

## Helping Ardo UK keep its cool

welcome...

...to the latest edition of **Building Partners**. One of the greatest testimonials any company can receive is in the form of repeat business, and in this issue we highlight our ongoing relationship with frozen fruit and vegetable specialist Ardo UK, for whom we've recently completed a cold store extension. Our regular EHS feature focuses on the new CDM Regulations which came into force on 6 April, and we also take a look at where the industry is heading in 2015. As always, we'd love to hear your feedback – please email [markreeve@chalcroft.co.uk](mailto:markreeve@chalcroft.co.uk) with any suggestions or questions you may have.



*Mark*  
Mark Reeve,  
Managing Director



Jon Barnes, Supply Chain and Inventory Director, Ardo UK

When frozen fruit and vegetable specialist Ardo UK needed a new cold store facility to cope with growing demand, the company looked no further than Chalcroft.

After successfully completing a £6,700,000 cold store and packing hall for Ardo UK in 2010 over a 44-week period, Chalcroft was called upon in late 2013 to partner the Kent-based business on the design and build of a new extension to the facility.

Bordered by the Kent Downs, an area of outstanding natural beauty, as well as residential communities, Ardo UK was keen to minimise the impact of a new building. With the guidance of the local council, Chalcroft incorporated exterior cladding in two shades to help mask the structure – pale 'goosewing grey' to blend in with cloudy British skies when viewed from below, and a darker grey to merge with surrounding trees when seen from the hills above.

With the original premises built in 2000 and the first extension in 2010, providing both interior and exterior continuity between each phase of construction was a priority for Ardo UK and Chalcroft. Inside, the building fabric has been carefully sealed to ensure a consistent temperature of -22°C is achieved.

“The extension was built with efficiency in mind, with space-saving mobile racking and LED lighting.”

### Ardo UK by numbers:

- £10,700,000 – total project value
- Total site capacity now 22,500 pallets
- Site now covers 9,700m<sup>2</sup>
- Consistent cold store temperature -22°C



Chalcroft also incorporated a protective firewall between the new and existing phases, meaning the business could remain operational as any fire could be contained without spreading to adjacent phases while outside, the cladding was extended to provide a seamless finish. In order to fulfil customer commitments, the new build had to be carefully planned so as not to disrupt operations. Jon Barnes, Ardo UK's Supply Chain and Inventory Director, explained: ▶

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► “Business continuity was critical and having worked with Chalcraft on the previous phase, we knew we could rely on them to manage the build sensitively. Indeed, some of the team working on the cold store had been part of the original project and that stability contributed greatly to a well-managed project.”

Mark Reeve, MD of Chalcraft commented: “Having the opportunity to undertake new work for existing clients is always gratifying, and is testament to the outstanding service we provide. We develop close relationships with customers, becoming a true partner to them thanks to our understanding of not only the project, but the ongoing needs of their business.”

The new £4,000,000 cold store opened in late 2014 and adds almost 1,900m<sup>2</sup> storage space to Ardo UK's portfolio, bringing the site total to nearly 9,700m<sup>2</sup>. Capable of holding 4,200 pallets, the extension was built with efficiency in mind, with space-saving mobile racking and LED lighting controlled with motion sensors to reduce energy consumption. The cold store has loading bays to accommodate double-decker trailers, as more transport companies adopt taller trailers to reduce their number of journeys.

For further information on Chalcraft's experience in the chill and cold storage, logistics, food and beverage sectors, visit [www.chalcraft.co.uk](http://www.chalcraft.co.uk)



## The future's frozen

### A look back at the 2015 BFFF Conference



Left to right: Andy Weston-Webb, Birds Eye Ltd; James Walton, IGD; Andrew Kenny, Asda and Brian Young, BFFF.

As a long term supporter/member of the British Frozen Food Federation (BFFF), we exhibited at the most recent conference in March, which included several interesting talks and lively debates. The Changing Face of Retail was a key theme and, while it was clear that there's a huge opportunity for frozen food suppliers and retailers to capitalise on today's food buying trends, it will require a strong infrastructure to satisfy demand for innovative frozen food products.

James Walton, Chief Economist at IGD, spoke convincingly on the predicted market changes, explaining that while frozen food experienced an explosion in popularity in the 1970s due to the new affordability of freezers – and again in the 1980s as owning a microwave became achievable – there was no such technology on the horizon to boost the frozen sector. However, frozen food is undergoing a renaissance of sorts, as consumers seek to reduce food waste, control portion sizes and gain the health benefits of frozen produce – meaning change is still to come.

Asda's Director of Frozen Foods Andrew Kenny explained that one of the avenues Asda have explored to compete with discounters is the concept of Click & Collect, which few budget supermarkets offer. With a growing trend towards cook-from-frozen ingredients in preference to ready meals, which reduce waste and retain freshness for longer, Click & Collect may well see an increase in frozen purchases.

