

FOR SUBLEASE ~ VACANT

±54,323 SF FOOD PROCESSING & COLD STORAGE FACILITY

1975 EAST LOCUST STREET, SUITE B, ONTARIO CA

\$5M IN NEW FOOD IMPROVEMENTS



STATE-OF-THE-ART, COLD FILL SAUCE AND DRESSING FOOD FACILITY WITH NEW EQUIPMENT AND SIGNIFICANT LEASEHOLD IMPROVEMENTS AVAILABLE.



CONTACT US

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FOOD FACILITIES

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FACILITY SPECIFICATIONS

Facility designed as a cold fill, non-thermal, pH controlled acidified sauce/dressing processing plant. With the current processing, and packaging capabilities, this plant can be used to manufacture the following single serve food products:

- + Salad dressings, vinaigrettes
- + Mayonnaise
- + Vegetable and fruit dips
- + Cold processed sauces and marinades



PLANT CAPACITY

SACHETS:

- + 192M Sachets annually, dependent on product mix
- + (2) 8 INV-Pak Matrix VFFS at 40 cpm, and
(1) Viking VFFS at 20 cycles
- + 2 shifts / 5 Days

MIXING:

- + 2 x Batch Lines w/ H&L shear mixers
- + Flow Rate, 40 gpm. w/ temperature control
- + High and Low shear tank capacity, 400 gals. ea.



