

# FOR SUBLEASE » BOUTIQUE FOOD PROCESSING FACILITY

## Turnkey Atlanta Processing Facility

6679 Peachtree Industrial Blvd. #M  
Norcross, GA 30092

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### PROPERTY OVERVIEW

This facility is fully equipped to process cultured and fresh dairy products. It is currently running Greek Yogurt and bottling fresh milk. It is a licensed "Grade A" dairy plant by the GDA, and is inspected by the FDA and is an approved IMS listed facility for interstate commerce. All equipment can be made available in a transaction separate from the sublease.







Improvements to the space have gradually been made over the past ten years, with the majority being completed in 2014 and 2016. Included in the infrastructure is 32°F cooler storage, walk in freezer storage and three separate conditioned processing rooms with floor drains and FRP wall finishes.

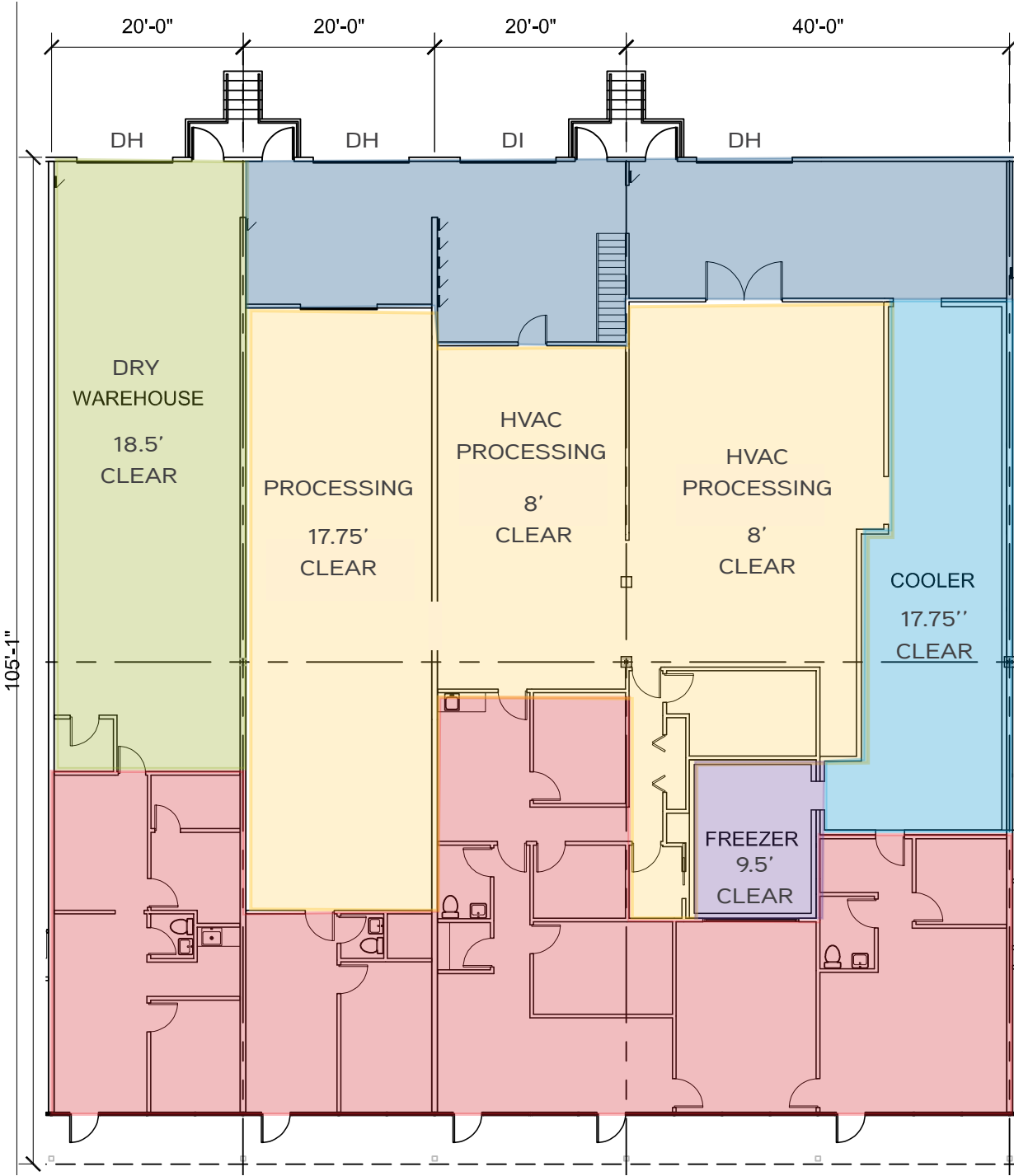
Located off Peachtree Industrial in Norcross, the facility provides excellent access to I-285 and I-85. This space is ideal for any dairy operation, small brewery, beverage manufacturer, restaurant commissary operation, meal kit provider, ice cream manufacturer, and any small food processor.

