

## Wiley helps Matilda Foods make a fresh start



### CLIENT

Matilda Fresh Foods is Australia's largest private producer and exporter of broccoli and onions, serving established markets across Asia.

### OBJECTIVES

The Matilda project started out with Matilda Foods asking Wiley to assist with trials for some new processes. It was then decided that a new factory was necessary and the brief was to develop a food grade facility, not the standard on-farm packing shed.

Processes include high humidity cold storage, floretting, washing, blanching and cooling the broccoli before packing for local and export markets.

### CHALLENGES

- Constructing the new facility without disrupting existing slaughter floor operations
- Applying world best practice principles to meet demanding regulatory requirements
- Coordinating complex and extensive building services and process equipment components within the project delivery schedule.

### SOLUTIONS

#### Advice

Advice for feasibility including:

- Process layouts to determine factory layout and size
- Budget costs based on concept plans
- Process layouts.

#### Design

- Complete design of the facility for all building and services for the new facility
- Responsibility for council approvals.

#### Engineering

- Process layouts developed to determine building requirements
- Sourcing, assessment and procurement of equipment from UK and USA
- Assistance in developing custom built packing equipment
- Support to Matilda Foods with a robotic broccoli head grading system.

#### Construction

- Project management and construction under a single point of responsibility system
- Site supervision of local and Brisbane based specialist subcontractors.

### RESULTS

Wiley delivered an efficient processing facility enabling Matilda Fresh Foods to move from Producer to Processor and secure new high quality export markets.

