### **TESTIMONIALS**

- "Regarded by all as a model project, particularly for Health & Safety and collaboration"
- Dave Holland, Fonterra Co-operative Group
- "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, Fonterra Site Velocity Lead Fonterra
   Edendale Milk Treatment Redline Project

# WE PROMISE CERTAINTY. TRUSTED EXPERTISE FROM A PROVEN SPECIALIST

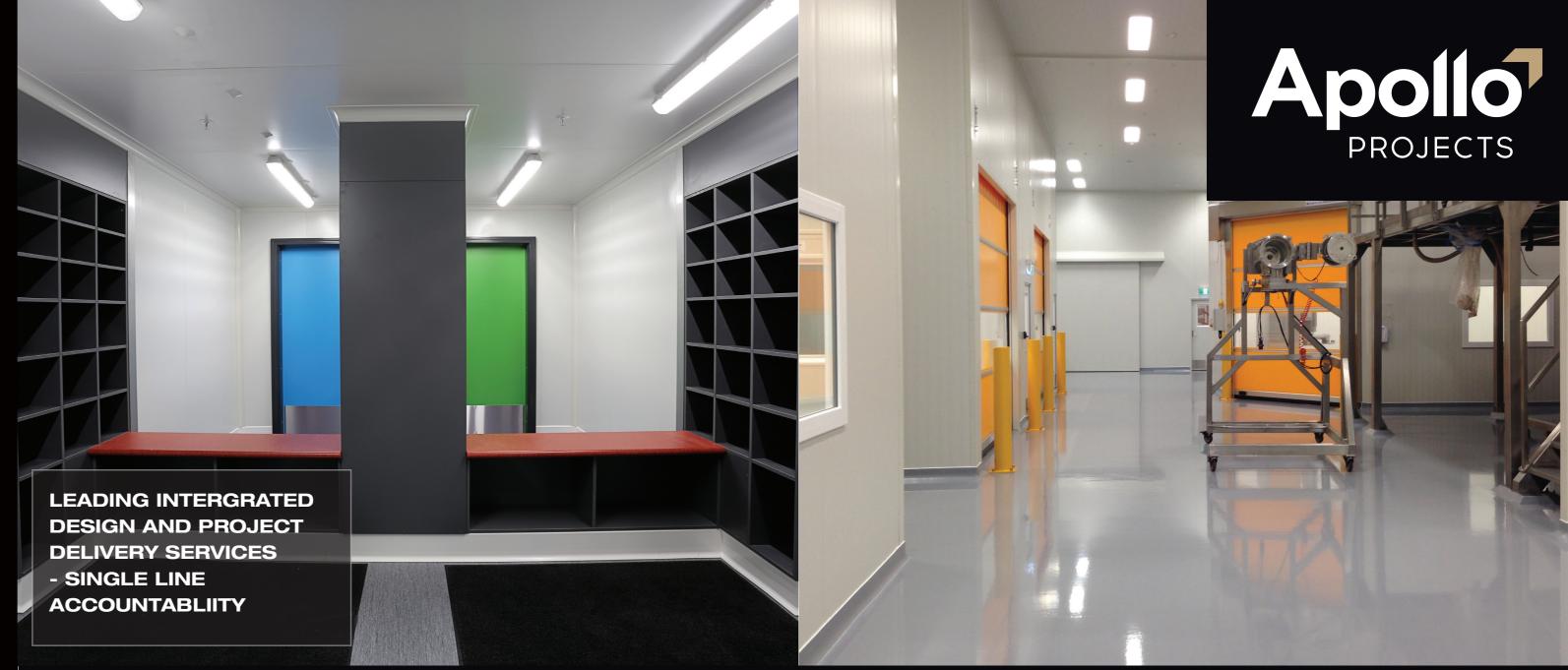
- "The design team Apollo assembled was first rate and contributed significantly to what has proven to be a first class facility. Apollo's performance in managing this design process was also to a very high standard. Apollo certainly excels... in the incorporation of buildability and construction input into the design process. This ensured that the majority of the design issues were clarified prior to the construction phase on site."
- Murray Darrall, Modernisation Manager, Property and Retail
   Development, Foodstuffs (Wellington) Co-operative Society Ltd











### DESIGN + CONSTRUCTION

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### Apollo PROJECTS

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## Specialists in Design & Construction

**Extensions and Refurbishments** 

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

### **APOLLO'S PROMISE**

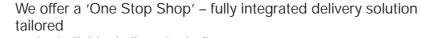
- Specialised detailed understanding of every aspect of design and delivery
- Total Project Solution from concept design to construction and facility handover
- Industry-leading design and procurement methodologies
- Client Focussed the client's objectives lead the design
- Innovative Thinking challenging 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



to the individual client, including:

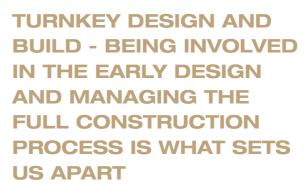
- Initial Planning and Strategy Early Contractor Involvement (ECI)
- · Budgets and Feasibility
- Design Management
- · Quantity Surveying
- Consents and Approvals
- Procurement and Cost Control supply agreements with key project partners
- Construction Management
- Health and Safety
- Commission, Training 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



Apollo has considerable experience working within existing facility upgrades, extensions or strengthening programmes – particularly in food-related environments.

The ability to successfully undertake construction works while maintaining operations and food grade standards is incredibly unique.

Over the years we have taken learnings from each project and implemented them on the next. The result is robust systems and processes which ensure safety, quality and costs are well-managed - which gives clients the trust and certainty they need.

Scoping work within existing facilities is often challenging, resulting in programme and cost overruns. Apollo's systems and vast experience mitigates this risk for the client. Contrary to industry norms, trust and certainty is exactly what a client can expect from us – particularly when managing Health & Safety and ensuring minimal disruption to existing operations.

We have worked for some of New Zealand's largest corporate companies in some of the most challenging environments including Fonterra, George Weston Foods, Wither Hills, Meadowfresh, Kiwicare, Lion, Sanford, Tegel and more. All these projects involved a level of hygiene standard and the need to ensure existing operations were largely uninterrupted.

For all our projects we address the challenges presented by resource and building consent applications; sustainability; wastewater treatment; structural, thermal and hygiene design; fire protection; Good Manufacturing Practices (GMP) or HASOP processes; process and storage risk; chiller, freezer and controlled atmosphere solutions; process flow and design; coordination with process vendor and system operators; and Health & Safety both in the project delivery and the finished facility.





