



From potato chip makers to sausage producers to master cheese artisans, Spancrete® Brand precast products are used extensively throughout the food manufacturing industry to construct the highest-quality food processing facilities, warehouses and offices, and freezer/cooler areas for food manufacturers across the nation.

USDA Approved

Safety is the top priority in the food manufacturing industry, which is why Spancrete® diligently manufactures its precast products to ensure the integrity and quality of the foods we consume. Approved by the United States Department of Agriculture (USDA) for use in processing and preparing fish, meat, poultry and dairy products, Spancrete® Brand precast products provide our clients with exceptional sealing, insulation and moisture resistance to create safe, cleanable, efficient freezer/cooler areas and processing spaces.

Focused on Sanitation and Cleanliness

Creating clean, sanitary food processing areas and storage spaces is essential to keep employees and the public safe and healthy. Because most processing areas are moist, wet environments, traditional construction materials such as wood, metal and paint can rot, rust and corrode. Many conscientious and well-known food companies choose to build with Spancrete® Brand precast products because there is minimal maintenance and upkeep; they meet government safety regulations; and the panels are resistant to rust, moisture, corrosion and pests.

High-Quality Structures for High-Quality Businesses

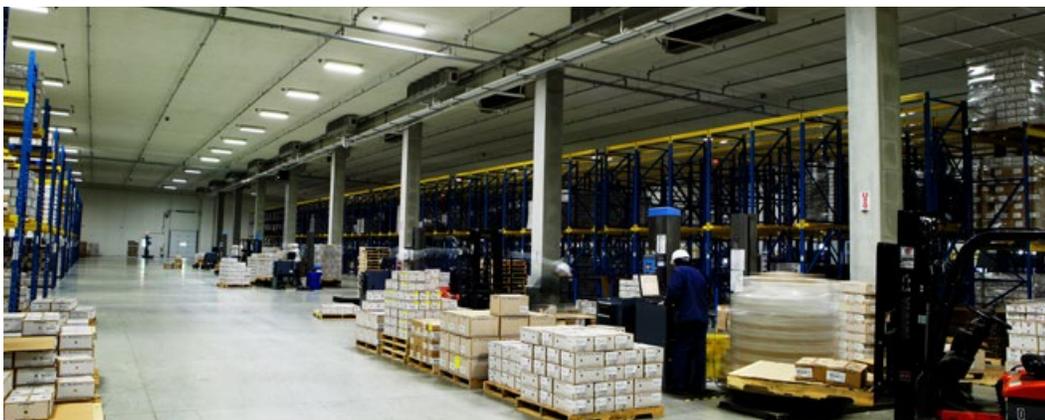
Customers today not only demand the best products, they expect suppliers to process and package their goods in world-class facilities as well. With Spancrete® Brand precast products, facilities are constructed to meet high safety and quality standards while also offering the greatest efficiencies in heating and cooling, maintenance and repair costs, and protection against fire or severe weather.

Spancrete® designs custom solutions to showcase your brand and your heritage, while providing iconic facilities that will last a lifetime. Year-round construction and fast-track building methods allow for quick construction of large, open areas for processing and storage, which helps reduce downtime and ensures production can occur as scheduled. For facility expansion and reconfiguration projects, buildings can be designed and constructed with a customizable finish to match other buildings or processing areas.

The Spancrete® Difference

Highly regarded by clients for superior quality, products and custom-designed solutions, Spancrete® provides exceptional precast options for the food manufacturing industry. Each project is designed and built to align with USDA-approval standards for safety and quality, in addition to meeting our clients' demands for state-of-the-art food processing areas and freezer/cooler spaces that are long lasting, require minimal maintenance and maximize cost-efficiencies.

With rapid year-round construction capabilities, no on-site storage of materials needed and their renowned design flexibility, Spancrete® continues to lead the way in innovation with the use of precast products in food manufacturing construction.



Spancrete® is *Building Innovation*™.

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