



Gundagai Meat Processors (GMP)

GMP is a three-generation, family-owned and operated business. Today's operation started with their visionary grandfather, who founded Barton's Butchery in the main street of Gundagai. His two sons built upon the knowledge passed down to them and in 1974, constructed a small abattoir on the outskirts of Gundagai where GMP stands today. Their facility now processes more than 750,000 Australian-grown lambs per year, making them one of the largest employers in the region.

"GMP have invested in new technology. The facility will have full traceability of the lamb carcase, executed and tracked with RFID tags. Provisions have also been made for future x-ray (DEXA) installation in the facility, which will enable GMP to understand the supply chain even further with yield insights" Tom Wiley, Managing Director, Wiley.

Celebrating key collaborators



Hector Refrigeration



Processing facility upgrades, Gundagai, New South Wales, Australia Services delivered: (Turnkey) master planning, early cost estimating, design, procurement, construction, commissioning

Business value created for the client

GMP's investment in upgrading their facility has supported them to:

- Replace an aging facility, whilst increasing their production by at least 30% (this requirement was surpassed, with increased capacity now up to 45%)
- Maintain existing demand and expand into new markets
- Achieve TIER 2 accreditation to compete in the export market and comply with Australian supermarket client standards
- Remain fully-operational through experienced project management.

GMP's business objectives were achieved through a highly-collaborative, detailed approach to design, value engineering and construction. In the early Discover and Concept stages, Wiley worked very closely with GMP and key stakeholders to understand their existing situation and future requirements.

The focus of the project team remained constant—to get the most impact from the least cost. This involved multiple reviews of the master plan and cost estimates. The project was adjusted significantly to create a feasible way of balancing the capital cost expectations and GMP's return on investment. Our Target Sum approach allowed the teams to develop the design substantially, before entering into contracts. This approach allowed for trade pricing to be obtained, providing GMP with confidence in the project budget.

The challenging scope Wiley delivered

- Doubling the capacity of the existing lairage
- Upgrades to slaughter floor, including extension of existing processing
- New red and green offal processing areas, palletising, freezers and chillers
- Refurbishment and expansion of chillers to improve product yield; including a fully-automated rail system, interfacing with production management software.
- A new loadout facility created as an extension off the existing chiller building, allowing GMP to maximise their return, with minimal cost.
- A boning room extension to provide space for robotic cutting technology
- A new hygienic entry to meet Tier 2 export requirements