





FEASIBILITY STUDIES & MASTER PLANNING

INFORMED DECISIONS THAT DRIVE RETURNS

Thorough upfront planning is crucial to making strategic business decisions that impact future growth for food processors.

Through feasibility studies and master planning, we provide the in-depth analysis to manage capital expenditures more effectively.



OUR EXTENSIVE RESEARCH INCLUDES:

- Assistance with payback/ROI analysis
- Capacity analysis
- Code search (building, USDA, FDA, etc.)
- Engineering, safety & ergonomic studies
- Material handling
- Optimal layout (process flows)
- Sanitation studies
- Short-term vs.long-term objectives
- Utility sizing/consumptions

FEASIBILITY STUDIES

Feasibility studies help clients explore the viability of a business decision while avoiding costly missteps. Stellar has the resources and deep expertise to conduct a wide range of feasibility studies for food plants including:

- Addition of new products and the impact on existing operations
- Consolidation studies and due diligence services
- Conventional warehouse vs. ASRS
- Expanding vs. renovating
- Facility optimization studies
- Ingredient/recipe changes and the impact on existing operations
- LEED certification
- Co-pack vs. in-house decisions
- Manufacturing methodology determining the most cost-effective use of existing assets
- Moving lines both intra-plant and inter-plant

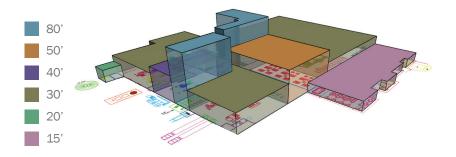


From the beginning, we maintain total transparency and communication to ensure our clients' expectations and objectives are met. Using cost, time and ROI as benchmarks, we:

- Clearly state the objectives
- Gather the data
- Analyze the information
- Provide detailed findings
- Make recommendations

MASTER PLANNING

Whether it's within the plant walls, a campus environment or a total facility network initiative, Stellar has extensive expertise in developing and executing master plans of all types. We implement learnings from the business and manufacturing plans to optimize existing food manufacturing facilities and accommodate projected growth. Our master plans include high level budget preparation and project schedules to provide clients with realistic expectations to accompany the plan.





PHASED APPROACH

Working with the owners, we gather information regarding current facilities and process equipment assets, then develop goals and determine concepts and future needs based on function and scope.

SITUATION ANALYSIS

- **CAPABILITIES**
- CULTURE
- MEANS & METHODSOF PRODUCTION
- OPERATIONS ADJACENCIES
 & RELATIONSHIPS
- PHYSICAL SPACE REQUIREMENTS
- STAFFING

DEVELOPMENT OF OBJECTIVES

- FACILITY
- LOGISTICS
- **OPERATIONS**
- PROCESS
- PRODUCT

DETERMINATION OF FUNCTION AND SCOPE

- BUILDING & PROCESS
 UTILITY SYSTEMS
- FOOD SAFETY
- MATERIAL HANDLING& DISTRIBUTION
- PHYSICAL BUILDINGS
- PRODUCTION PROCESSES
- PROJECT ISSUES

- SANITATION
- SITE SURROUNDING CONDITIONS
- UTILITY CONSUMPTION& AVAILABILITY



STELLAR.NET

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