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The notion of 'making' food from frozen as distinct from 'reheating' a ready meal was also a key theme of Andy Weston-Webb's talk. As Managing Director – UK & Ireland of Birds Eye, he has seen first-hand how adult dining and make-at-home frozen dishes, including Birds Eye's Inspirations range, have gained in popularity as people seek convenience without compromising on nutrition and taste. He argued that adding more product lines was not necessarily the way forward,

but rather differentiating through adapting to shoppers' changing tastes. He felt that the improving quality of frozen foods would actually increase revenue and volume and allow frozen food suppliers to stay relevant.

It's clear that the opportunity for retailers to grow their frozen sales is real and exciting. But is the infrastructure up to the challenge? A growing trend towards Click & Collect or online deliveries may mean additional cold storage space is required, as products are picked from freezer displays and must be safely stored at the required temperature with the rest of the order. And, while shoppers increasingly shop lighter and more often in preference to the traditional weekly 'big shop', stores will need to be prepared for more frequent purchases of frozen goods – affecting the supply chain throughout.

In order to capitalise on the frozen gold rush, retailers and suppliers alike must ensure their cold store network can cope with expected demand. High-care, air and temperature controlled storage will be crucial in maintaining the high levels of quality expected by today's shoppers – eliminating contamination and spoilage and ensuring frozen ingredients and meals reach the fork in optimum condition.

Brian Young, Chief Executive of the BFFF, summarised: “There is every likelihood that, in the coming years, the supply chain for frozen food will need to be rethought, due in part to the rise in popularity of Click & Collect and home delivery. Retailers are carefully considering how they can develop an economical way to optimise their storage facilities and handle increased demand for home delivery, and so it's beyond doubt that significant changes to infrastructure – including cold store and warehouse facilities will arise.”

Chalcraft has specialised in cold store supply chain construction for more than 35 years. To find out more about our service, and view case studies of our projects with industry leaders such as Ardo UK, visit [www.chalcraft.co.uk](http://www.chalcraft.co.uk)

## Construction compliance: new regulations affect building projects

Monday 6 April saw the new Construction Design and Management (CDM) Regulations 2015 officially come into force, marking the beginning of a six-month transitional period before the deadline date of 6 October. So what do companies planning construction projects need to know?



Todd Hallam, EHS Director, explains.

With the role of CDM Co-ordinator now made obsolete, clients must take an overseeing role in their construction projects with the support of a Principal Designer (PD), which can be an organisation or an individual who is responsible for the pre-construction phase and oversees design and planning, and Principal Contractor (PC) throughout the construction phase. These roles must now be filled where there is more than one contractor working on a project, regardless of size or duration. Initially, they must ensure the PD and PC have the necessary skills, knowledge, experience and organisational capability to manage health and safety risks.

Pre-construction information must be compiled by the client and issued to both parties, providing critical and high-risk information which is crucial in allowing them to ensure the relevant welfare facilities are in place and that health & safety arrangements are implemented with regular reviews as the project progresses. The PD will be responsible for developing the H&S file in the first instance. The client must also take reasonable steps to ensure that both the PC and PD comply fully with all their duties and adhere to all relevant legislation including the Health and Safety at Work Act, Work at Height Regulations and RIDDOR.

## Environmental, Health & Safety



Client companies also now have a responsibility to inform the HSE of larger construction projects via an F10 form if the project is either expected to last more than 30 days and have more than 20 workers on site at any one time, or will exceed 500 person days in total.

For more detailed information on the changes to the CDM Regulations and the role of the client in the construction process, download our factsheet from [www.chalcraft.co.uk/QEHS/CDM-regulations](http://www.chalcraft.co.uk/QEHS/CDM-regulations).



## Laying the foundations: Chalcraft builds Construction Skills Centre

Aimed at providing the construction professionals of the future with a strong foundation of core skills, building work has begun on a £3.75m Construction Skills Centre at the Norfolk campus of Easton & Otley College with Chalcraft appointed as Principal Contractor.

To officially launch this major building project, and to celebrate the signing of a new growth deal between government and New Anglia LEP, our Operations Director Paul Morley was invited to an exclusive ground breaking ceremony at the college, along with several members of the Chalcraft contracts team. Guest of honour was Lord Heseltine, in his role as Chairman of the Regional Growth Fund.

The new development, due for summer completion, is a one storey steel frame building with exterior cladding and brickwork detailing. The new facility will have 1,476m<sup>2</sup> of inside space for courses in carpentry and bricklaying as well as electrical and multi-skilled programmes. A further 600m<sup>2</sup> of covered outdoor areas completes the development. Building with sustainability in mind, the new structure will feature photovoltaic panels for solar energy generation as well as a biomass boiler, and rain water will be harvested for tool washing.

