

F.I.D. KENNEDY AVENUE at Seafood Way

Sustainable LEED certified building
located in the heart of Boston's Seaport District

250,000 SF of state of the art, cold storage/freezer/seafood processing warehouse space subdivisible to 15,000 SF

Offering unparalleled access to I-90 (MassPike), I-93, Massport Haul Road, the overweight route from Conley Terminal and Logan International Airport

1000' deep water berth and rail accessible to CSX track 61 by a future connection

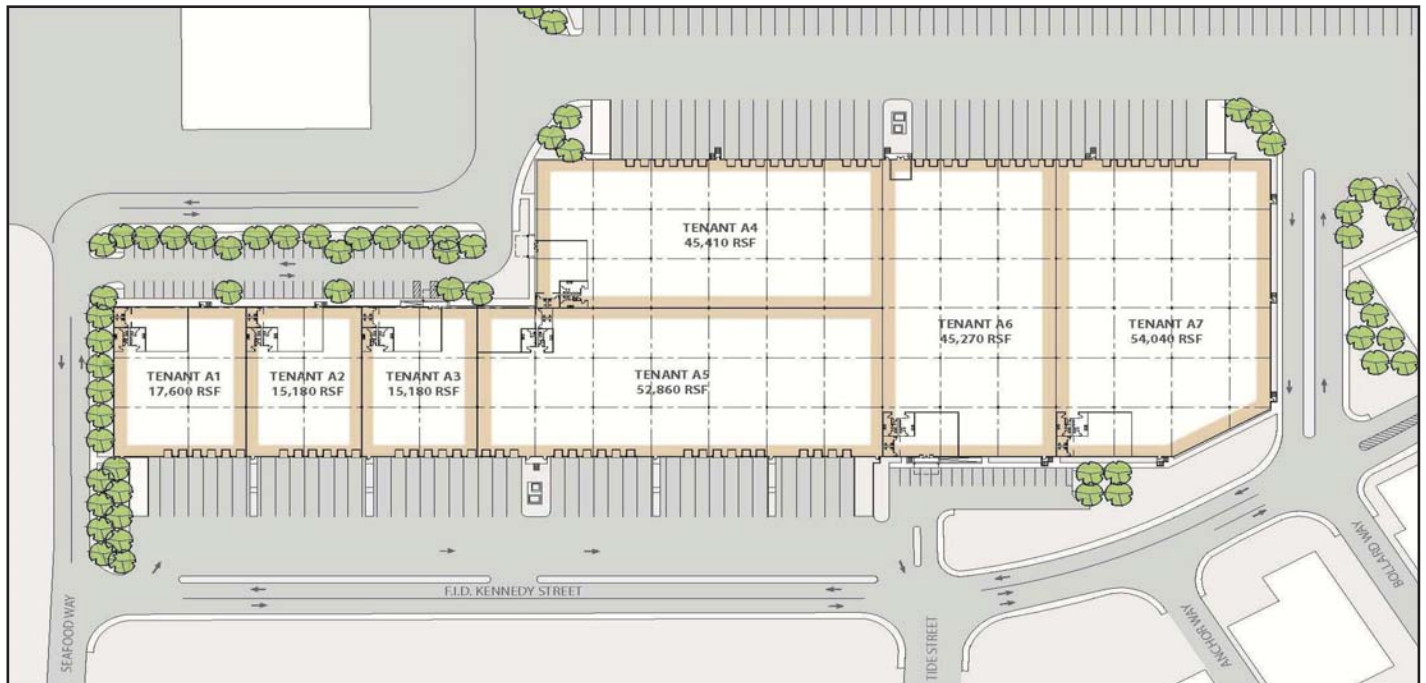
Foreign Trade Zone



BOSTON CARGO TERMINAL

F.I.D. KENNEDY AVENUE AT SEAFOOD WAY | NORTH JETTY | BOSTON, MA

F.I.D. Kennedy Avenue at Seafood Way will be a world-class 250,000 SF seafood processing/cold storage/freezer facility that offers numerous advantages to a potential user, including access to the MBTA Silver Line, Ted Williams Tunnel, Logan International Airport, I-90 and Conley Terminal via South Boston's Haul Road. The site features uninterrupted, panoramic views of Boston Harbor, Logan International Airport and the Boston skyline. It boasts immediate proximity to the Boston Convention & Exhibition Center and the Seaport District's burgeoning retail, residential, restaurant and hospitality amenities.



