

CASE STUDY

Food Plant Expansion

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JOB OVERVIEW

Key Features

- Designed to meet Title 21 CFR Part 110 cGMP guidelines
- Turnkey batch blending systems
- Design of facilities, liquid process and packaging lines

Challenges

- Integrating existing equipment into the new facility
- Balancing new system design/build schedule with installation and integration of existing equipment
- Moving equipment from an old facility to a new location
- Fast track design/build

Impact

- Successful start-up at the new facility on time and budget
- Product offerings and production capacity nearly doubled for the company
- Advanced automation in new systems allowed better tracking and quality control of products

THE EPIC SOLUTION

To meet growing market demand, the Client purchased a new plant site in St. Louis. Partnering with EPIC Process Systems, they built a new facility and expanded production for both liquid and powder food product lines. The processing and pack out portions of this project were the heart of the \$20 million expansion.

Starting early in the project planning process, EPIC's project management set the direction for process facilities design and associated power and utilities. All process and packaging equipment were required to comply with food and beverage sanitary requirements Title 21 CFR, Part 110 cGMP guidelines.



While site and facilities construction was underway, process system fabrication at EPIC's sanitary fabrication plant was occurring simultaneously. Process systems were constructed as self-contained modules. Finished modules were shipped to the Client's plant, followed by a fast startup within three days of arrival.

A team of EPIC's in-house automation engineers was on site throughout installation and commissioning. Their presence helped ensure the process and packaging systems were running at specified parameters. They also assisted in training plant personnel on all new operating systems associated with the new plant equipment.