



Expansion of DOC Kaas

The project for DOC Kaas comprised offices, a cheese storage, treatment rooms and dispatch areas.

The project

This included works to the walls and floors of the warehouses, the structural works and fit-out of the treatment rooms, offices and the gatehouse.

Each year the DOC Kaas cooperative processes around 900 million kg of milk from its members into cheese, milk and whey powder. The product requirements comply with GMP+:2006 certification scheme. The central laboratory is in operation 24 hours a day. By means of measuring equipment and sample points along the production line the laboratory technicians are able to monitor the quality of the production process and the composition of the product.

The project DOC Kaas in Hoogeveen was built in a short time frame; the main schedule of the client dictated the different building stages and times. On the basis of this schedule each of the private contractors drew up their own schedules (part of the specification). The various schedules are coordinated in a weekly meeting attended by all the relevant parties, chaired by the architects. Any deviations from the schedule could be detected early and if necessary adjustments made. This project (sub-projects) was delivered on schedule.

Main Contractor

Consortium DOC: 50% Visser & Smit Bouw / 50% Koenen Bouw.

Learn more?

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Facts and figures

Site

Hoogeveen

Client

DOC Kaas

Status

Completed

Contract type

Bouwteam (Construction team)

Architect and management

Advies & Ingenieursbureau Het4Kant