SITE/BUILDING INFORMATION

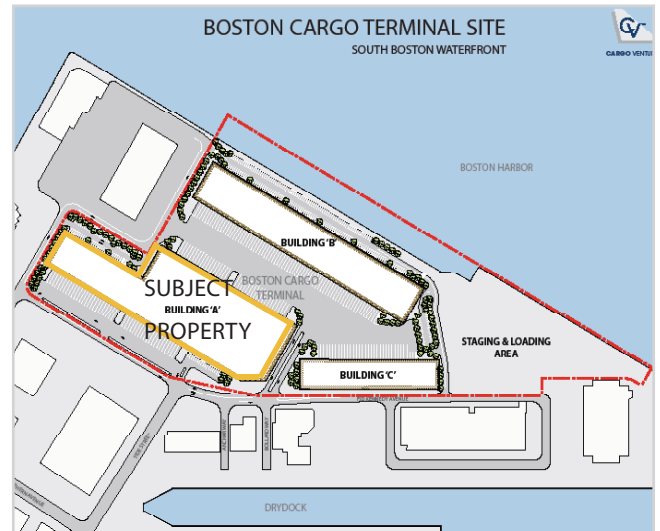
SPACE AVAILABLE	250,000 SF
LOT SIZE	±30 acres (room for expansion)
TIMING	Late 2012
FEATURES	<ul style="list-style-type: none">• 32' clear height, 70 loading docks, 50'x50' column spacing• Typical dock doors are 9'x10'. One out of every eight doors are oversized at 12'x14' with grade level ramps programmed throughout• ESFR sprinkler system• Electric 480/277 volt, 3 phase, 4 wire 2,500 amp feed• Proximity to MBTA Silver Line• Numerous state and federal tax incentives and workforce grants available including: Hiring Incentive Training Grant Program, Local Sales Personal Property Tax, Investment Tax Credit and Emerging Technology Fund

DESIGN SPECIFICATIONS

- Refrigeration system designed to operate with a refrigerant charge that is less than 9,500 lbs of ammonia when possible
- Pressure vessels and common headers shall be designed for a 100% future expansion
- Condensers shall be selected and piped for 95° F condensing temperature with a 90° F W.B. and have a heat rejection of greater than 250 MBH for each fan horsepower at 95° F CT/80° F W.B.
- Multiple condenser water pumps shall be designed for a maximum of 75 feet per minute separation velocity when the liquid level is at the high level cut out level and all current and future compressors are running at 100% load
- Evaporator air distribution shall be designed to maintain an average room temperature ±1° F

