

# Freshly

SAVAGE, MD

## VALUE DELIVERED

Based on our expertise in complex food process construction and food safety design engineering, Freshly chose Food Tech, Inc. to plan and design-build a flagship ready-to-eat (RTE) food process facility.

Our innovative solutions, including high-care and low-care zone design for additional food safety, helped the facility achieve strict regulatory compliance. The blast coolers we installed allowed foods to be chilled, packaged, and ready for immediate distribution within hours of production.



# CASE STUDY

## OPERATING COMPANY

Food Tech

## CLIENT

Freshly



## CLIENT OBJECTIVES

After outgrowing their Arizona production facility, Freshly needed a company to design-build a new 150,000-square-foot prepared meals process plant in Savage, MD.

## SOLUTIONS

We design-engineered this facility to help Freshly comply with the highest levels of Hazard Analysis Critical Control Point, Safe Quality Food, Food Safety Modernization Act, and United States Department of Agriculture safety standards. Our solutions included:

- RTE meal prep, cook, cool, and package zones
- High- and low-care food process areas
- Blast coolers
- Ammonia refrigeration with hygienic process make-up air design
- Cold dock
- Employee amenities
- Gown and de-gown areas

## CLIENT BACKGROUND

Freshly delivers millions of fresh, healthy prepared meals designed by chefs and nutritionists to homes nationwide.