



# Zammit Ham & Bacon Curers

## Process expansion and distribution centre

Zammit, a smallgoods manufacturer known for its premium smoked and cured meats, was experiencing increased consumer demand. They purchased land adjacent to their existing operations to increase production capacity. Having completed smaller projects in-house, Zammit recognised the next phase of expansion involved significant risks. To begin the process, they engaged an architect to develop an initial design. Zammit's trusted equipment supplier recommended they connect with Wiley, due to our depth of experience in the design and construction of high-hygiene food processing facilities.

 Pendle Hill, New South Wales  
 Advisory services, master planning, design, construction, project management, Principal Contractor, commissioning

### Project scope

With over 100 years of history, family-owned Wiley was proud to partner with fellow family-owned Zammit Smallgoods on this project, bringing together two businesses with deep-rooted legacies in the food industry and a shared commitment to quality.

Wiley was engaged to collaboratively develop a master plan, empowering Zammit to make informed decisions for growth, while offering flexibility to include their preferred subcontractors for certain trades.

Aligning with their phased approach to business growth, Wiley delivered the project in two stages:

#### Stage one—process expansion

Wiley reviewed Zammit's existing design and identified key areas for improvement, prioritising high-hygiene standards, a critical element for food safety in the smallgoods industry.

Our food industry specialists carefully analysed production flows to eliminate bottlenecks, ensuring every aspect of the factory's layout was optimised for maximum efficiency, safety and quality. Wiley advised on the building's shell design and was responsible for the fit-out of the factory's critical components, including insulated panels, refrigeration/HVAC systems, finishes and essential process services.

#### Stage two—additional processing and distribution centre

The focus then shifted to expanding production and distribution with new production space, chillers, loading docks, administration and amenities. Wiley led the design, managed approvals, constructed the building shell and completed the distribution centre fit-out, ensuring seamless integration with the facility.

### Business value to client

Wiley's expertise in managing complex food projects was crucial to Zammit's success. Close collaboration in the master planning stage ensured Zammit could make informed decisions as they pursued their ambitious growth goals.

Wiley's careful planning and execution enabled Zammit to:

- Double production within twelve months to meet rising consumer demand
- Seamlessly integrate complex processes, particularly with the installation of smokehouses and highly specialised equipment, ensuring all building elements and services worked efficiently together
- Confidently manage their budget, identify savings and mitigate financial risks

This partnership allowed Zammit to expand its production and distribution with confidence. The new facility met rising demand and set the stage for future growth. Completed on time and within budget, the project boosted efficiency and strengthened Zammit's market leadership.

This expansion marked a new chapter in Zammit's history, solidifying their position as a leader in the smallgoods market and positioning them for continued success.

### Partners and consultants

Askin Performance Panels | Tritech Refrigeration | Concrete Camouflage



Complex services



Master planning



High hygiene



Relationship

