

Building Strength

Insulated panels from Zero-Loc help Punjab Milk Foods grow with its success.

Punjab Milk Foods Inc., a Canadian-based provider of ethnic dairy-based products manufactured under the Nanak Foods brand, is expanding its horizons, both literally and figuratively. While the company has grown substantially and is fielding more orders for its authentic Indian snacks, appetizers, desserts and other foods, it has invested in physical expansions requiring new equipment and materials.

As part of the ongoing upgrades and additions to its facility in Surrey, British Columbia, the team at Punjab Milk Foods has opted for refrigerator, freezer and wall-insulated panels and doors from Zero-Loc Enterprises Ltd. The fact that Punjab Milk Foods is manufacturing a greater variety of products and is growing so quickly that there is no margin of error for temperature, maintenance and sanitation problems led the company's executives to Zero-Loc.

"We were looking for something that was easy to install and easy to keep clean that would also be an accepted panel by the CFIA (Canadian Food Inspection Agency)," says Gurpreet Arneja, president of Punjab Milk Foods, adding that the competitive pricing that Zero-Loc offered allowed the company to achieve maximum durability, cleanability and temperature control and still meet its budget goals and construction timeline.

According to Arneja, Punjab Milk Foods first started working with Langley, B.C.-based Zero-Loc nearly eight years ago, during a renovation of freezers and coolers in its processing area. At that time, existing panels were replaced with new metal panels from Zero-Loc designed to withstand strict temperature and sanitation requirements. "They're standing up very well," Arneja reports.

More recently, when it came time to expand the footprint of the plant due to burgeoning demand and newer products and processes, Punjab again turned to Zero-Loc, which was enlisted to provide panels for the first and second phases of a major addition. "The original plant is 20,000 square feet and the addition is 60,000 square feet," says Arneja, whose company ended up ordering 14,000 square feet of panels for the new production and cold storage areas, compared to about 7,500 square feet of panels for the last upgrade.



Eric Chawla, regional sales manager for Zero-Loc, says Zero-Loc's insulated panels are well suited for Punjab Milk Foods' overall operations and day-to-day demands. "We are able to provide them with a feature that no other company can provide: Factory Laminated Fiberglass Reinforced Plastic (FRP) for lining the panel," Chawla says, adding that FRP added to the metal panel facings provides superior stability, dent resistance and washdown ability. "Someone could shove a cart into the wall, for example, and FRP protects it from it being damaged. It is definitely an investment for the future."

Beyond accidental damage and the effects of everyday wear and tear, sanitation measures can affect insulated panels. Again, FRP protects the metal. "Because they deal with specialized dairy — they take milk and turn it into Indian cheese used in a lot of spicy dishes — you have a lot of spices that come into play," Chawla

Continued on next page



says. “So the ability to wash down and keep a controlled environment is very important.”

Arneja says that in addition to cleanability and resilience for the long term, Zero Loc’s panels and doors proved beneficial in the short term, too. “It saved a lot of time in installation, because instead of panels that are applied with glue on a wall, these panels are walls by themselves,” he explains.

The installation process was also made easier because of Zero-Loc’s approach to service and customization. Determining what types and how many panels to use was a carefully planned process, Arneja recalls: “We

showed them what we wanted and they came up with the drawings and, ‘This is what you need.’”

In addition, the construction was simplified due to Zero-Loc’s depth of industry experience. The company that installed the panels, for example, had worked with both Punjab Milk Foods and Zero-Loc in the past, and was able to get the project finished quickly and easily, according to Arneja and Chawla.

Considering that Punjab Milk Foods continues to penetrate new markets in North America and is planning to keep its sizable addition busy, more renovations and expansions may be coming down the road. “You can add on to our product easily, so there is the ability for them to be able to call me up and say they need extra panels,” Chawla says.

Likewise, Zero-Loc does not rest on current success, continually finding new and more effective ways of solving climate control and sanitation challenges. Indeed, as a custom manufacturer that fulfills specific needs of individual clients, Zero-Loc’s industry experience makes the company as robust as its products, from its EPS insulated panels to its FRP to its Walk-On Suspended Ceiling Systems.

For more information about what Zero-Loc offers to dairy and food processors, visit www.zeroloc.com.