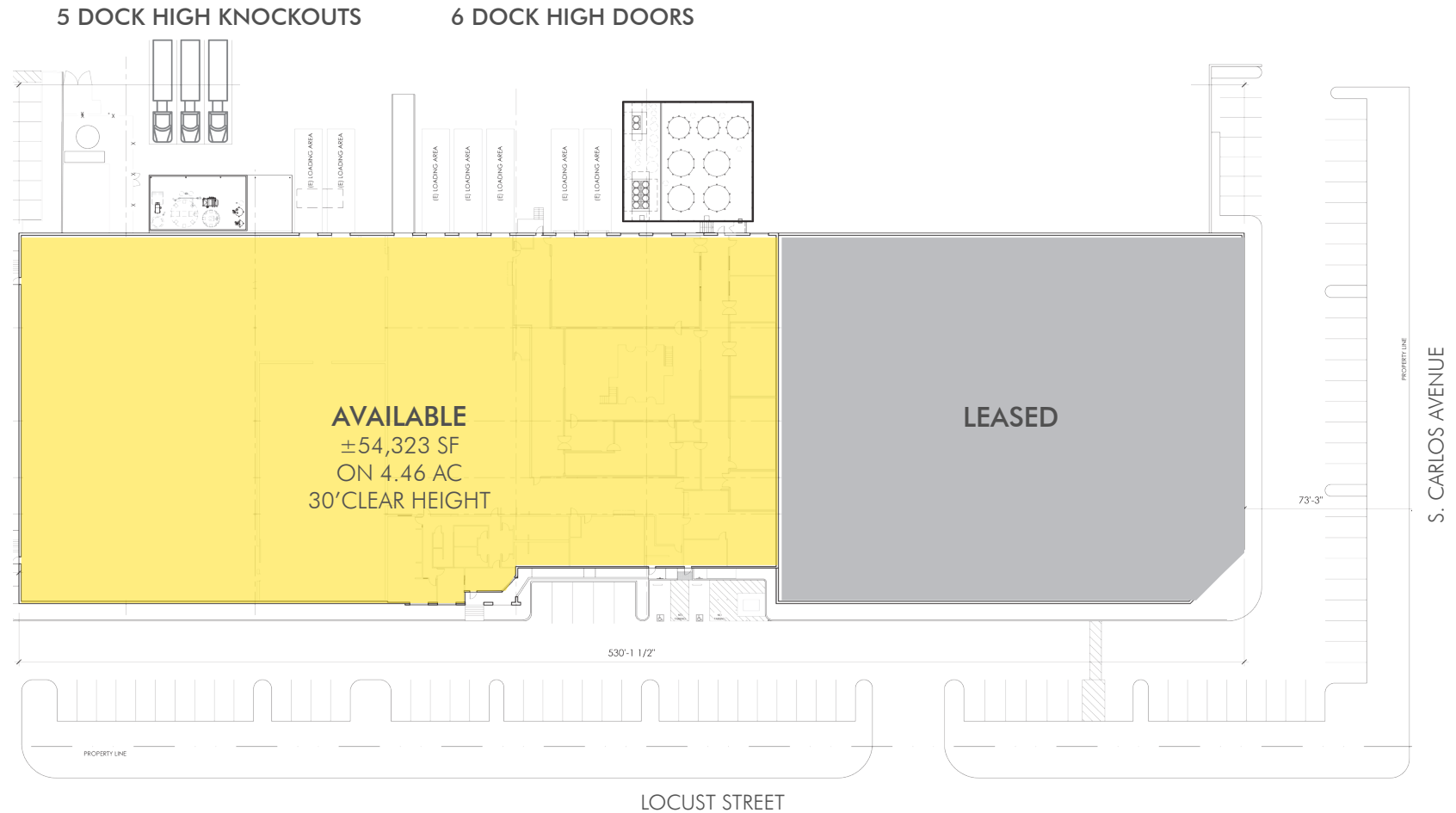
LOCATION AERIAL



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 SITE PLAN



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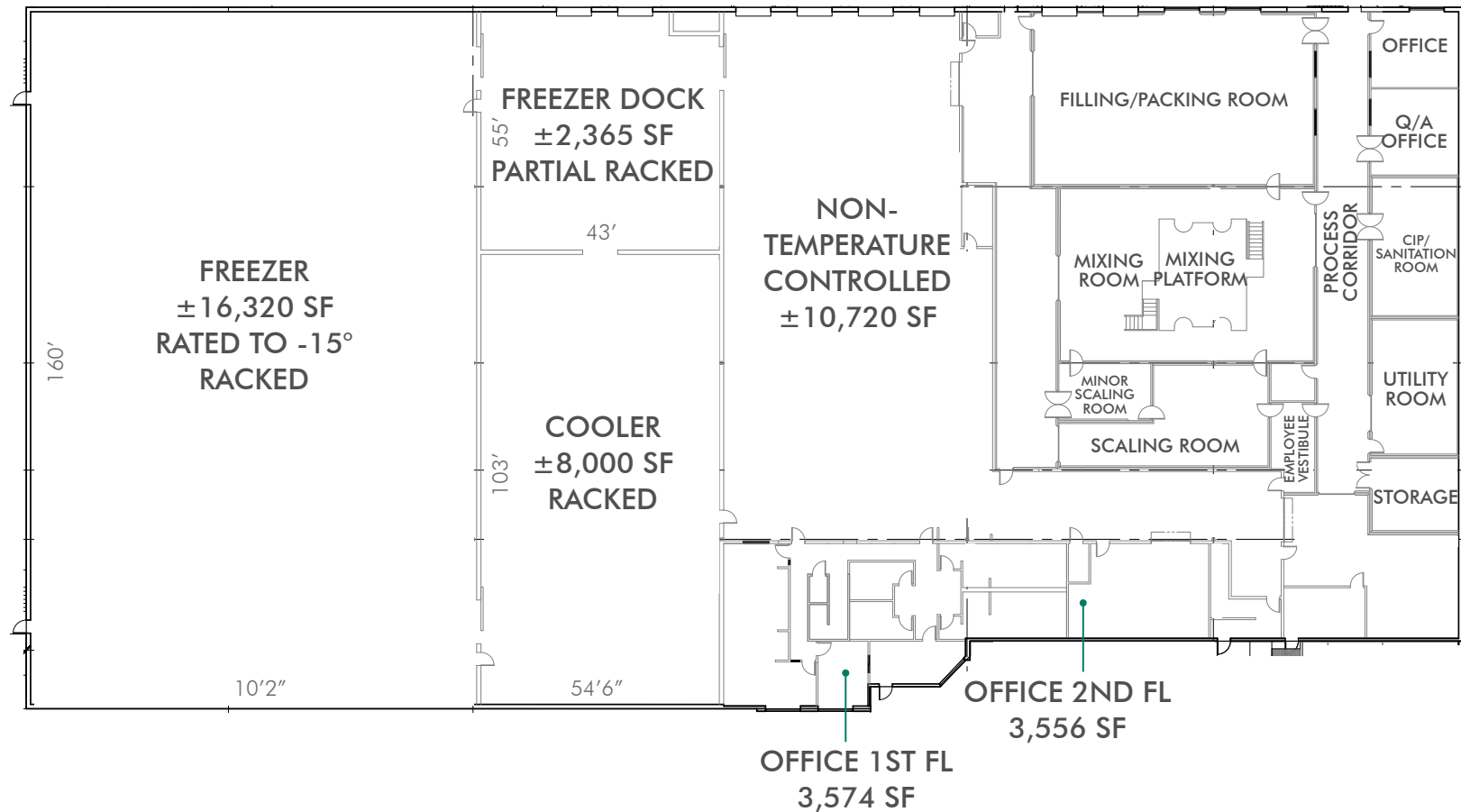
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FLOOR PLAN



