



New Food Factory Building

In addition to dry products such as spice mixtures and production aids, Pacovis AG also manufactures wet products such as convenience sauces for the food industry, trade, and catering. It also sells a non-food assortment of 4,000 items. This product range makes it difficult to forecast developments in the various markets. Expanding in this environment requires particularly careful, forward-looking, and flexible planning.

IE Food developed various versions of a master plan. The aim was to improve the logistics concept and production process, thereby achieving savings in operating costs.

Originally, Pacovis AG had considered simply constructing a second, independent building parallel to the existing one, thereby separating the food and non-food areas. However, given the uncertain future development of the markets, this would have created an inflexible starting point.

Engineered by IE.

CONSTRUCTION PERIOD

- › 15 months

CONSTRUCTION SCOPE

- › Gross Floor Area: 5.775 m²
- › Volume of the new build: 30.979 m³
- › New storage space: 3.240 m²
- › New office space: 780 m²

INVESTMENT VOLUME

- › CHF 7.5 Mil.

PERFORMED BY IE

- › Strategic planning
- › Master plan
- › All planning phases as a general planner
- › Execution as total contractor



However, after weighing up the pros and cons together, it became clear that an extension combined with an innovative concept for internal transport was the better solution. This would allow the premises to be used more flexibly in the future and enable the company to respond appropriately to market developments in the food and non-food sectors.

The first stage of expansion saw the construction of the finished goods and merchandise warehouse, including a basement. The intermediate floor houses social rooms and the upper floor contains administrative offices. A new backbone was created between the old and new buildings as a connecting corridor between the individual warehouses, the shipping department, and the spice mill. This connecting corridor, including installations, means short distances, optimal functionality, and a reduction in operating costs. This provided the urgently needed storage space and created a storage facility for goods and equipment.

For a second expansion stage, the concept planning was refined and a modern production facility with a delivery concept was also planned. The mixing and filling facilities, which were organized in the old building as batch production organized as “top-down” batch production across three floors in the old building, can then be gradually replaced by a modern semi-continuous automatic feeding system for dosing raw materials and small components, which not only increases capacity many times over, but also significantly reduces internal transport.

Thanks to this flexibility, Pacovis AG can react quickly to market developments and adapt production to changing conditions.

During the planning and execution of the building construction, particular attention was paid to ensuring maximum scope for future expansion. Together with IE Food, Pacovis AG was thus able to realize a future-proof expansion project.

Contacts

IE Food Zürich

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

IE Food München

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