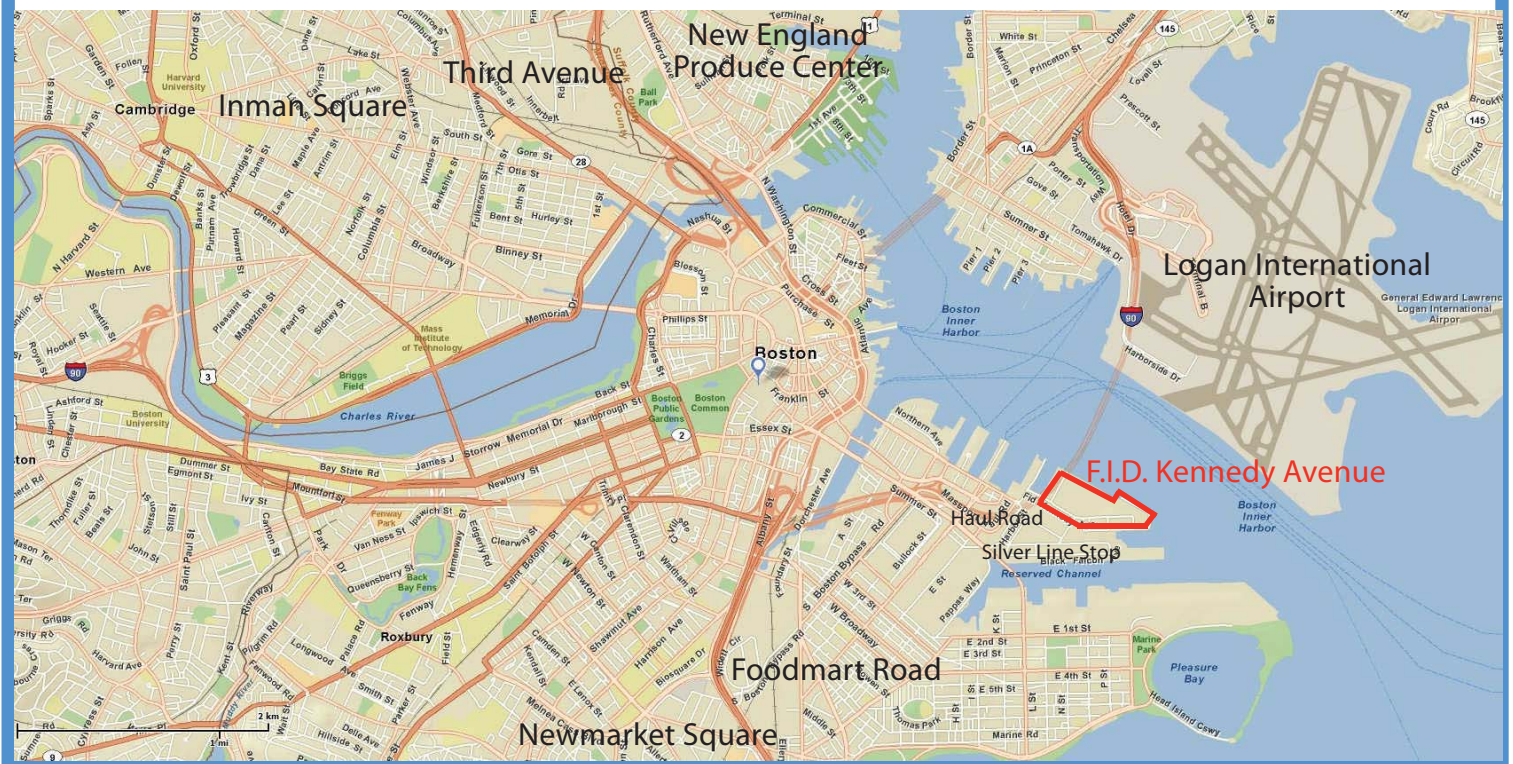
- The land will have direct access to one of the last deep water berths in the Port of Boston with a 1000-foot berth that has been recently dredged to 40 feet
- On-site rail spur and direct access by way of the Massport Haul Road and Truck By-Pass Route to the state highway system, including I-90 (Massachusetts Turnpike) and I-93. The site is also located on the overweight route from Conley Terminal.
- The ± 30 acre site allows for expansion of up to 470,000 SF and has ample on-site parking as well as an oversized truck court offering staging, enhanced maneuverability and turnaround times.
- Corporate neighbors include Legal Seafoods Quality Control Center, Harpoon Brewery, Globe Fish Company, Ocean Transfer, Fresh Fish West and Pangea Shellfish Company.

SITE PLAN



The facility is in very close proximity to Greater Boston's bustling food processing communities:

<u>LOCATION</u>	<u>MILES</u>
Foodmart Road, Boston	3.0
Newmarket Square, Boston	3.5
Third Avenue, Somerville	5.4
New England Produce Ctr., Chelsea	6.7
Inman Square, Cambridge	5.5



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