

INTERCOOL FOOD TECHNOLOGY LTD.

Plant Design Projects - *with focus on profitability*



Meeting the Demands of Modern Food Production

Modern food production facilities face a complex set of requirements. To ensure competitiveness and profitability, a wide range of factors must be carefully considered during the design phase. Whether your strategic focus is on bulk production, retail distribution, or specialized markets, the challenges remain consistent.

Starting with your business plan, target markets, and product portfolio, we develop and specify tailored plant design solutions that align with your objectives—ensuring a strong return on investment. Your success is our shared goal.

With deep industry knowledge and a thorough understanding of your operations, we are committed to challenging assumptions and optimizing outcomes. Our role is to ensure you receive the most effective processes, technologies, and equipment suited to your specific conditions.



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Two Ways with INTERCOOL FOOD TECHNOLOGY!

Methodologies and Work Plans



1. DESIGN & BUILD PROJECT

This is a streamlined, integrated approach where INTERCOOL handles the entire process from planning to operation. The steps include:

1. **Master Planning** – Establishing the overall vision, goals, and layout of the project.
2. **Contracting** – Formalizing agreements and responsibilities.
3. **Detailed Planning** – Creating in-depth designs and technical specifications.
4. **Implementation** – Executing the construction and installation work.
5. **Commissioning** – Testing and validating systems to ensure they function as intended.
6. **Operation** – Transitioning into full-scale, ongoing operations.

Key Benefit: *Faster execution with a single point of responsibility.*

2. CONSULTANCY & COMPETITIVE BIDDING

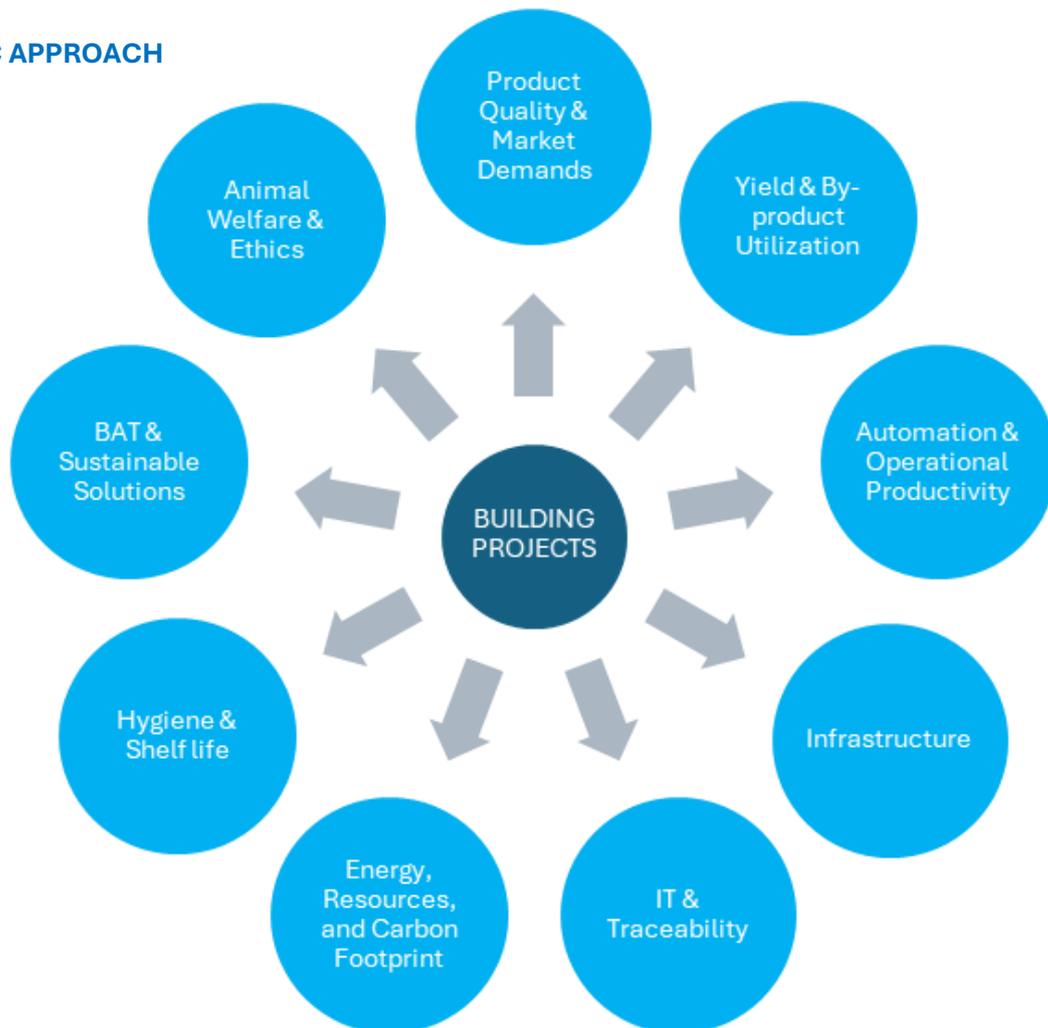
This method separates design from execution, allowing for competitive pricing and broader vendor involvement. The steps are:

