



for Food Processing

Does your floor get slippery under meat, fat, oil or even water?

Would you like an hygienic seamless floor that can handle harsh cleaners?

Does your existing floor struggle to withstand constant moisture or chemical waste?



WHY JAXXON?

- ✔ Solventless, odourless products with no concern for food contamination or indoor application.
- ✔ Seamless, impermeable, stain-resistant floors that are easy to keep clean, aren't chewed up by harsh cleaners and can be patched.
- ✔ Hardwearing floors that can handle machinery traffic, including anti-slip options that don't wear smooth or look dirty.
- ✔ Coatings can be applied in wet or dry, cold or hot conditions, meaning shut downs are predictable with no costly delays.
- ✔ Proven track record of performance in food processing facilities for over 10 years. Don't fall for the cheaper options that fail within 6 months!

Past Clients

Primo Smallgoods

Kancool Pet Foods

Bonlac Foods

AusAsia Seafood Market

Parmalat Australia

Fonterra (NZ)



Ph: 1300 EPOXIES www.RealWorldEpoxies.com

Jaxxon coatings meet all requirements and have been accepted by the Australian Quarantine Inspection Services (AQIS) for use in meat processing facilities.