The Facility's strategic positioning offers the following advantages to its occupants:

- › Turnkey opportunity for most food processing users
- › One of few, if any, facilities of this size and nature on the market
- › Offers unmatched speed to market opportunity
- › Minimal up front capital outlay required compared to most food processing facilities
- › Ideal location in I-85N submarket

# FLOOR PLAN

	Dry Warehouse	1,250 SF
	Processing Warehouse	2,850 SF
	Cooler Area	850 SF
	Freezer Area	185 SF
	Office	3,931 SF
	Dock Area	1,150 SF





# Property Photos & Facility Specs

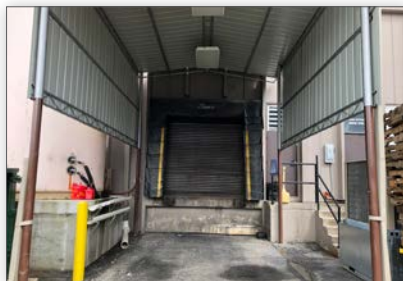


Description	Square Footage	Clear Height	Temp Control	Floor Drains
Cooler	850	17.75'	32°	No
Freezer	185	9.5'	0°	No
Cultured Dairy Processing & Packoff	950	8'	HVAC	Yes
Raw Milk Handling & Separation	650	8'	HVAC	Yes
HTST Pasteurization, Blend Tanks, Bottling	1,250	17.75'	No	Yes
Dry Warehouse Beside HTST	1,250	18.5'	No	No
Dock Area	1,150	18.5'	No	Partial
Office Area	3,931	-	HVAC	-
Dry Warehouse (Separate Suite)	1,850	18.5'	No	No
Total Square feet		12,066	* all measurements approximate	

## Overall facility utilities

- Floor drains throughout facility
- FRP wall finishes throughout facility
- 800 Amp, 3 phase, 208/230 volt electric service throughout facility
- SS sanitary piping circuits for product transfer and CIP throughout facility
- Many PD and Centrifugal pumps of various sizes throughout facility
- 50 ton glycol chilling system with multiple circuits throughout facility
- 15 HP Ingersol Rand Screw Compressed air system
- 15 HP Steam Boiler with steam lines throughout facility
- Multiple tankless hot water systems throughout facility

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## Major Equipment & Capacity Loads (can be sold separately):

### Cultured Product Processing

- 300 gallon Walker batch processor with agitation
- 4 each 300 gallon culture tanks
- Westfalia KNA-3 Yogurt Separator
- 120 ft. tube in tube heat exchanger for product cooling
- WorldCup rotary filler, 2 stage fill, 60 cup per minute capacity
- 50 gallon capacity yogurt mix & blend tank on load cell

### Milk Pasteurization & Bottling

- HTST System, 600 GPH capacity, Holding tubes for both fresh milk & cultured product
- 2 each 4000 gal chilled blend tanks with agitation
- 2 each 2500 gal blend tanks with agitation
- 1 each 7000 gallon chilled storage silo with agitation
  - o Sanitary dairy bottler with 8 oz, 16 oz, 32 oz, 64 oz and 1 gallon change parts
- Bottler capacity is 20 bottles per minute
- Snapcap cap chute and cap chuck applicator
- Automated CIP controls and panel
- All tanks are load cell mounted

## FOR MORE INFORMATION, PLEASE CONTACT EXCLUSIVE AGENTS:

### Food Advisory Specialists

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