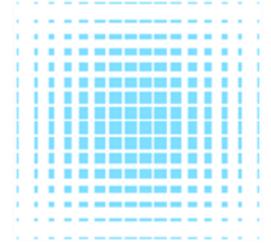


CASE STORY

Reference project: Refurbishment of seven poultry abattoirs of 1000-3000 birds/h



INTERCOOL FOOD TECHNOLOGY LTD.

INTERCOOL FOOD TECHNOLOGY LTD (IFT) designed and refurbished 7 highly automated poultry abattoirs to Oravie and Oravio in Algeria, under a turnkey contract.

The clients, Office Régional de l'Aviculture de l'Est (ORAVIE) and Office Régional de l'Aviculture de l'Ouest (ORAVIO) ordered refurbishment of seven poultry abattoirs for Skikda, Setif, Bouguirat, Batna, Zahana, Hassi Bounif and Ain Kihal.



The contracts were signed during 2013 and taking over of the last fully refurbished and commissioned slaughterhouse happened during 2017.

In each production entity the refurbishment of entire slaughter process from reception until packaging and dispatch, production of canned products like chicken pâté, sausages, rendering, refrigeration and waste water treatment, was included.

As turnkey supplier, IFT was responsible for the entire project: Overall engineering, design, and planning, all process, and utility equipment, shipping, on-site building activities, installation of equipment, commissioning and training of operators in Algeria.



INTERCOOL FOOD TECHNOLOGY LTD.

Your solution facilitator

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Production standards

The poultry plants complied with the highest standards of the European Union and the United States of America for slaughtering and processing of poultry, at that time.

Collection and separation of animal by-products was facilitated 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 are chosen according to the EU environmental standards for slaughterhouses, BREF (11.03) "Best Available Techniques in the Slaughterhouses and Animal By-Product Industries".

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

Production efficiency

Through the years of operation, INTERCOOL Food Technology has secured operation and production efficiency of the plants, by providing support and spare parts.

Plant modernization

in 2013 INTERCOOL Food Technology won the tender of refurbishing the plants together with 4 other Algerian poultry plants. The refurbishments comprised all production processes as well as buildings. One at a time, the plants were brought up to current standards like EC 1099/2009, EC 852/2004, and EC 1069/2009, as well as USDA standards. Refurbishment of all seven facilities was executed during 2013—2017. The works were planned for minimal disturbance of production on the individual sites, and no decrease in the total supply volume.

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