Lizzie Stratton, Contracts Manager, explained: “We are naturally delighted to work on a project aimed at equipping future construction workers with essential skills.



Left to right: Paul Morley, Chalcraft Operations Director, Lord Heseltine, Mark Pendlington, Chairman of New Anglia LEP and Christina Sadler, Interim Principal of Easton & Otley College.

The site poses interesting challenges, from working around the college's animal care, veterinary and equine science facilities and ensuring minimal disruption to animals and students alike, to the restricted access and overhead power lines on site. Perhaps with the exception of the animal residents, however, these are all challenges we are well used to dealing with. As a local employer ourselves, we are excited about the prospect of having more well-trained individuals entering the construction workplace in East Anglia.”



## {in brief...}

### Reaping more space for Morrison

Chalcraft has just commenced work on a new cold storage extension and modifications to an existing food processing facility for Wm Morrison Supermarkets plc at its Farmers Boy Deeside site, which is due for completion in early 2016.

### Homing in on new A11 services

Chalcraft is nearing completion of a new roadside rest area for Pigeon Holdings Limited at the Fiveways Roundabout off the A11 at Barton Mills, Suffolk. Work includes construction of a new petrol filling station let to Shell and new McDonald's Restaurant and Drive-Thru, including external works, landscaping and car parking.

## Special Projects team navigates challenging refurbishment for Thales UK

Our most recent Special Projects completion took place in the picturesque surroundings of the Berry Head National Nature Reserve near Torbay in Devon. An aircraft navigational beacon, first installed in the 1980s and owned by NATS (National Air Traffic Services), was in need of refurbishment and as a main contractor to Thales UK, Chalcroft Special Projects were awarded the work.

The scope of the project included the installation of a new duct to the FFM (far field monitor) tower plus a new roof covering, installation and testing of an earthing system and electrical equipment. While on site, our Special Projects team also upgraded the heating and ventilation to the beacon and general refurbishments around the site. As Principal Contractor, we were also responsible for managing other sub-contractors on site and ensuring compliance with health and safety regulations was not compromised – a challenge when multiple contractors were working on conflicting tasks in a small area.



Additionally, as the beacon lies in a protected nature reserve, work had to be planned sensitively to avoid disruption to local wildlife.

Ray Jones, Thales Principal Engineer - Airfield Systems, commented: "Chalcroft Special Projects has provided excellent support to us with our multi-site installation and refurbishment project. Chalcroft's responsiveness, proactivity and flexibility of approach both on-site and in the design phase has been excellent. Additionally, the team's ability to devise cost-effective solutions has validated our decision in choosing Chalcroft as a key supplier in this important UK Air Traffic Management programme."



With an experienced understanding of security critical sectors including communications and energy supply, Chalcroft's Special Projects team is well equipped to provide engineering, design and management expertise to construction projects.

For further information on our specialist capabilities and past projects, take a look at [www.chalcroft.co.uk/sectors/special-projects](http://www.chalcroft.co.uk/sectors/special-projects).

## Going against the drain

A recent drainage project undertaken by Chalcroft's Small Works team has brought Corby-based Food Utopia up to date with the latest regulations to guarantee the highest levels of hygiene. The six-week project focused on altering the drain infrastructure and installing new drains, working in both low-care and high-care areas.

Rob Copeman, Chalcroft Small Works Manager, explained: "As this project took place in a live food processing facility, we had to be mindful of production demands at all times to minimise disruption.

This included working through the night on many occasions to make sure production areas could be cleaned in plenty of time for use the next day. Additionally, space was often restricted, involving working in a corridor only 1.4m wide. The drain passed beneath at a depth of 1.5m, and so to maintain a hygienic environment, we used advanced electrical diggers to eliminate fumes and other emissions. Our expertise in food processing and high-care environments ensured the project was completed to the highest levels of hygiene and allowed Food Utopia to meet customer demands with no disruption."

Food Utopia Ltd is the coming together of Solway Foods and Avana Bakeries, for whom Chalcroft has managed previous construction projects.



## Raising the stakes for Sue Ryder

All three Chalcroft offices recently came together for a party night where staff placed their bets at a charity casino to raise £1,120 for Sue Ryder Thorpe Hall Hospice in Peterborough. The hospice provides palliative care for adults with active, progressive and advanced illnesses, and the money raised by Chalcroft will go towards their appeal to raise £6,000,000 for a new purpose-designed hospice building.



Caroline Rodwell (HR Assistant, far right) and Georgina Clark (Group HR Manager) are pictured presenting the cheque to Jo Marriott, Head of Fundraising at the hospice (left).