Business

PROJECT SPOTLIGHT

Callisons

Spot-on Laboratory Storage Adds Just the Right Flavor

CHALLENGE

Headquartered in Lacey, Washington, Callisons is a flavor company that expanded its footprint into Cincinnati, Ohio in 2017. A 10,500 square-foot building was purchased to house the company's offices and laboratories. Formerly the home to an IT company, the space needed to be completely gutted, redesigned and rebuilt from the inside to accommodate its new tenant.

"We use a lot of different materials, so we needed a rugged work surface that could put up with a good amount of use," said Bob Motta, Callisons' chief business development officer.

"And while our three planned labs all had slightly different intended purposes, what was going to be common to all three of them was flexibility... being able to move stuff around and put equipment down. Plus, it had to be comfortable for the workers. So, there was a functional consideration and an ergonomic one, as well."

During the building's renovation, workers first used a conference room (the only remaining part of the old structure) and then trailers in the parking lot as their workspace.

SOLUTION

Patterson Pope Sales Representative Rich Schemenaur had done a lot of work with laboratory storage in the past, including some work with flavor companies in the area. From the outset, he had a pretty good idea of the kinds of things such a project might entail.

"From a storage standpoint, Callisons' flavorists had to have access to a lot of different ingredients. Those are usually stored in two or three different-sized bottles. The flavorists – the people doing the actual flavor creation – are almost like chefs, combining different items to create that final successful flavor."

Schemenaur knew that durable work surfaces were essential. So, too, were having an adequate number of easily accessible drawers. No less important was shelving that was both deep enough to hold a variety of flavor ingredients, but low enough to keep its contents well within reach during the creation stage.

Innovation was on-hand, as well.

"We did some things on this project that we've never done before," added Schemenaur. *"In the beverage lab, for instance, we created chases around three of the four perimeter walls, which made it that much easier to run water and electricity. To accommodate these, we kept the counters at a conventional 30" depth, but made the cabinets underneath front-aligned but just 24" deep. It really turned out nicely."*

One renovated building. Three new labs.

"Patterson Pope took what we had said we wanted verbally, and they made it a reality. Their ability to work that conversion, if you will, was really spectacular. If you need lab help, they're a great choice."

Bob Motta
Chief Business Development Officer
Callisons

ACHIEVEMENT

With the new labs fully operational, Callisons' Cincinnati location was able to get to work creating amazing flavors for a wide variety of products. Oral care products, confections, gums and beverages all enjoy the innovations created, in part, by Callisons' flavorists.

"Patterson Pope took a holistic approach. There were other contractors involved, like HVAC guys and flooring guys. Patterson Pope had to coordinate all of those efforts with a lot of other sub-contractors. It was a well-managed project; pretty seamless. Patterson Pope delivered. It was the care and attention that they paid that I really noticed. They were involved. They cared."

There are usually up to four people in the flavor lab, and one or two in each of the other two labs. At times, though, each of the three can accommodate as many as 10 individuals during group discussions and tastings.

"We created a lot of room to work; a lot of bench space," added Motta. *"Patterson Pope took what we had said we wanted verbally, and they made it a reality. Their ability to work that conversion, if you will, was really spectacular. If you need lab help, they're a great choice."*