

Reduced life cycle costs with Neocrete

Neocrete is a self-leveling, cementitious polyurethane flooring system ideal for use in food processing environments including freezers and areas with high thermal cycling.

Neocrete has increased impact, wear, and abrasion resistance that stands up to heavy machinery and equipment used within those facilities. Its exceptional chemical resistance and thermal shock tolerance exceeds the requirements for flooring protection and cleanability.

Neocrete's fast return to service allows for shorter facility downtime and the system can be installed under a wide range of temperatures and environments, including over quarry tile. Meets VOC content requirements for Floor Coatings established by South Coast AQMD

Heavy-duty polyurethane mortar systems for

Meat and poultry processing plants
Food and beverage plants
Industrial kitchens
Pharmaceutical plants
Animal research centers



Cured resin performance

Physical properties

Physical properties	Test method	Results
Compressive Strength	ASTM C579	7,700 psi
Tensile Strength	ASTM C307	712 psi
Flexural Strength	ASTM C580	2,200 psi
Modulus of Elasticity	ASTM C580	446,7000 psi
Shore D Hardness	ASTM D2240	84
Adhesion	ASTM D4541	400 psi
Water Resistance	ASTM C413	0.42%
Resistance Fungal Growth	ASTM G21	No Support of Growth
Flammability	ASTM D635	Pass
Volume Solids	ASTM D5201	99.93%
Flash Point	ASTM D3278	None
VOC (mixed)	ASTM D5201	8.4 g/L
Usable Pot Life @70°F		15 minutes
Application Temperature Range		34oF to 90oF
Temperature Range		-120oF to 210oF

Neocrete T, SL & SL Broadcast Chemical resistant partial list

Acetic Acid 10%	1
Blood	0
Calcium Chloride	0
Diesel Fuel 220 °F	0
Hydrochloric Acid 15%	1
Isopropyl Alcohol	0
Jet Fuel	0
Ketchup	0
Lactic Acid 20%	0
Sodium Hydroxide 50%	0
Solvent 100	0
Sulfuric Acid 50%	1
Motor Oil	0
Soy Oil 500 °F	0
Tall Oil Fatty acid	1
Transmission Fluid 220 °F	0

Ratings are based over 7 days spot test
0 = No Effect, 1 = Stain/Dulls,
2 = Blisters, 3 = Lifts Film