



+ Creative engineering

Food industry

Northampton | Peterborough | Nottingham | Sleaford | Lincoln | Hull
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Food industry

We have made it our business to fully appreciate the high demands of the food industry. We are proud of our detailed knowledge of processing equipment and plant, and their integration into a building's design.

- We understand that your premises must be able to adapt to a change in customer, goods or types of product handled
- The production of high-quality, clean and sterile environments within your facility is paramount
- Good use of energy and efficient processes will impact the bottom line
- Technology changes so you need to respond to advancements in handling techniques and reflect operational constraints
- Safety is paramount





- Flow of the whole process, people, product and vehicles
- Environmental risks must be managed, and design plays a crucial factor in achieving the desired results

Our extensive track record in the food industry has seen us:

- involved in programmes to extend and build new multi-temperature facilities ranging from 1,000m² to 35,000m² from concept to completion
- included in projects ranging from small re-modelling refurbishments through to major new-build facilities
- work with major players in the food industry with logistics, multi-temperature and production facilities throughout the UK and Europe
- develop a strong commitment to sustainability, recycling and energy conservation

- become one of only a handful of consulting civil and structural engineers who are accredited on The Green Register of Construction Professionals
- create a team which includes all the disciplines you need

We offer the following with a high level of expertise:

- Engineering
- Sustainable design
- Site finding and site appraisal
- Planning applications
- Flood risk assessments
- Transport planning
- Structural surveys
- Energy assessments
- Detailed design