

TESTIMONIALS

“Regarded by all as a model project, particularly for Health & Safety and collaboration.”

– Dave Holland, Fonterra Co-operative Group

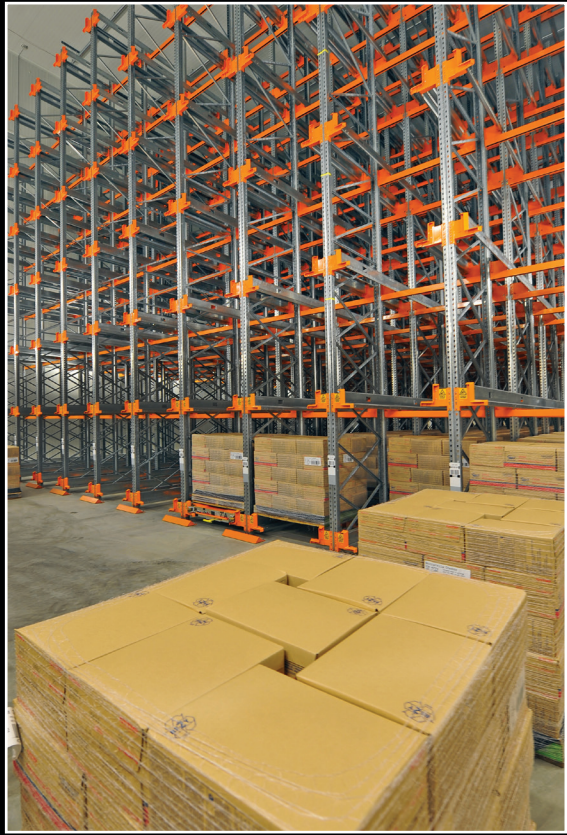
“Our experience in dealing with Apollo over the last 7 months has been one of professionalism and a pragmatic approach to the building process and build methodologies. They (Apollo) have run a well organised and managed site with a focus on keeping the site safe for all.”

– Graham Kock, Project Delivery Manager, Foodstuffs ( Auckland)

WE PROMISE  
CERTAINTY.  
TRUSTED EXPERTISE  
FROM A PROVEN  
SPECIALIST

“The professionalism that Apollo Projects have shown throughout the Edendale Redline upgrade is to be commended. Their attention to detail to ensure that the quality of workmanship from all trades staff involved met the food safety standards required currently as well as a step wise innovative improvement to meet the Fonterra strategy to be “The world’s most trusted source of dairy nutrition”. This project had a challenging time constraint window which Apollo managed extremely well, and now the site has one of the best redlines in the country.”

– Julie Walkinshaw, Site Velocity Lead, Fonterra Edendale



LEADING INTERGRATED  
DESIGN AND PROJECT  
DELIVERY SERVICES  
- SINGLE LINE  
ACCOUNTABLIITY



DESIGN +  
CONSTRUCTION  
apolloprojects.co.nz

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Specialists in Design &  
Construction  
Dairy Processing & Storage Facilities



NEW ZEALAND OWNED  
AND OPERATED - OVER  
40 PROFESSIONAL  
AND SUPPORT STAFF  
NATIONWIDE

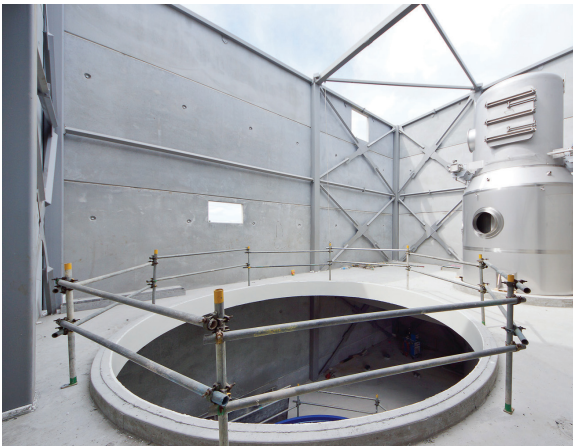
APOLLO'S PROMISE

- Specialised – detailed understanding of every aspect of design and delivery
- Total Project Solution – from concept design to construction and facility handover
- Industry-leading – design and procurement methodologies
- Client Focussed - the client's objectives lead the design
- Innovative Thinking – challenging the status quo
- Trust and Expertise – our reputation is everything
- Track Record – for delivery of projects on time and within budget



DIVERSE EXPERIENCE, MULTI -  
DISCIPLINED BACKGROUNDS AND  
HIGHLY SPECIALISED KNOWLEDGE  
OF THE LATEST TECHNOLOGIES AND  
DESIGN SOLUTIONS

- We offer a 'One Stop Shop' – fully integrated delivery solution tailored to the individual client, including:
- Initial Planning and Strategy – Early Contractor Involvement (ECI)
  - Budgets and Feasibility
  - Design Management
  - Quantity Surveying
  - Consents and Approvals
  - Procurement and Cost Control – supply agreements with key project partners
  - Construction Management
  - Health and Safety
  - Commission, Training and Handover



HEALTH & SAFETY

OUR CORE VALUE SAYS  
IT ALL – 'SAFETY ABOVE  
ALL ELSE', AND WE MEAN  
IT! WE HAVE WORKED  
WITH SOME OF THE  
MOST INTENSIVE H&S  
PROGRAMMES IN NZ  
AND WE WOULD PUT  
OUR REPUTATION UP  
AGAINST ANYONE

TURNKEY DESIGN AND  
BUILD - BEING INVOLVED  
IN THE EARLY DESIGN  
AND MANAGING THE FULL  
CONSTRUCTION PROCESS IS  
WHAT SETS US APART

- Being headquartered in New Zealand, one of the worlds' leading dairy exporting nations, Apollo has diverse experience and highly specialised knowledge of the latest technologies and design solutions associated with this industry.
- Throughout Apollo's history of engagement on Design & Build dairy projects, we have assembled a highly experienced team of process, mechanical, electrical and control engineers, project managers and construction managers who work collaboratively to ensure the expertise we provide is of world-leading standards. From dairy spray dryer technology to cold storage, UHT milk processing, cheese manufacturing, milk and butter processing, it's our experience that is key to delivering world-class results and working with the most suitably qualified and experienced companies in all areas.
- Apollo's areas of expertise include:
- Resource & Building Consent application and management
  - Structural, thermal and hygiene building design
  - New and emerging technologies for food grade and cleanroom environments
  - Reducing supply chain costs
  - Environmental sustainability
  - Wastewater treatment
  - Fire protection
  - Good Manufacturing Practices (GMP)
  - Process and storage risk
  - Chiller, freezer and controlled atmosphere solutions
  - Process flow design and systems
  - Coordination with process vendor and system operators
  - Rising energy costs
  - Globalisation and the need to provide world-class solutions at competitive prices

