Bega Cooperative Society.

Economic installation and increased storage density.



"The careful selection of storage racking has played a significant part in the overall operational efficiency of the new manufacturing facility."

Challenge solved.

A range of specialised storage racking systems in its processing and packaging complex have allowed rapid expansion of cheese manufacture, with enhanced storage overcoming the previous need to contract out cutting and packaging processes.

The plant is designed to handle 35,000 tonnes of cheese or 46,000 pallets of finished product.

Products and services used.

After maturing, bulk cheese is cut, packaged and transferred to a combination of Keylock selective drive-in and double-deep pallet racking in the cool store.

The drive-in racking consists of a continuous block of racking undivided by aisles. Because the design does not require cross beams, fork trucks can drive right into the centre between uprights on the front face. Continuous rails cantilevered from the uprights at each pallet level allow high-density storage of goods without crushing.

The packaged cheese is transferred on pallets to Dexion selective and double-deep pallet racking in the cool room, ready for despatch. While strong and rigid, the selective pallet racking is speedily installed and adjusted, and allows easy movement of individual loads.

Customer comments.

Gratten Smith, Logistics Manager, says, "The careful selection of storage racking has played a significant part in the overall operational efficiency of the new manufacturing facility.

"The drive-in racking has proven particularly effective in efficient utilisation of floor space, which is obviously quite expensive in a chilled room environment."

