FOOD PROCESS & PACKAGING ENGINEERING

Process and packaging lines are the source of a facility’s profitability. Keeping them running at optimal capacity while maintaining food safety is crucial to short-term and long-range success. Stellar’s process engineering team combines more than 300 years of experience in all key food segments for some of the world’s leading brands to meet client objectives and maximize returns.

SELF-PERFORMING SERVICES
- Process project management
- Current equipment evaluations and appraisals
- Plant optimization
- Process, CIP, packaging & material handling
- Equipment specification, procurement and installation
- Controls (HMI/PLC programming), automation, integration of OEM equipment
- Coordination & procurement of equipment contractors & installers
- Startup and commissioning services and follow up

A SINGLE SOURCE FOR FRONT-END PLANNING AND IMPLEMENTATION

Whether clients are looking to determine the impact of an ingredient change or need assistance with marketing projections, the Stellar team combines process engineering expertise with business and operational know-how to provide strategic guidance through:

- BUSINESS PLANNING
- MANUFACTURING PLANNING
- MASTER PLANNING
- FEASIBILITY STUDIES

Stellar has the expertise and depth of resources to self-perform nearly all aspects of a project, from concept through commissioning. Our in-depth experience in process engineering, facility design and construction helps to provide better input and decision-making during front-end planning.

YOUR PARTNER FOR CONTINUED SUCCESS
We’re thankful for the successful partnerships we’ve had with more than 100 food processing clients and look forward to providing you with the innovation and service you’ll find only at Stellar.

FOOD SAFETY
Recognized as a leader in food safety, Stellar’s designs meet or exceed the standards set by the USDA, FDA and other industry regulators. Many OEMs improve their designs based on our sanitary requirements.

CONTACTS
Contact Todd Allsup, Division Vice President, Corporate Sales, at 904.899.9339 or tallsup@stellar.net to discover how Stellar can improve your productivity while enhancing food safety.

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**IMPROVE PRODUCTIVITY THROUGH PROVEN EXPERTISE**

Acting as one cohesive team, our process engineering experts collaborate with our facility design and construction teams at every phase to ensure the highest quality and food safety. We act as the owner’s rep when specifying equipment, leveraging close relationships with OEMs to provide the latest in sanitary design and process innovation for our clients.

- **PROCESS PROJECT DEVELOPMENT** - our comprehensive scope document informs design from concept to completion through product, marketing and logistics data
- **PROCESS DESIGN/ENGINEERING** - we design the most productive, energy-efficient and sanitary lines
- **LINE LAYOUTS (PROCESS OR PACKAGING)** - we optimize productivity through analysis of raw materials, product flow, WIP, finished goods and waste, as well as the flow of operations, sanitary and maintenance employees
- **EQUIPMENT SPECIFICATION AND PROCUREMENT** - we can manage the specification and procurement of equipment, including the competitive bidding process, or purchase all equipment on the owners’ behalf
- **SEAMLESS INTEGRATION** - acting as an integrator between OEMs, we ensure all mechanical and electrical components work together seamlessly and safely for operators and employees
- **EQUIPMENT INSTALLATION** - we coordinate and oversee Factory Acceptance Tests (FATs) and procure specialist contractors to install all equipment
- **START-UP/COMMISSIONING** - we verify that all equipment is installed per design, performing multiple test runs for each line while training operators and maintenance teams

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**STELLAR.NET**

Our team has optimized process lines and packaging handling for Starbucks facilities throughout the U.S.

Stellar’s team led the design efforts for the fastest entrée line in North America and the industry’s first triple-lane assembly line for Heinz.

Stellar designed a processing line that increased the production capacity for Pinnacle pizza by 30 percent.

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**FOOD PROCESS & PACKAGING EQUIPMENT: FROM PROCUREMENT AND INSTALLATION TO CHECKOUT AND COMMISSIONING**

- Process skids integrated with building - HVAC, utilities, flooring, hose stations, drains, etc.
- CIP skid design, CIP process design
- Integrated local controls to skids
- Sanitary / wash down design of skids
- Tank design based on process requirements
- Sanitary conveyor / equipment design
- Equipment specifications based on packaging requirements
- HMI / controls design and programming
- Integrate accessory equipment with packaging line
- Equipments, utilities, flooring, hose stations, drains
- Deck design and integration with skid
- Process lines integrated with building - HVAC, utilities, flooring, hose stations, drains, etc.
- Equipment specifications based on packaging requirements
- HMI / controls design, programming to integrate equipment
- Integrate accessory equipment with packaging line
- Ergonomic equipment design and packaging line layouts