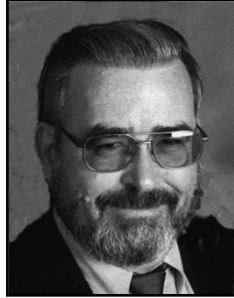




Randolph Associates, Inc.

Associate Profiles



JOE WHITE
Associate

Background:

- Joe has over 35 years experience in the food and dairy industries in Project Management & Preventative Maintenance.

Areas of Expertise:

- Preventative Maintenance Programs
- Operations Reviews
- Productivity / Efficiency Improvement
- Interim Maintenance Management
- Maintenance Employee Training

Experience:

Joe was Plant Engineer and Project Manager at Publix Milk plant from 1979 – 2004. He served as the on-site engineer during the last year of construction and start up of the first Publix Dairy Processing Plant and was responsible for maintaining high quality standards during the construction and start-up. During his 23 years of service at Publix, he managed many upgrades, improvements, projects and changes to this plant which allowed for several increase in capacities for the plant. In addition, Joe has served as On-site Engineer for Flav-O-Rich Dairy, London, KY.



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Associate Profiles

The following is a chronological history of some of Joe's projects:

PUBIX SUPERMARKETS

- 1981 Installed P.L.C. to control C.I.P. systems. This allowed program changes to be made in house.
- 1982 Doubled the plants incoming power by adding 2 new 4,000 amp transformers and 2 additional 4,000 main switch gear units. This enabled the plant to continue to expand well beyond original design parameters. Added 4th blow mold machine for ½ gallon bottles.
- 1984 Installed 2nd milk & juice short time with 5,000 ^{gph} capacity. This increased the milk and juice processing capacity by 66% with no increase in personnel.
- 1984 Installed complete cultured products operation for yogurt and sour cream production including: processing system, set tanks, filling and packaging equipment. Installed complete Bepex cottage cheese system from 3 vats through finished package handling.
- 1985 Added 50% more milk, juice and cultured products storage by converting original dry goods warehouse into refrigerated warehouse. This involved moving carbonated drink warehouse off site and turning carbonated drink warehouse into dry goods warehouse.
- 1985 Increased ice cream production capacity 100% by installing 2nd ice cream line including: flavor vats, freezer, filler, plate hardener, and material handling system. This was done within the confines of the original ice cream line.
- 1992 Increased milk and juice cooler storage by converting dry goods warehouse into cultured products cooler. This included moving dry goods warehouse off site. Built 4th receiving bay for single strength juice receiving and surplus cream load out. This allowed the 3 original receiving bays to be available for 30 to 35 tankers of milk per day.
- 1994 Increased #2 milk and juice H.T.S.T. from 5,000 to 7,500 ^{gph}.
- 1995 Improved case washing efficiency by replacing original case washers with new in-plant designed stainless steel case washers. This new design enables 1 wash and 1 rinse tank with remote pumps to serve 4 case washers conserving water, heat and chemicals.
- 1996 Converted to in-line 4 wide and 6 wide cultured products fillers to allow for new tamper evident cottage cheese, yogurt and sour cream containers.
- 1998 Replaced Digital computer plant control system with new Windows based control system using graphics display.
- 2000 Increased cultured products department output including an additional package size by installing: H.T.S.T., batching system, 6 wide filler, converting 1 filler to run both 4.4^{oz} and 8^{oz} cups, carton bundlers with shrink wrappers, 2 robotic palletizers and 1 stretch wrapper to wrap all 3 filler lines simultaneously.
- 2002 Installed 2,000 ^{lb} bulk bag powder handling system to manufacture condensed milk in house including: bulk bag handling equipment, powder reconstitution system and additional storage tanks. This process was to replace purchased condensed milk used in production at considerable savings.