



## Expansion of Production Facility TrendMEAL AG, Wernberg

With a market share of over 16%, TrendMEAL AG in Wernberg-Köblitz is one of the market leaders in the field of Cook&Chill convenience meals. In addition to food retailers, its customer base also includes large-scale buyers such as schools and kindergartens. A few years ago, the company, headquartered in Lich, launched the production of a new successful product line. Due to the resulting growth in volume, the decision was made to nearly double production capacity by expanding the production facility in the Oberpfalz region.

### Strategy and Feasibility Study

In order to develop a sustainable concept, a master plan was developed in several workshops together with internal company representatives under the guidance of IE. Thanks to its modular structure, this plan allows for a wide range of development options, including maximum utilization of the entire property.

The modularity of this solution has already proven itself in the ongoing planning process, where positive market response necessitated the addition of two additional packaging lines.

**Engineered by IE.**

### CONSTRUCTION PERIOD

- › 7 months

### THE BUILDING

- › Production area: 4.000 m<sup>2</sup>

### INVESTMENT VOLUME

- › EURO 5.0 Mil.

### PERFORMED BY IE

- › General planner for all planning phases
- › Execution as a total contractor



### **Clear Material and Personnel Flows**

To achieve optimal material and personnel flows, great importance was attached to consistent process orientation: short distances, a clear U-shaped material flow, and a modular room layout from goods receipt to goods issue.

### **A Hygiene Concept for the Most Demanding Requirements**

The hygiene requirements of the IFS standard were consistently implemented by strictly separating hygiene areas from other functions in production. This was based on a holistic view of the extensive interface between production processes, building services, and buildings.

### **Execution During Ongoing Production**

The early development of a comprehensive phasing and commissioning plan enables TrendMEAL AG to gradually increase capacity at the earliest possible stage. With the implementation of the developed plan, product safety in manufacturing can continue to be guaranteed at all times.

### **Execution Under Time Pressure**

Following the project launch in the summer, the first construction phase, including the external infrastructure, was expected to be completed within a few months and was ready for occupancy at that point. This was followed by further renovation work, focusing on hygiene airlocks and hygiene cloakrooms, to ensure overall completion by spring.

### **Comprehensive Guarantees**

As the responsible overall planner and contract partner, IE Food guarantees costs, deadlines, and quality standards. This approach has ensured budget security for TrendMEAL AG since the completion of the concept planning phase.

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## **Contacts**

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