

EVISCERATION PRODUCTION AREA



OUR CLIENT

Cargill's European poultry business is a leading supplier and innovator of primary and further processed chicken products for retail, food service and food manufacturing customers. Cargill has been active in the United Kingdom since 1955 and now employs over 3,500 people in 22 locations.

AN OVERVIEW

Cargill announced a 36 month phased investment plan for its Hereford site, investing £35 million to improve efficiencies, upgrade technologies and create a state of the art processing facility. These investments have enabled Cargill to expand capacity to process and supply fresh UK reared chicken for the retail and food service customers.

Meller formed an intrinsic part of the delivery team for the site rationalisation. We worked alongside Cargill to develop a capital project programme for a range of projects. Our role covers strategic advice, feasibility development, full project management, design, cost management, and construction management of civils works.

THE PROJECT

EVISCERATION PRODUCTION AREA

Meller provided the creation of a new evisceration production area.

This project included extensive enabling works including the demolition of the first floor buildings and complex enabling works, whilst keeping a live working production area below.

An existing roof construction had to be completely removed and raise by 4.5m to include the introduction of a fully service roof void for process equipment.

DELIVERING SUCCESS

Having decided on the most cost efficient way forward Meller secured planning and developed a detailed design for each of the projects. We fully project managed each of the schemes utilising Construction Management for the civils works. The programme of works had an impact on production and Meller identified a consistent plan that minimised any risk areas and ensured production was not compromised.

All current projects have been completed on time and to budget, resulting in the Hereford site running much more efficiently and working towards its goal of being a state of the art facility.

Contact us to find out more...

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