ZAMMIT ACHIEVES TARGET GROWTH WITH PRODUCTION CAPACITY DOUBLED IN 12 MONTHS







Zammit Ham & Bacon Curers

Zammit is a family-owned smallgoods manufacturer and wholesaler, boasting an extensive and quality range of smoked and cured hams, poultry, beef, and salami products.

The family business grew slowly and steadily since migration from Malta to Australia in 1952.

1997 heralded the beginning of a boom period of growth and expansion for the company.



FAST FACTS

CLIENT	ZAMMIT HAM & BACON CURERS
LOCATION	PENDLE HILL, NEW SOUTH WALES
FACILITY	PROCESS EXPANSION AND DISTRIBUTION
COST	\$20 MILLION

Business value created for Zammit

Working with Wiley food specialists on this highly-complex project provided Zammit with confidence in developing a master-plan to support their ambitious expansion goals. The facility solution allowed them to *double* their production capacity within a short period of 12 months.

Compelling need for the project

To meet rapidly-increasing consumer demand, Zammit acquired land adjoining their existing facility with the purpose of expanding production capacity.

Zammit had completed small projects internally in the past and realised the next phase of expansion would involve substantial risks. As a starting point in the decision making process, they engaged an architect to prepare a design.

As smallgoods is a *high-risk hygiene food product*, where the design and construction to facilitate good manufacturing practice is critical, a trusted equipment supplier recommended they connect with Wiley.

The challenging scope that Wiley delivered

Wiley were engaged to collaboratively develop a master plan for the site, enabling Zammit to make informed decisions in their pursuit of business growth opportunities. To align with their phased approach to business growth, the project was delivered in 2 stages:

Stage 1—process expansion

Wiley reviewed the existing design and identified improvements to hygiene areas, critical to food safety. Production flows were reviewed and streamlined to eliminate identified 'bottlenecks'. Wiley advised on the design of the building shell and were responsible for the design and fitout of all the critical components of the factory—including insulated panel fit-out, refrigeration/HVAC, finishes and process services.

Stage 2—additional processing and distribution centre
The distribution centre included additional production space, chillers,
loading docks and an administration office. Wiley led the design,
managed the development approval process, project managed the design
and construction of the building shell and were responsible for the design
and fitout of the distribution centre.

Value outcomes for Zammit

- Compliance to critical hygiene good manufacturing practice
- A quality and seamless integration of complex process, services and building elements, particularly for the smokehouse installations
- Flexibility to include their preferred subcontractors for some trades
- A contracting strategy which provided cost certainty, savings and full transparency of financial performance.

Key collaborators





