



Customer:
Don Pedro's Tortillas

County:
Hidalgo

Industry:
Food Manufacturing

NAICS:
31183

TMAC Services
Layout Design

Who to contact:
TMAC specialist
Miguel Mugica,
956-316-7011

DON PEDRO'S NEW AND LEAN LAYOUT

Don Pedro's Tortillas is a family owned business operated since 1989. The tortilleria and panaderia carries an assortment of quality breads that are handcrafted daily. You can find Pedro and Carmen Sifuentes, the owners, any day when you visit the business. Located in McAllen, TX, Don Pedro's Tortillerias distributes its products throughout the entire Rio Grande Valley. They are best known for using the best ingredients to produce the highest quality and largest variety of tortilla products available.

The Situation

Don Pedro's Tortillas was facing an increase in demand for corn and flour tortillas. They struggled with an inflexible layout and wanted to improve their product line efficiency.

Pedro and Carmen Sifuentes are always looking for good opportunities to improve their business, so they are looking into purchasing property in Alton Industrial Park to build a new facility.

Don Pedro's asked TMAC for advice on designing a new layout for their facility that would take into consideration new equipment.

The Solution (continued)

Student interns Jennifer Venecia and Cynthia Gonzalez analyzed Don Pedro's current facility located in McAllen, under the supervision of Manufacturing Specialist Miguel Mugica.

The interns took measurements of existing equipment, production line, and space dedicated for the shipping area and administrative offices. According to Mugica, they had

The Solution

to consider several factors in order to improve the efficiency of their current facility like the company's projected growth and new products.

Jennifer and Cynthia researched two companies from which Don Pedro wanted to buy equipment from; this with the main objective of obtaining the exact measurements to be included in the new layout. The interns designed, with Don Pedro's architect assistance, the existing and new layout. They used paper and pencil, 3D, and Autocad.

The new layout recommended by the students was based on Lean Principles. The students tried to maximize space available and avoid waste in movement of people and materials.

The Results

Students presented a final draft with three options where the main difference was the location of the shipping and receiving area and the administrative offices.

With the new layout, the operation will have:

- 25% savings in movement;
- 20% decrease in travel distance and space utilization

"The information provided by TMAC was very helpful and resolved many of our questions"

Carmen Sifuentes
Owner
Don Pedro's Tortillas