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Building	Available Building SF	Total Building SF	Acres of Land	Clear Height	No. Drive in Doors	No. Dock High Doors	No. Dock High Knockouts
SUITE B	54,323	92,151	4.46	30'	1	6: 9'x10' w/ load levers	5



PROPERTY FEATURES

- + \$5M in improvements
- + T-8 warehouse lighting
- + Fire sprinkler system (.50/2,000)
- + 1,200 Amps, 277/480 Volt, 3 phase, 4 wire (verify)
- + 180' fully-secured, shared truck court
- + Newly installed RainShield® seamless single-ply roof
- + 55' x 40' typical column spacing
- + Skylights, foil insulations and painted warehouse walls
- + Frontage 542' on Locust Street
- + One half mile south of Ontario International Airport
- + Optional racking, plus possible equipment inventory for sale
- + Sublease expiration date: 02/28/2028
- + Sublease rate: please contact Broker

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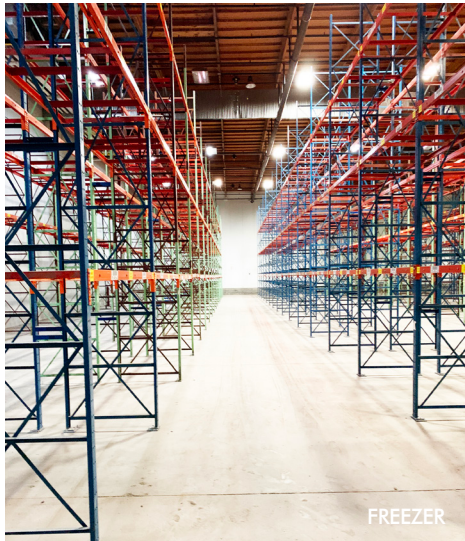
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FREEZER & COOLER RACKING SPECIFICATIONS



FREEZER



FREEZER DOCK



COOLER

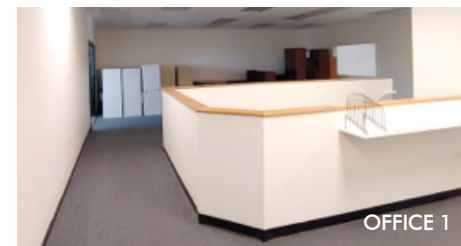
	Freezer Racked	Freezer Dock Partial Racking	Non-Temperature Controlled	Cooler Racked
Square Feet	16,320	2,365	10,720	5,613
Pallet Positions	1,320	72		416
Extra	Forklift ramp, 5 Dock Doors			



OFFICE FEATURES



OFFICE 2



OFFICE 1

- + ±7,310 SF total office space
- + 2 Levels
- + Individual Offices: 11
- + Space for 20 cubicles
- + Copier room
- + Cafeteria room
- + Employee locker rooms
- + Employee restrooms

