



## Milton Creamery

USA



Completion Date  
**SPRING 2006**

Owner  
**MILTON CREAMERY LLC**

Designer  
**SELF-PERFORMED**

Prime Contractor  
**SELF-PERFORMED**

Concrete Producer  
**M & O CONCRETE,  
MEMPHIS, MO**

Xypex Material Supplier  
**CARROLL DISTRIBUTING  
STEVE CHMELAR  
641-683-1888, EXT.53900**



The Milton Creamery is a small, family run, specialty cheese production facility. It was built in 2005, opening in 2006 with construction taking place through the late fall and winter months. As with many food processing facilities, the daily cleaning regime uses a phosphoric acid hot water wash followed by a sodium hydroxide based hot water wash and then a rinse. The original plan was to apply an expensive food-grade floor coating as protection for the floor in the production area. Due to the cold weather, it was determined that drying time for the concrete, needed to allow installation of the floor coating, would be too long to meet the construction schedule.

The owners decided to use Xypex admixture in the floor, as an alternative to a protective coating. The 5.5" thick treated slab in the production area is approximately 40' x 60'; using a concrete mix design with 594# of Portland cement and no fly ash. Because the daily cleaning regime of food processing plants typically degrades unprotected concrete quite rapidly, it was decided to use an uncommonly

high dosage of Xypex admixture to try to give the concrete as much chemical protection as possible. Steve Chmelar had previous success with [Xypex C-500 admixture](#) dosed at 5%; and this was used.

After 7 years of production, the otherwise unprotected concrete floor slab is showing only minor etching of the surface. The owners of the Milton Creamery have received comments from Food Agency Inspectors that they are surprised at durability of the Milton Creamery concrete slab. It is noted that, when compared to similar facilities, it is the inspector's opinion that this slab is showing surprisingly little degradation, given the aggressive chemicals used during the cleaning regime.

The owners of the Milton Creamery are fully satisfied with the durability and chemical resistance they are achieving with the 5% Xypex admixture concrete of their production floor slab.