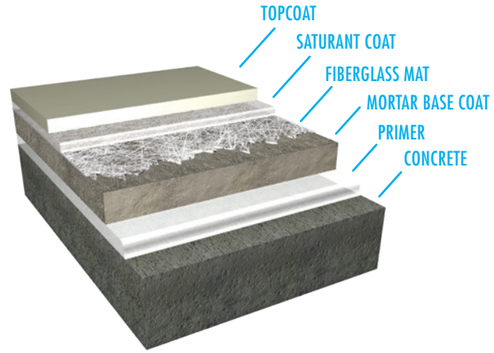
- Chemical-resistant protection
- Designed to contain spills for 72 hours
- Impact and abrasion resistant
- Mat-reinforced, thick-film protection
- Resists thermal shock
- Tailored system options available

FIRST RATE PROTECTION FOR SECONDARY CONTAINMENT

LININGS

To protect processing facilities from chemical spills, tank overflows and/or leaks, Tnemec offers ChemBloc, a line of reinforced secondary containment lining systems for reliable protection from a long list of chemicals, acids and fuels. Developed to act as a containment barrier and prevent the migration of chemicals into soil and water through cracks and joints, these fiberglass mat-reinforced lining systems help safely contain chemical spillage for 72 hours while protecting the concrete substrate.

In addition to extreme chemical resistance, these impact- and abrasion-resistant linings provide superior protection against everyday wear and tear, limiting repairs and recoating. Available in three different systems, secondary containment coatings from Tnemec can be specified and applied for a variety of applications, protecting the substrate with high-quality primers, reliable reinforcement and high-performance topcoats.



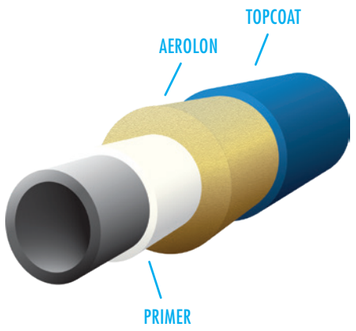


THERMAL AND PERSONNEL PROTECTION FOR TANKS AND PIPING

AEROLON® THERMAL INSULATING COATING

For condensation control, thermal stability or personnel protection, Tnemec's thermal insulation coating, Aerolon, gives food and beverage processing plants an ideal solution for hard-to-insulate surfaces. From freezer walls to hot pipes and tanks, Aerolon can be applied to help protect these surfaces against accelerated corrosion and even limit workplace accidents like burns, slips and falls.

Available as a spray-applied coating and an insulating tape, these products can be applied with high-performance primers and topcoats to create a full corrosion-resistant system built to last.



AEROLON BENEFITS

- Condensation control
- Thermal stability
- Personnel protection
- Available in spray-applied coating and self-adhesive tape
- Compatible with a variety of primers and topcoats

BRIGHT AND RELIABLE FINISHES FOR EXTERIOR SURFACES

When your facility exteriors need a coating that will last, Tnemec products can help there, too. Whether surface tolerant acrylics for overcoating aged paint systems or fluoropolymers for long-term color and gloss retention, our coatings can help your exterior concrete, steel or galvanized surfaces stay brighter for longer while resisting weathering and UV light degradation. For nearly a century, Tnemec exterior finishes have helped structures all around the world retain their beauty and they continue to protect architectural and industrial surfaces every day.





ONE COATING COMPANY, ENDLESS COATING SOLUTIONS

From your front office to your loading docks, Tnemec offers a wide range of high-performance products suitable for almost any surface. Tnemec coatings and linings provide food and beverage facilities with the performance they need regardless of location, holding up to various abuses in a wide variety of exposures.

