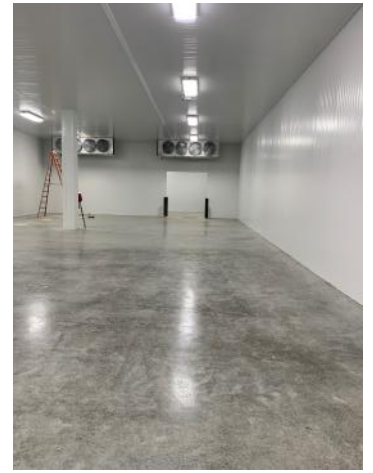


Agostino Foods

Fairless Hills, PA



Project Profile (2021)



Project Summary

Agostino Foods has been a cornerstone of gourmet food in the Philadelphia area for 87 years. Their Wholesale Food Service caters to businesses that deliver directly to the consumer. Agostino Foods operates a USDA-inspected and certified processing facility and is an expert in frozen packaging. The third-generation family owners recently re-purposed a warehouse into a new corporate facility, distribution center, and cold storage facility.

There are three separate cold storage rooms in the renovated facility, each with its own unique temperature requirements. The rooms are 70'x40', 50'x50', and 20'x40'. If all joints could be eliminated, Agostino Foods would avoid potential maintenance issues caused by joint failure and the extreme temperature fluctuations required to repair them.

R & S General Contractors recommended PREVent-C® Shrinkage Compensating and Reducing Admixture based on successful experience to extend joint spacing. Silvi Concrete provided a quality 4,000 psi slab mix that incorporated PREVent-C® Shrinkage Compensating and Reducing Admixture as well as a synthetic microfiber for reinforcement.

The team was able to successfully deliver three joint-free freezer rooms with zero cracking.

Owner: Agostino Foods

Concrete Contractor: R & S General Contractors

General Contractor: R & S General Contractors

Ready-Mix Supplier: Silvi Concrete

Products: PREVent-C® Shrinkage Compensating and Reducing Admixture



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