

EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

To protect client confidentiality, all business names have been removed.

FACTORY BUILDING PROJECTS:

- **Shellfish plant:** - Gave advice on design of plant and process to allow BRC accreditation and expansion into cooked shellfish production and the wider markets.
- **Shellfish plants:** - Co-ordinated design and developed the architects brief plus scale drawings for businesses new build crab cooking and packing facilities.
- **Importer exporter:** - Assistance on design of High care facility for repacking cooked high risk food items.
- **Crab cooking plants:** - Provided process parameter, process layout and flow +equipment and approximate costs to business in ROI undertaking feasibility study on new factory.
- Provided report on segregation/air flow/ condensation removal after salmonella incident..
- **Fish processor:** - Coordinated (as an employee) the design build and fit out of a complex 4000m² unit for primary process, smoking, cooking and value added production, plus integrated waste treatment plant and on site laboratory.
- **Fish processor:** - Provided advice and design brief for upgrades to plant (to allow for BRC certification of High risk products).
- **Fish/shellfish processor:** - Developed processing specs and an architect's brief with scale drawings for a scampi processor to build a 500m² fish curing, smoking and cooking plant.
- **Fish farmer-processor:** - Assisted Salmon processor in getting best flow, segregation and space utilisation possible from their factory extension.
- **Fish retail chain:** - Co-ordinated factory upgrade and Local Authority approval to distribute ready to eat fish (Plant design/layout/drawings, upgraded food safety systems).
- **Ready meal unit:** - Start up business – assisted with Plant design, drawings, services and fabric, equipment selection advice on processes and legal/food safety requirements.
- **Fish process plant** - Layout advice for new 15,000 m² process plant incorporating filleting, high risk (cooked ready to eat products) and high care(raw ready to eat).
- **Meat processor** - Provided advice drawings and operational procedures to segregate between risk areas in an on farm butchery and value added meat plant.

PRODUCT AND PROCESS DEVELOPMENT OR IMPROVEMENT:

- **Pate manufacturer** - Developed a range of high quality ambient stable (heat/pressure sterilised) pates to help client export trade.
- **Confectioner** - Development of packaging – Compostable biodegradable pouches suitable for chocolate packing.
- **Meat Processor** - Developed simple methods to use up by product and create additional products requested by client customers.
- **Drinks processor** - Resolved a pectin gel (yield/quality) issue in a fruit infused spirit drink by the application of selected enzymes at the appropriate stages in the process.
- **Fishing business** - Developed a low salt citric fish marinade to enable a continued “fresh fish” supply over the monsoon, where fishing was impossible and freezers absent.
- **Fish smokers** - Introduced blast chill procedures to reduce the risks of spoilage and reduce potential for growth of pathogens from heat tolerant spore forming bacteria.
- **Fish curers** - Introduction of salt level controls and water activity level controls to improve flavour, texture, shelf life and reduce the risks from Clostridium botulinum.
- **Salmon/trout smokers** - For several businesses – introduced/tightened up on a series of steps that would reduce opportunities for Listeria to grow during shelf life
- **Prawn processor** - Introduced controlled sulphite dipping process to prevent melanotic blackening in Nephrops norvegicus.
- **Vegetable Dip business** - Set up a process and acidity control system (plus HACCP scheme) to prevent potential of Botulism poisoning in an existing smoked vegetable based dip.
- **Contract caterer** - Improved production processes on a chilled soup product – to improve quality and safety whilst increasing the recommended shelf life by another 60%..
- **Asian snack foods** - Improvement of processes to allow shelf life extensions and improved product safety – for expansion into retail market.
- **Salmon Smoker** - To improve quality and resilience to pathogen growth - Set workable production scheduling, consistent moisture extraction and air quality management.
- **Chilled soups** - Assisted start up business with NPD process in high quality long life chilled soup that could be processed in low care low cost packing environment.
- **Raw fish processor** - Provision of Technical advice to the Engineering + Technical Director + NPD team – developing and building facilities for cooked fish product range
- **Cooked crab processor** - Provision of Technical advice on cooking methods and equipment positioning following Salmonella scare on cooked product
- **Fruit Juice manufacturer** - Advice with regards to pasteurisation controls at juice bottling and appropriate measurement techniques.

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