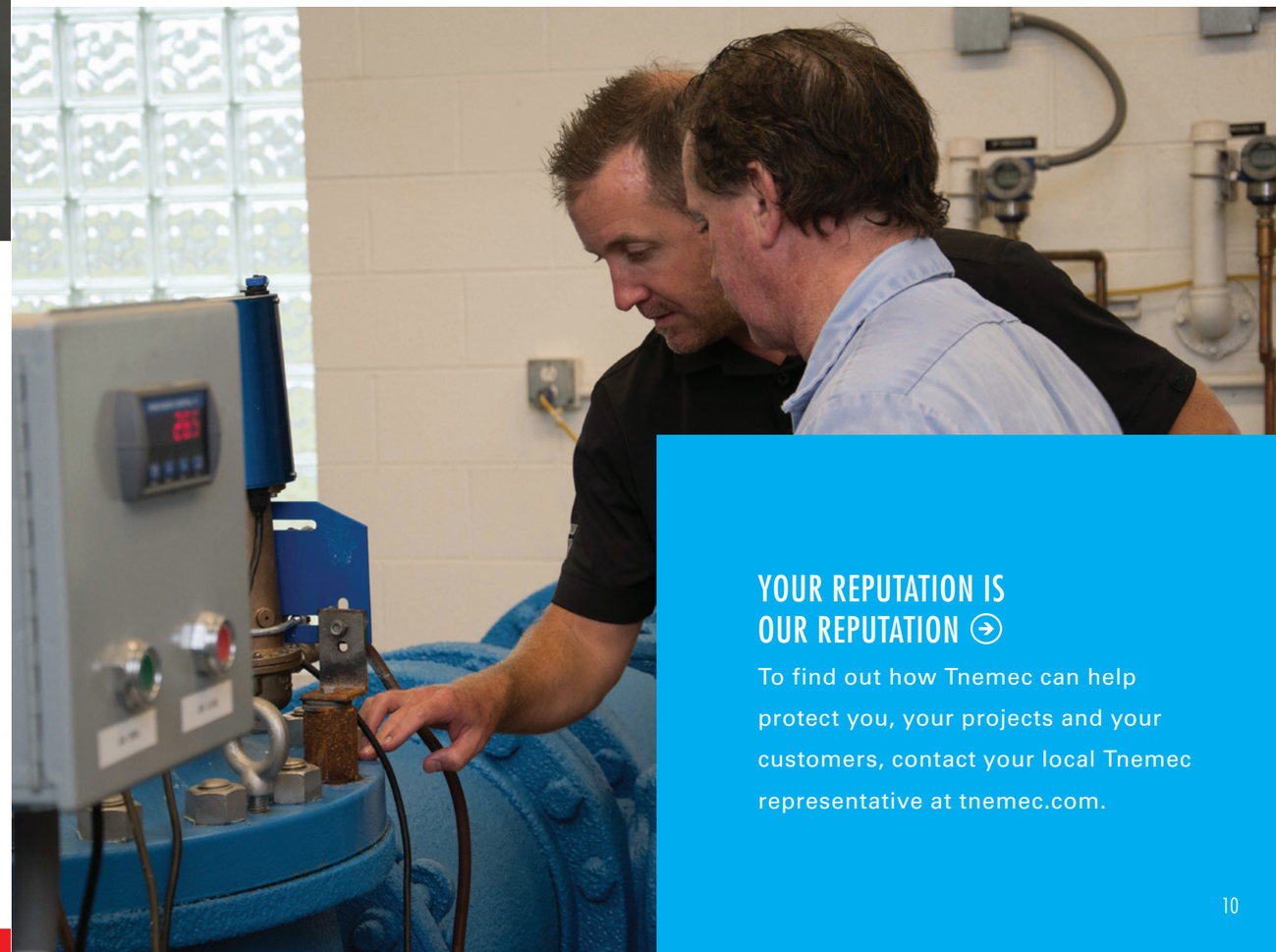
What Tnemec also provides with every order is service that companies can rely on, delivering dependable help through every step of a project – facility assessments to color match requests to application assistance and beyond.

With local representation and national reach, our sales and technical teams work together to deliver unmatched support to ensure that your projects go as planned.

PROJECT SUPPORT FROM START TO FINISH

Project vision to project completion, our protective coatings professionals in the field are prepared to assist you with your specific needs – whether you need help with product specifications and recommendations, coatings selection, cost analysis, project troubleshooting or any additional support along the way.

With over 100 representatives located across North America and beyond, you can expect a high level of expert assistance wherever you need it. Our local representatives understand the needs of food and beverage facilities and can work with you and your team to ensure that every part of your plant is protected and compliant.



YOUR REPUTATION IS OUR REPUTATION

To find out how Tnemec can help protect you, your projects and your customers, contact your local Tnemec representative at tnemec.com.

