



University of Melbourne Food Sensory Facility

arete Australia delivered The University of Melbourne's cutting-edge Food Sensory & Meat Testing Facility (FSMT). This state-of-the-art 600sqm integrated fitout, located on the ground floor of Building 184 at the Parkville Campus, showcases our expertise in specialised construction.

The facility boasts a comprehensive suite of testing areas, including a Sensory Laboratory with individual pods featuring pass-through hatches, adaptable briefing and group tasting rooms, and a dedicated Meat Laboratory. We installed sandwich panel cold rooms, freezer rooms, and a commercial kitchen to meet the rigorous demands of food science research.

Our team implemented advanced mechanical, electrical, and hydraulic systems, complemented by stainless steel benches and full vinyl flooring, adhering to PC2 equivalent standards.

This project reached Practical Completion at the end of 2016.

arete Australia Pty Ltd
arete.com.au

Client
University of Melbourne

Consultants
Merat Architects

Value
\$2.5m