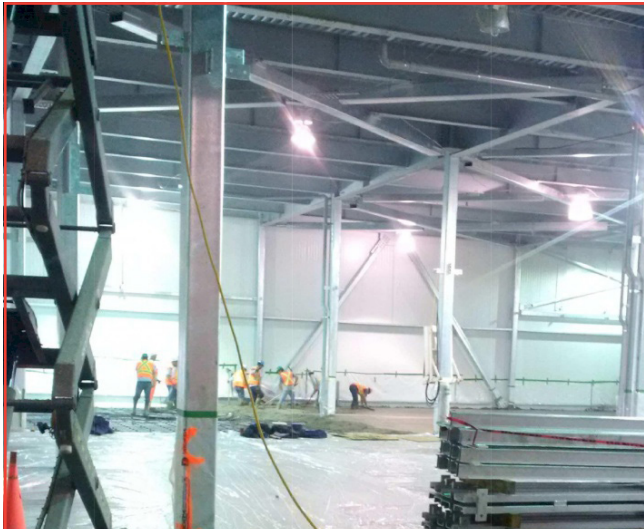


Olymel Saint-Esprit

Saint-Esprit, Québec



When Olymel S.E.C decided to expand its meat processing plant in Saint-Esprit, Quebec, it was with the intention of pursuing the competitive Asian markets, so efficiency was of the essence. The \$25 million investment increased production by a third to 40,000 animals per week and increased employment at the plant by 200. The expansion included a new and very energy efficient refrigeration area.

The condensation caused by refrigeration and the intense use of aggressive cleaning solutions necessary in any food handling facility creates a very destructive environment for steel structures. Their chosen solution, hot-dip galvanizing, played a big role by protecting the entire building structure as well as machinery support structures and the exterior platforms for the cooling equipment.

With its proven history of low initial cost and long maintenance-free service life in exactly these types of corrosive environments, hot-dip galvanizing stood out in stark contrast to the high costs associated with the early and recurring corrosion damage so typical of traditional painted steel structures.

With cost-effective galvanizing silently protecting this new investment, Olymel is now free to put its energy and focus into building markets around the world for its fine line of meat products. ■



Galvanizer

Corbec Inc. - Montreal

Engineer

Dugré Ing.

Fabricator

Acier Select

Owner

Olymel

Food & Agriculture