

### **The Integrated Design of production processes and production buildings for the food industry – with Building Information Modeling (BIM)**

The **consulting company Foodfab GmbH** advises food processing companies about complex production and processing procedures and the related building projects.

Foodfab is the market leader in Central Europe for process planning consultancy and the Integrated Design of industrial buildings. Foodfab supports a global clientele from its offices in Munich and Innsbruck.

The company's core competence is an expert knowledge of production, processing and distribution processes in the food industry acquired over more than 40 years of design work. If a client wishes, Foodfab can supplement its own expertise from the very start of the process with the experience of its parent company, ATP architects engineers, and of other duly selected specialists. Foodfab's clients include companies from the meat, ready meals, fish, dairy and drinks industries.

#### **BIM: The revolution in design for the food industry**

Since 2008, Foodfab and ATP architects engineers have been using BIM (Building Information Modeling). This makes them pioneers in the application of this technology to the Integrated Design of production processes, mechanical, electrical and structural engineering and architecture for the food industry.

BIM is the most modern and efficient working method for the provision and utilization of real-time information within a digital model for and by all professions involved in the design process. Once compiled, this data can provide comprehensive information for all phases of the design, construction, and operation of a building.

For example, physical parameters can be changed, and the effects of these changes analyzed from the earliest stage of the design process. And the data model handed over to the facilities manager can then be very useful during the operational phase.

#### **Innovation and improved performance**

This Integrated Design approach enables Foodfab to make a significant contribution to the improved performance of your food production or processing operation. Our own developments, which include the well-known "SPINE principle", hygienic ceilings, service galleries or special cleanroom applications in the areas of slicing and packaging, make a proven contribution to the optimization of modern operations and help clients to design their own production process.

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## Foodfab: Scope of services for food production

An overview of the key services:

### Consultancy services

- Material flow planning
- Process technology consultancy
- Machinery layout design
- Logistics design

### Design services and site monitoring during the construction process

- Masterplanning
- Factory design
- Production design
- Tendering, site monitoring

### Sustainability and value retention

Foodfab's experts align the value retention of production facilities with the client's objectives. In addition to construction costs they address all important economic factors which affect the lifecycle and lifecycle costs. Energy requirements and maintenance and repair costs during the operating period are taken into account just as much as environmental and legal requirements. In addition to this, Foodfab involves experts from ATP's research companies in the design process in order to guarantee optimal results in terms of the sustainability objectives and to achieve the target environmental certification.

### Know-how and creativity

Foodfab is an expert partner in the design of state-of-the-art production facilities. The Integrated Design approach optimizes both the core process and the building.

On the basis of plans for the medium and long-term development of the facility, specialists work together to develop the best overall solution for production technology and logistics, the layout and the building envelope as well as building technology which is optimized in terms of both value creation processes and environmental objectives.

- Special technical expertise
- Proper understanding of the production process
- Innovative solutions
- Future-oriented and long-term overall concepts
- Overall optimization of energy plans

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