

INTERCOOL FOOD TECHNOLOGY LTD.

Design of a chilling process for an existing slaughter facility

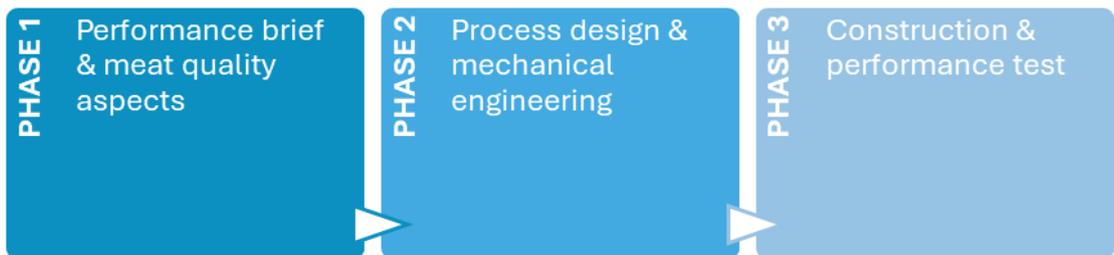
THE PROJECT SCOPE COMPRISED

Chilling Process Specifications, this document provides comprehensive specifications for the chilling process, including detailed documentation of the quick chill tunnel, equalizing equipment, and associated performance criteria. Key parameters include air temperature, process duration, airflow dynamics, carcass spacing, and all other relevant factors essential to minimizing chill loss and ensuring high meat quality in the final chilled carcasses. These specifications encompass both the quick chilling zone and the adjacent equalizing rooms.

Building Specifications for Chilling Areas, extensive construction guidelines are outlined for the insulated structure housing the quick chiller. These guidelines are designed to ensure long-term structural integrity, even under conditions involving frequent defrosting and refreezing associated with routine cleaning. The specifications also define best practices for integration with adjoining building components, pipe penetrations, maintenance of vapor barrier integrity, insulated panel finishes, and the installation of steel column supports on insulated flooring.

Review of Refrigeration Contractor Documentation, a thorough evaluation was conducted of the proposed equipment and systems to be supplied by the selected refrigeration contractor. This review ensured that the equipment met the required quality standards and performance expectations, aligning with the overall design and operational objectives of the chilling system.

Supervision During Installation and Commissioning, support was provided throughout the installation and commissioning phases, including on-demand site visits and remote decision-making assistance. This oversight ensured proper implementation and alignment with the specified design and performance criteria.



Testimonio: Esfosa, España

"The consultants assisted us in ensuring that production could continue without interruptions throughout the entire project. The detailed specifications for the cooling process, which had a positive impact on both meat quality and cooling shrinkage, were essential to the successful completion of this complex project. The consultants also provided on-demand support throughout the construction period. We are pleased to have achieved a cooling shrinkage of between 0.8% and 0.9% with a processing time of 14 hours for carcasses weighing 86 kg."

PROJECT DETAILS

Chilling area -

2,630 m²

Slaughter capacity -

800 pigs/hour

Duration -

2015-2019

Construction manager -

COLOMER RIFA



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Francisco Sorolla

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Your solution facilitator

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