



Increased Volume Manufacturing Full Feasibility Investigation

Revolution Foods are an American private food service company partnering with USA schools to deliver 120,000 fresh and healthy meals and improve the lives of hundreds of thousands of American children everyday.

THE PROJECT

Develop an effective system to maximise operations from Craft based kitchen to efficient higher volume manufacturing. Maintain core objectives of producing fresh and healthy meals.

THE CHALLENGE

Concentrating on a highly complex facility in Washington Protolan embarked on a detailed analysis of process flows and capacities. Protolan identified key areas for capital investment and concepts to align with industry best practice and Good Manufacture Practice (GMP).

Utilising UK FMCG models Protolan also assessed despatch and delivery processes and the manner meals were heated and stored for individual schools.

DELIVERING SUCCESS

Utilising core skills including process flow analysis, bottleneck analysis, product portfolio analysis and layout design Protolan delivered a Final Report to Revolution Foods. This in-depth report took raw sales data to create a detailed capacity model to illustrate Revolution Food's production mix and allowing further detailed analysis of their product, ingredient and processing equipment.

Project Engineering

Process Flow Analysis

Product Portfolio Analysis

Equipment Specification

Process Design