

Gundagai Meat Processors

Processing facility upgrades

GMP is a three-generation, family-owned and operated business. Today's operation started with their visionary grandfather, who founded Barton's Butchery in the main street of Gundagai. His two sons built upon the knowledge passed down to them and in 1974, constructed a small abattoir on the outskirts of Gundagai where GMP stands today. Their facility now processes more than 625,000 Australian-grown lambs per year, making them one of the largest employers in the region.

 Gundagai, NSW
 Master planning, early cost estimating, design, procurement, construction and commissioning

Project scope

- Slaughter floor upgrades
- New offal processing areas, palletising, freezers and chillers
- Refurbishment and expansion of chillers including a fully automated rail system, interfacing with production management software
- New loadout facility forming an extension off the existing chiller building
- Boning room extension to provide space for robotic cutting technology
- New hygienic entry to meet Tier 2 export requirements

Business value to client

GMP's business objectives were achieved through a highly collaborative, detailed approach to design, value engineering and construction.

In the early Discover and Concept stages, Wiley worked very closely with GMP and key stakeholders to understand their existing situation and future requirements.

The focus of the project team remained constant—to get the most impact from the least cost. This involved multiple reviews of the master plan and cost estimates. The project was adjusted significantly to create a feasible way of balancing the capital cost expectations and GMP's return on investment.

Our Target Sum approach allowed the teams to develop the design substantially, before entering contracts. This approach allowed for trade pricing to be obtained, providing GMP with confidence in the project budget.

Working with Wiley's experienced project management specialists, GMP were able to maintain their existing operations during the facility upgrades.

These project upgrades enabled GMP to:

- Replace an aging facility, whilst increasing their production by at least 30% (this requirement was surpassed, with increased capacity now up to 45%)
- Double the capacity of the existing lairage
- Improve product yield with the chiller expansion
- Maximise returns with minimal cost with the extension off the existing chiller building
- Expand into new markets while meeting existing demand for their high-quality product
- Achieve TIER 2 accreditation to compete in the export market and comply with Australian supermarket client standards



We want to be the most efficient, high-tech, skill led meat processor producing the highest quality product for our clients. To achieve this, we need to be operating at our most optimal to ensure a secure and sustainable workplace for our employees and our community. Our expansion project represents an exciting time not only for our business but for the greater Gundagai community as we thoughtfully grow our operations and build a sustainable business model.

Will Barton, CEO, GMP (at time of project delivery)



Lamb



Live environment



Automation



Cost savings