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SACHET FILLING



Fillers	Surge Volume	Product Cooling
InvPack Matrix - (2) 8 lane vertical form fillers tested and verified by passing FAT at 40 cpm	2,500 gallon glycol cooled jacketed surge tank	Two Tubular glycol cooled heat exchangers
Viking - (1) 8 lane vertical form fillers 20 cpm		
Design Sachets per 8 hour shift 384,000		
Design Sachets per 24 hours 1,152,000		

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PRODUCT MIXING



Admix System - Mixing	Storage	Ingredients
Two production batch lines with high shear and low shear mixers	Storage day tanks with chill water cooling, can be expanded.	3 load cell tote ingredient feeding systems
40 gallons per minute Flow rate		
High shear mixing tank 400 gallons		
Low shear mixing tank 400 gallons		

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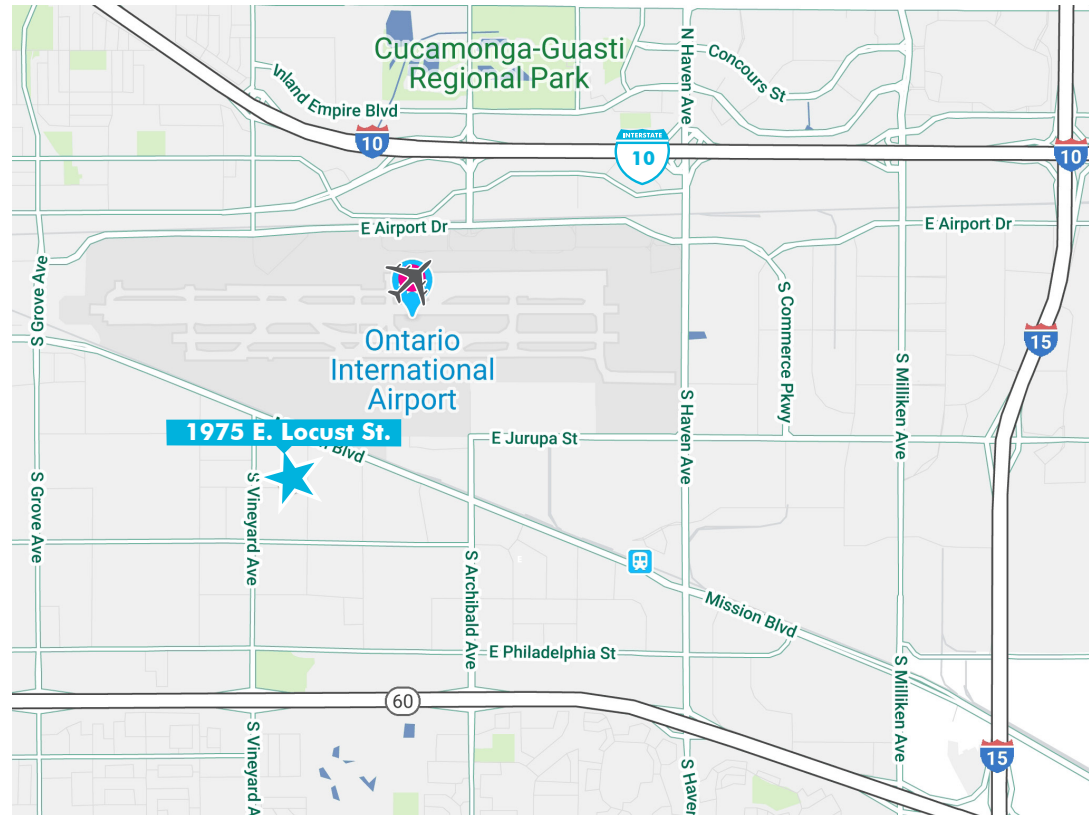
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LOCATION & LOGISTICS MAP

Logistic Points	Miles
Ontario International Airport	4.0



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The CBRE Food Facilities Group specializes exclusively in the sale, leasing, development, & sale-leaseback of cold storage distribution and food production plants nationally.



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