



PRESS RELEASE

\$90M INVESTMENT IN STATE OF THE ART READY MEALS FACILITY

31st January 2022 – Australian based food business, Beak & Johnston, made famous for their innovative, value-added meal solutions, has announced an exciting, technology-based expansion to their City Kitchen facility located in Arndell Park, Sydney.

Beak & Johnston is considered the leading manufacturer of chilled high-quality food products in Australia. Since 1986 their fresh food range has expanded to include pastries and pasta to soups, slow-cooked meals, sausages, and burgers. They have many leading Brands under their umbrella, including Simone Logue, Pitango, Beak & Sons, and Strength Meals Co.

The City Kitchen expansion has been specifically designed to cater to the increasing customer desire for more fresh, convenient ready-made meals to simply heat and enjoy.

"As Australia's leading producer in ready-made fresh meals, we take pride in ensuring we stay across the latest innovations and technology with food production. We have a proud history of investing additional capital into the food manufacturing industry to ensure we can offer our customers consistent high-quality food products, produced sustainably and at the lowest cost".

"The extension of our City Kitchen facility delivers the additional capacity to increase our daily quantity of meal production, create new exciting products for Australians to enjoy, as well as the ability to offer more jobs in the area." Ray Hanly, CEO.

Located directly adjacent to the existing food manufacturing facility, this investment at an estimated \$90m encompasses a new greenfield building of 12,500 sq metres and state-of-the-art food processing technology.

The new City Kitchen expansion will:

- Offer high speed, automated lines that will improve ready meal capabilities and productivity
- Increase product quality and shelf life with oven baking, chilling, and freezing capabilities
- Add a fully automated pastry line, with leading-edge baking, cooling, and handling solutions
- Reduce manual handling and improve productivity with the end of line packing automation
- Deliver increased pallet storage space for goods in and out

Beak & Johnston City Kitchen's new facility is scheduled to open in October 2022.



Media recci's are available on request.

Links:

Beak & Johnston - <https://www.beakandjohnston.com.au>

NOTES TO EDITORS

Contact:

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Images:

Is available for download at: [Breaking Ground Ceremony by Wesley Vorster Photography](#)

About Beak & Johnston

Founded by fourth generation butcher, Founder and Executive Chairman David Beak, Beak & Johnston is an Australian, family-owned fresh food business with 35+ years experience in innovative, value added meal solutions. Beak & Johnston manufacture a variety of fresh meals including pasta, lasagna, slow cooked sous vide, pastry, soups, sauces, side dishes, sausages and burgers.