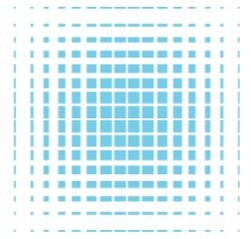


# CASE STORY

Reference project by employees from



## INTERCOOL FOOD TECHNOLOGY LTD.

### Design and specification of a modern pig and cattle slaughterhouse in South Korea

For Daejeon Chungnam Pig-Farmer Cooperative (DC)

 Daejeon Chungnam pig-farmers cooperative



The plan is to establish a 40,000 m<sup>2</sup> new slaughterhouse for 3,000 pigs and 300 cattle per day near Cheonan, South Korea. It will become the workplace of 400 employees. The facility is planned to start operating at the end of 2018, meeting all modern demands and standards. DC had also engaged with Haenglim Architecture & Engineering to facilitate the project.

The *Daejeon Chungnam Pig-Farmer Cooperative* being a major pig producer and the owner of butcher shops and restaurants in Korea plan to build a new slaughterhouse near Cheonan.



The plant was commissioned and in full operation in 2020. Beside the two parallel segregated process lines for pigs and cattle, the slaughterhouse also contained auctioning, wastewater treatment and rendering plant. The design also allowed the flexibility of expanding with a future processing department.

**INTERCOOL FOOD TECHNOLOGY LTD.**  
*Your solution facilitator*

Niels Conradsen  
Senior Project Manager  
C +45 2815 0615  
M nco@intercool.dk



### Time schedule

The building works in the spring of 2017 and the plant starts up.

### Production standards

The slaughterhouse will comply with the standards of the European Union and the United States of America for slaughtering, cutting, de-boning and hygiene for producing quality meat products for Korea.

Facilities will be made for collection and separation of animal by-products according to the EU by-product regulation "Health rules concerning animal by-products not intended for human consumption" EU 1069/2009.

### Environmental standards

Equipment and processes will be chosen according to the EU environmental standards for slaughterhouses, BREF (11.03) "Best Available Techniques in the Slaughterhouses and Animal By-Product Industries".

Consumption and emission will be within the ranges stated in the EU BREF (the above-mentioned standard).

### Traffic to and from the plant

Transport of products to and from the slaughterhouse will be made from the main roads east and south of the site.

### Odour

The most odorous departments such as lairage and the first part of the slaughter line will be placed at the west end of the site. Odour will be collected from the ventilation system from all facilities and send through a bio filter before the cleaned air is send up in the air. This will ensure that the odour concentration caused by the slaughterhouse will be at an acceptable level.

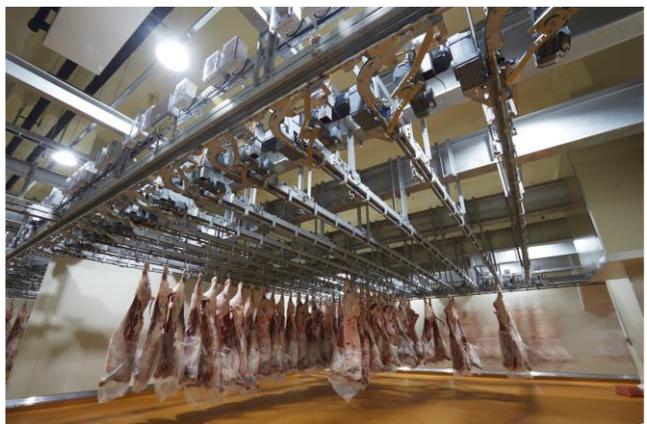
#### ADDRESS:

Ryttergaardsvej 116, DK 3520

+45 3312 3158

mail@intercool.dk

WWW.INTERCOOL.DK



**Linked in**

**INTERCOOL FOOD TECHNOLOGY LTD.**