

WHY LEADING BRANDS CHOOSE PMG

Engineering That Builds World-Class Food Factories.

Hygienic Engineering + Food Safety



A decorative graphic in the bottom left corner consisting of a solid blue circle above a larger circle filled with a pattern of small blue diamonds.

01

Proven Expertise

Decades of Food Industry Engineering Experience

From ready-to-eat to beverages, snacks, dairy, bakery, and plant protein —

brands trust PMG for deep technical understanding of food processes.

02

Cost-Effective Solutions

Optimized layouts, lower
operational losses, better
hygiene design

Less Capex + Less Opex =
Higher ROI
Lower Total Cost of Ownership
(TCO)

03

World-Class Hygiene & Compliance

Factories Designed for Global Food Standards
We ensure:

- Hygienic zoning
- Air flow control
- Wash-down compliance
- Audit-ready layouts
- Zero cross-contamination

04

Real Measurable Results

Real Factories. Real Improvements.

- Product loss reduced by 20–30%
- Daily throughput up by 25–40%
- Manpower movement optimized
- Downtime reduced by 30–50%

05

End-to-End Engineering

From Concept → Layout → Drawings → Site Support

Everything you need to build or upgrade a food factory — delivered by one expert team.

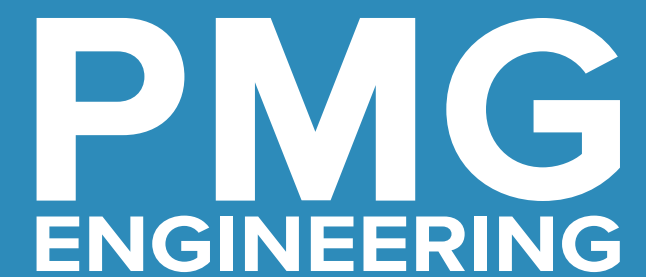




06

Trusted by India's Top Brands

Leading national and international brands trust PMG for reliable, accurate, and future-ready engineering.



Build a Better, Safer & Efficient Food Factory with PMG.

Contact us to discuss your next project

 www.pmg.engineering

