Muntons Inc. announces USA-direct distribution

Muntons Malted Ingredients Inc., the North American division of Muntons PLC, the maltsters based in Stowmarket Suffolk, U.K., has announced an optimized supply, logistics and distribution solution for the United States in partnership with DHL.

Beginning on November 1, 2011, customers will have one-stop ordering and processing direct from Muntons' offices in Seattle, eliminating complex international purchasing and distribution processes.

The company said the streamlined process allows a direct line of communication with the U.K. Maltster, which is still a family owned company with a heritage reaching back five generations. This arrangement covers ingredients supplied to the Craft Brewing Sector.

Muntons' line of grain malts has been available throughout the USA since the 1970's, when it began supplying homebrewers, well before the opening of the first American craft breweries. Today Muntons said their growth is strong.

"We've got very loyal clients, passionate fans of Muntons' line of fine malts and home- and micro-brewing products," said Terry McNeill, v.p. sales of Muntons Malted Ingredients. "Our North American markets are active and growing; DHL will help us optimize ordering and delivery to the U.S., and this is an endorsement of DHL's understanding of Muntons business and its ability to manage our supply chain needs from U.K. manufacture to servicing our customers in the U.S."

Muntons also cited the "greener" aspects of supply-chain solutions based in the United States, with their DHL partnership offering supply locations in Boston and San Francisco. "We are working on establishing new warehouse locations as and when the need dictates, McNeill said. "This partnership is yet another realization of the values we pursue to make Muntons the greenest it can be. For years we have received global recognition for our work in reducing our carbon footprint."

"We are delighted to extend our service offering to the Craft Brewing sector in the U.S. market," said Mark Johnson, general manager LLP Operation, DHL Supply Chain. "By working together, we can enhance customer experience and add real value by utilizing our global scale and capabilities."





Three Floyds Brewing Co. was started in 1996 in Hammond, Indiana and moved their operation to Munster, Indiana, in 2000. They have been growing ever since. "When it came time to add a larger production area they wanted a tough floor that could withstand the everyday rigors of a brewery constant traffic, moisture, and thermal shock," recalled Raymond Hurley of



International Coatings. "They had issues with previous coatings failing, and they did not want these problems holding up production. They didn't have a lot of time and needed a system that could be applied very quickly."

The company approached International Coatings, and worked with ICO Rep Dan Mulvihill on a floor coating solution. "They were impressed by ICO Guard 51's track record in other breweries and decided this was the system for them," Dan said. "One of our certified contractors, Central Illinois Coatings, was chosen as the installer."

The work began in January of 2008 on the 800 square-foot concrete pad that was elevated six inches from the rest of the floor. "It took Central Illinois Coatings on day to prep the slab by grinding it and get it primed with ICO Primer LV," Dan said. "They came back the next day and trowel-applied the ICO Guard 51 at a ¼" thickness (process pictured above at right). ICO Glaze was used to coat the 6" high vertical part of the slab to improve durability and enhance appearance. In two days they were done and able to turn the floor back over to Three Floyds. They liked the system so much that Central Illinois Coating installed the same system in their new 800 square-foot bottling line area as well"

Brewery managers report the new coatings have proven effective. "The new floor system is great," owner Nick Floyd said "It's a tremendous upgrade."

Manager Rob Dunworth agreed. "If we didn't upgrade to a heavy-duty epoxy we'd have had problems with corroded concrete," he said. "This coating has stood up to constant hot water attack, and the guys on the line have always had good slip resistance."

Brewmaster Barnaby Struve has also been impressed by the durability of the coating. "We deal with very hot water and chemical cleaning agents every day," he said. "The other day I got burnt by some hot water, and it left burn marks on my shorts it was so hot. We have been amazed that the ICO GUARD 51 can take this constant hot water and chemical attack. This is a very durable floor."

International Coatings manufactures epoxy and urethane floor coatings commonly used in Breweries both large and small. In recent years, the company has completed projects for Coors, A-B, Red Stripe, Carib, Deschutes, Rock Bottom and others.