

Huon Aquaculture

Salmon processing facility

Founded by Peter and Frances Bender, Huon produces around 17,000t of fresh salmon per year and is recognised globally as being the premium producer of fresh and smoked salmon products. Experiencing substantial business growth, Huon needed to consolidate operations, reduce operational costs and increase efficiencies. The new works were required to significantly expand the overall operations.

 Parramatta Creek, Tasmania
 Advisory services, design, construction

Project scope

After working with Wiley to analyse all options and ensure the project was feasible, Huon elected to consolidate their South Australian operation into their existing Tasmanian site. The existing salmon processing areas were reconfigured and upgraded, ensuring quality and consistency across their contemporary processing operations.

An innovative solution accommodated the switch room and plant room for refrigeration, with a high cube container customised to accommodate both functions. This solution eliminated the need for development approval, reducing construction time and providing cost savings for Huon.

The design maximised linear flow and provided complete segregation between hot and cold-smoked processing.

Business value to client

This project heralds the successful consolidation of Huon's full range of seafood processing at a single location, optimising all throughputs and efficiencies. Providing complete production control of their entire operation on one site, the new facility delivered cost savings of over \$1 million in its first year of operation.

A suspended walkway, installed across existing and new processing facilities, allows Huon visitors to see production first-hand, connecting people with their premium product.

The human-centred LED lighting solution throughout the facility improves the working environment for staff and provides significant savings on long-term energy consumption and maintenance.

This world-class, future-proof facility met Huon's brief, incorporating whole fish, fresh fish and value-added cold and hot smoked production.

Partners and consultants

Retracom | Gordon Bros | Reich

Award winning project

Huon received peer recognition, winning the Primary Producer Award at the 8th National Seafood Industry Awards.



The new smokehouses and product centre are part of a four year, \$160M controlled business growth strategy, consolidating our operations to Tasmania. The solution delivers increased production capacity and efficiency, whilst reducing our environmental footprint."

Peter Bender, Managing Director, Huon (at time of project delivery)



Sustainability



Cost savings



High hygiene



Advisory Services





The project included a new 2,600m² salmon processing facility and 750m² administration facility, with a human centred design to support Huon's company culture.

