

## Food Engineering's Food Plant Construction/Renovation Survey

Please list all U.S. food manufacturing plant projects of \$1 million or planned, started or under construction between **January 1, 2007 through December 31, 2007**. Enter one project per row. To navigate the table, use the **tab** button. To start another row, simply use the **tab** button when in the last row, last column. When finished, save your file and email it back to us at the address below. **But before you send it back, please participate in our June article by answering the questions on page two of this survey!**

**Your name:**

**Your company's name:**

**Title:**

**Phone number:**

**Email address:**

Food/Beverage Company Name	Plant Location (city & state)	Primary Products Made (or purpose—such as cold storage)	Type of project (Enter New, Ren for Renovation or Exp for Expansion)	Square footage in thousands (e.g., 35,000 sq.-ft. = 35)	Estimated cost (projects of \$1 million or more only) Enter 15 for \$15 million	Architects/Engineers	Month & Year of actual or estimated completion date (e.g., 06-2009)
Example Beef Inc.	Anytown, PA	Beef	Exp	50	30	John Doe Engineering Co., Ltd.	09-2009

**Please return this form via email by February 29, 2008 to [labsw@bnpmedia.com](mailto:labsw@bnpmedia.com) or fax to 248-786-1424. *Food Engineering*, 600 Willowbrook Lane, Suite 610, West Chester, PA 19382 Questions? Call 215-345-4548.**

**Please participate in our yearly feature article by responding to the following questions on the next page!**

## **Please comment on trends in food manufacturing and plant construction.**

**Your name:**

**Your title:**

**Your company:**

**Your phone number:**

**Your email:**

**1. What trends do you see emerging in plant construction projects? To what do you attribute these trends?**

**Response:**

**2. Are food and beverage customers now demanding LEED certification for plant projects? How has this changed plant projects in terms of cost, timeliness and technologies implemented?**

**Response:**

**3. How do you design the plant for efficient automation--to keep costs low, throughput high, and setups flexible?**

**Response:**

**4. Greater attention is being paid to sanitary design of equipment. Considering this, please describe what is expected of new equipment and processes in current and future plant project.**

**Response:**

**To whom should we send this questionnaire next year (name, title, phone, fax, email)?**

**Thank you for your assistance with this project.**

**Please return this form via email by February 29, 2008 to [labsw@bnpmedia.com](mailto:labsw@bnpmedia.com) or fax 248-786-1424. *Food Engineering*, 600 Willowbrook Lane, Suite 610, West Chester, PA 19382 Questions? Call 215-345-4548**