



New Construction/ Renovation of Production Building EMMI FONDUE AG

Emmi Fondue AG is Switzerland's largest melt cheese manufacturer and a global leader in pre-prepared fondue mixes. Around 13,400 tons of the well-known fondue mixes, sliced cheese, processed cheese, and cream cheese triangles are produced annually at the production sites in Thun and Langnau. In order to remain competitive both domestically and abroad, potential synergies between the two sites should be investigated and future investments carefully examined.

Emmi Fondue set itself a challenging task with a plan to merge its two production sites, located around 30 kilometers apart, and to carry out all renovation and new construction work during ongoing production. While Kundert Ingenieure AG was responsible for operations planning, the specialists at IE Food Engineering took on the entire planning and execution of the construction project. This included the conversion of the plant, the construction of a new production extension, the supply of energy and auxiliary media to the buildings and facilities, and the coordination of operations, building services, and construction planning.

Engineered by IE.

CONSTRUCTION PERIOD

- › 11 months

CONSTRUCTION SCOPE

- › Length x width x height: 41 x 26 x 16 m
- › New building area (gross floor area): 5,400 m²
- › Ventilation center: 140 m²
- › Volume of the new building: 22,000 m³
- › Ventilation center: 1,400 m³

INVESTMENT VOLUME

- › New construction: 15.7 million CHF (TC)
- › Renovation: 4.8 million CHF (GP)

PERFORMED BY IE

- › General planner for all planning phases
- › Execution of new construction as total contractor
- › Conversion executed as general planner



Clean hygiene concept

The bright, hygienic production area showcases the perfectly coordinated building technology structures. Tailored production hygiene is a crucial criterion, especially in the food industry. Innovative methods and resources were therefore developed and implemented for Emmi::

- ✓ Definition of a material concept for the respective hygiene level
- ✓ High-quality wall coatings and surfaces for easy cleaning, water-permeable, mechanically resilient, and acid-resistant floors
- ✓ Introduction of a collision protection concept with protective measures such as stainless steel bollards and coated concrete bases
- ✓ Integrated ventilation concept to ensure both high hygiene requirements and a pleasant working environment.

Contacts

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