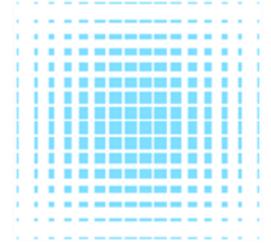


CASE STORY

Reference project: Three identical poultry abattoirs of 3000 birds/h,



INTERCOOL FOOD TECHNOLOGY LTD.

INTERCOOL FOOD TECHNOLOGY LTD (IFT) designed and supplied three identical 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 three identical poultry abattoirs for erection in Skikda, Setif, and Bouguirat.



The contracts were signed during 1982 and final take over of the fully commissioned slaughterhouses happened during 1987.

Each production entity included the entire slaughter process from reception until packaging and dispatch, production of canned products like chicken paté, sausages, ready cooked meals, rendering, and waste water treatment.

As turnkey supplier, IFT was responsible for the entire project: Overall engineering and design, prefabricated building superstructures, all process equipment, all utility equipment, Shipping, On-site building activities, installation of equipment, supervision, commissioning, and training of operators in Denmark and 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 were 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. In 2013, however, it was time to modernize the plants and processes.

Plant modernization

INTERCOOL Food Technology won the tender of modernizing all three plants. The modernization 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. Together with modernization of four other poultry plants the refurbishment was executed between 2013 and 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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