

Symington's Ltd, Leeds



Client: Arla Foods UK, Symington's Ltd
Contractor: N/A
Project Manager: RBA Associates
Structural Engineer: Jordan Pritchard Gorman
Quantity Surveyor: Richard Boothroyd & Associates
Contract Value: £5 million

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Their current production facilities comprise a group of linked units on an industrial estate in Leeds. In order to increase production efficiencies and enable significant future expansion of the business DLG were asked to explore the potential of rationalizing the facilities and bringing them together on one site.

Having developed a new build option in conjunction with their logistics provider Symington's settled upon proposals to convert an existing modern distribution unit. The new 200,000 sq ft facility will rationalize ingredient picking, blending and packing over 2 floors of mezzanine enabling a clear direct process path from goods in through to the finished product leaving the building.

The facility will be built to the highest hygiene standards and will include the latest thoughts on sustainable design for food manufacturing.
