



FOOD & BEVERAGE

Integrated facility solutions



HASKELL



What goes on inside your building will drive the design and construction of your facility, not the other way around.

Manufacturing technologies, environmental impacts, regulatory constraints, food safety concerns and more — the operational landscape is in constant motion.

Working with a partner who understands integrated project delivery has never been more important. Haskell will help you navigate the complexities of new construction, renovations or facility expansions to maximize your efficiency and minimize your risk.

““ With Haskell — America’s Design-Build Leader[®], we are creating innovative designs that meet the U.S. Green Building Council’s LEED[®] certification program, helping us dramatically reduce the CO₂ footprint of each new building. ””

— PepsiCo



DRIVEN BY YOUR VISION OF SUCCESS

The best-known brands rely on Haskell to create, renovate and expand their food and beverage facilities around the world. Our integrated design-build capabilities provide our clients with unique resources from concept to completion. We view your manufacturing and distribution needs as the catalyst that will drive the design and construction of your facility. The result is an integrated facility solution from a single, knowledgeable source.



Facilities and Process Services from a Single, Expert Source

Planning a food and beverage facility begins with an understanding of your business. Your needs and objectives, from processes and packaging to your facilities, are the ingredients for the solutions Haskell will create for you.

Our integrated approach, using in-house resources, streamlines the entire process. We manage all of the activities associated with the design and construction of your project in line with your production requirements. The result is precise control of schedule, budget, safety and quality from a cohesive team of specialists focused solely on your success.

Single-source accountability from concept to completion simplifies working with multiple teams and ensures a responsive, cost-effective approach, which maximizes your return on investment. Whether you look to us for all aspects of your project or for a specific portion, Haskell delivers the results that achieve your vision today and position you for growth tomorrow.

I would not even call Haskell an extension of the team, rather they are an integral part of the team. They take the time to learn the business and can be trusted in full confidence.

– Arnie Wodtke, **Gatorade**





Keeping You Ahead of the Curve

Every facility Haskell delivers is customized to our clients' requirements. Because our people are actively involved in the food and beverage industry, we understand the evolving standards and regulations that impact your business. We effectively integrate design and construction with your specific facility and regulatory requirements to meet your business objectives in a timely and cost-effective manner.

The food and beverage manufacturing facilities Haskell designs and builds comply with the regulations and guidelines of:

- The Food and Drug Administration
- The U.S. Department of Agriculture / Food Safety and Inspection Service
- Food Safety / Homeland Security



Sustainable / Green Design

Our LEED® accredited staff consists of experienced specialists who successfully blend sustainable design practices with the real-world requirements of plant operations and cost control.

Haskell's involvement in sustainability projects began in 2001, when we became a member of the United States Green Building Council (USGBC). Since then, our sustainability experience has crossed multiple industries, from industrial and commercial to civil, governmental and educational facilities. A recognized industry leader, Haskell has pioneered many groundbreaking innovations in the design, construction and commissioning of LEED® certified food and beverage facilities throughout North America.



PROJECT DEVELOPMENT



From logistics studies, site analysis, and negotiation for economic incentives, to design and construction, Haskell has come back to us with ideas to help solve problems and save money. We certainly want Haskell involved in our next project.

– Fred Mitchell, *Krispy Kreme*





Our Services

As integrated design-builders, Haskell provides complete program management, manufacturing design, facility design, construction and equipment services for processing plants, distribution centers and R&D facilities. As one of the first to utilize the design-build approach, we have become one of the nation's largest and most diversified firms. For more than four decades, we have successfully integrated process and facility services in response to our clients' production challenges.

Our integrated services for new plants, renovations and expansions include:

Project Development Services

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|--------------------------------------------|-----------------------------|
| • Site selection and acquisition | • Budgetary cost estimating |
| • Conceptual design / facility programming | • Schedule projection |
| • Master planning | • Project finance options |

Facility Services

- | | | |
|--------------------------|------------------------|--------------------------------|
| • Program management | • Engineering | • Construction management |
| • Permitting | • <i>Civil</i> | • <i>Steel fabrication</i> |
| • Architecture | • <i>Structural</i> | • <i>Concrete construction</i> |
| • <i>Programming</i> | • <i>Mechanical</i> | • <i>Safety</i> |
| • <i>Facility design</i> | • <i>Electrical</i> | • <i>Quality assurance</i> |
| • <i>BIM, CAD</i> | • <i>Refrigeration</i> | • <i>Procurement</i> |

FACILITIES

PROCESS



CONSTRUCTION

SECURITY & SAFETY

PROCESS DESIGN

EQUIPMENT INSTALLATION

SYSTEMS INTEGRATION

REGULATORY COMPLIANCE

COMMISSIONING



With a great team in place and detailed planning, we were able to meet a record schedule while maintaining an excellent safety and quality record.

– Kevin Darbelnet, **Nestle Waters North America**

Process Services

- Design (process / packaging)
 - Controls / automation
 - Systems integration
 - Procurement
- Equipment installation
 - Commissioning and start-up
 - Regulatory compliance
 - Performance verification

Regulatory Initiatives & Standards

- FDA
 - HACCP, GMP, SSOP and SPS
 - Food Safety / Homeland Security
 - AIB GMP audits
 - Acidified and low-acid canned foods
- USDA / FSIS
 - AMI's Principles of Sanitary Facility and Equipment Design
 - 3A Sanitary Design Standards
 - BISSC (Bakery Industry Sanitation Standards Committee)
 - PMO (Pasteurized Milk Ordinance)

“ Our plant is a physical demonstration — with microbiological data now accumulating — that Haskell has broken out of the pack and is a clear leader in designing, promoting and training sanitary design techniques and practices that will make and help ensure a safe food supply. ”

— John Butts, **Land O' Frost**





HASKELL
America's Design-Build Leader®

FOOD AND BEVERAGE TEAM

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