



FOOD
The specialist for industrial buildings.

HÜGLI GRUPPE

INSIGHT



Experience mixed with expertise: We plan and build the construction of a modern mixing plant.

The Hügli Group, now part of the Bell Food Group, is one of Europe's leading and most innovative food producers. It caters to market tastes with a wide range of high-quality semi-finished and finished products and has an extensive portfolio of renowned food brands. The company has built a modern mixing plant at its largest production site in Radolfzell, Germany. IE Food supported the planning and implementation of the €30 million project as general contractor and logistics planner.

PLANNING AND CONSTRUCTION PERIOD

- › 2½ years, 2015–2017

CONSTRUCTION SCOPE

- › Production area: 3.900 m²
- › Total built-up area: 6.670 m²
- › Gross volume: 115.000 m³

INVESTMENT VOLUME

- › Around EUR 30 million

SERVICES PROVIDED BY IE

- › Feasibility study
- › Logistics planning
- › General planning
- › Building/ technical building equipment/ warehouse technology
- › General contractor

RECIPE FOR SUCCESS

- › Designed from the inside out
- › Fully automated intralogistics planning
- › Comprehensive industry knowledge from IE Food

“ A milestone in the history of Hügli - Industry 4.0 in practice ”

Dirk Balzer, COO





Hügli is not missing a beat in the highly competitive food market. The long-established company, which made convenience history in 1935 with the first industrially produced bouillon cube, is fully committed to efficiency and organic growth. Radolfzell mainly produces dry mix products such as soups, sauces, bouillons, seasonings, desserts, and ready meals. After two and a half years of planning and construction, a state-of-the-art production facility for mixing semi-finished and finished products was built on the existing factory site.

Success factors

1 **Two become one: An investment in the future and our experience**

The challenge was to consolidate production, which had previously been spread across two locations, for economic reasons. "This is the largest investment Hügli has ever made," said Managing Director Endrik Dallmann at the topping-out ceremony. This made it all the more important for the company to implement the project with a planning partner who is familiar with the challenges of the food industry and has the relevant experience.

2 **Planning and execution: It's all in the mix**

The feasibility study conducted by IE Food in collaboration with production experts from Hügli resulted in a solution that envisaged a close link between production and storage. The core elements of the new building are the fully automated mixing plant and an automatic high-bay warehouse in silo design with 11,000 pallet spaces for raw materials, finished goods, and the dispatch of food products. The high-bay warehouse is directly connected to the three-story operations building via a fully automated logistics bridge. In addition to the mixing plant, other processing areas such as order picking, weighing, and filling of the manufactured products are located in this actual production center.



Also integrated into the process are an automatic crate warehouse with 8,800 containers for weighed raw materials and a manually managed cold storage warehouse.

3 Highest level of expertise at all levels

In order to ensure efficient control of material flows based on this closely networked operating layout, the IE planners, led by Hügli's manufacturing department, developed a sophisticated concept for intralogistics. Production is connected to the adjacent high-bay warehouse via a conveyor bridge and a pallet lift. A pre-zone at each end of the warehouse enables the supply and disposal of production facilities on all three levels of the factory building. The crate warehouse located within the building can also be managed from the three levels. The processes are designed for maximum efficiency and meet the strict legal standards applicable to food production. The material flows are designed in such a way that there can be no cross-contamination between different product categories: an essential aspect with regard to allergens or vegetarian, vegan, and organic products.

4 Based on a proven planning principle: From the inside out

The new production infrastructure was planned and built according to the proven IE principle from the inside out: the operational concept defines the framework conditions for the architecture and not vice versa. To ensure stable anchoring of the high-bay warehouse, over 550 piles were driven to a depth of 30 to 40 meters.

The floor slab was then poured, followed by the steel construction of the storage rack and finally the building exterior.

**We are the IE Group:
Your specialist for industrial buildings.**

We plan, design, and construct industrial buildings. Our goal is to maximize the efficiency of your production - with the help of industrial buildings that are perfectly tailored to your manufacturing processes. We work in manageable and therefore highly effective teams of industry experts whose motivation and initiative you can rely on. Because at our company, all employees are involved in the business. Of course, we also give you guarantees on costs, deadlines, and quality. **IE Food, IE Plast, IE Life Science, and IE Technology** are part of the IE Group, which has been in the market since 1966 and offers the necessary financial backing - even for large construction projects.



**AT HOME IN YOUR
INDUSTRY**



**ENTREPRENEURIAL
THINKING AND ACTION**



**ALL EXPERTS UNDER
ONE ROOF**



**SECURITY THROUGH
GUARANTEES**

Contacts

IE Food Zurich

Wiesenstrasse 7
8008 Zurich | Switzerland
T +41 44 389 86 00
zuerich@ie-group.com

IE Food Munich

Paul-Gerhardt-Allee 48
81245 Munich | Germany
T +49 89 82 99 39 0
muenchen@ie-group.com