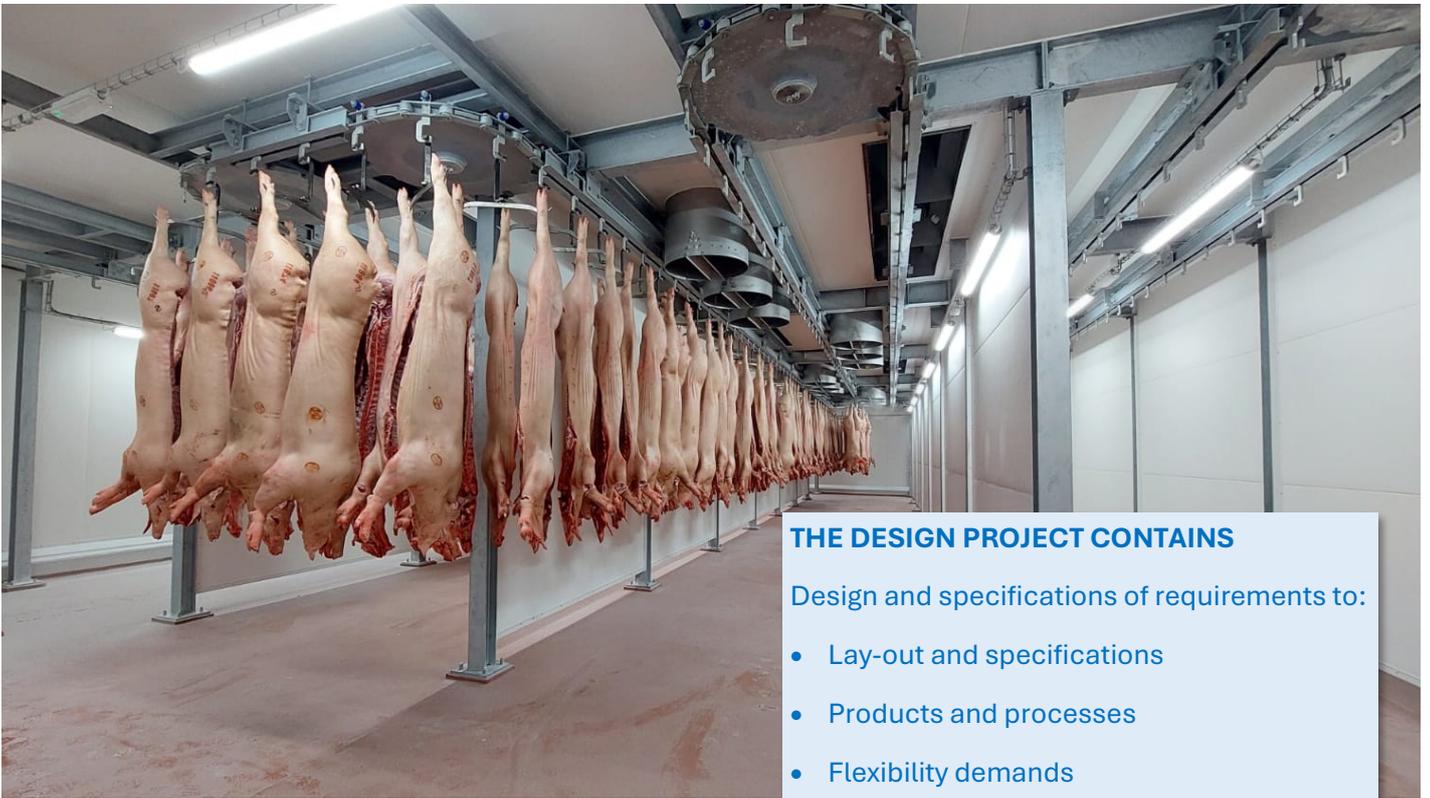
1. **Master Planning** – Similar to the first method, defining the project scope and layout.
2. **Concept Design** – Developing initial design concepts and feasibility studies.
3. **Tender** – Issuing bids to contractors and suppliers.
4. **Procurement** – Selecting vendors and purchasing equipment/services.
5. **Construction** – Building the facility based on the selected bids.
6. **Startup & Commissioning** – Final testing and preparation for operation.

Key Benefit: *Greater transparency and potential cost savings through competitive bidding.*



HOLISTIC APPROACH





THE DESIGN PROJECT CONTAINS

Design and specifications of requirements to:

- Lay-out and specifications
- Products and processes
- Flexibility demands
- Services and utilities
- Logistics and traceability
- Hygiene and food safety
- Environmental aspects
- Energy conservation plans
- Budget estimate and economic analysis
- Time schedule

HOLISTIC APPROACH

CUSTOMER BENEFITS

To ensure consistent quality throughout every phase of the building project, we follow our proven and widely adopted methodologies.

At the same time, our approach empowers each client to retain full control over their project. This model offers a range of strategic benefits, including:

- A solid foundation for informed decision-making
- Streamlined selection of processes and suppliers
- Reduced risk of errors and miscommunication during the design phase
- Access to a unique blend of hands-on experience in the meat industry, cutting-edge R&D expertise, and the latest technological advancements
- Independent, confidential, and tailor-made solutions
- Active involvement of your team to support implementation and foster ownership
- A strong focus on maximizing value creation for our customers

KEY ADVANTAGES OF COLLABORATING WITH INTERCOOL

Unbiased Equipment Selection: We are not tied to proprietary equipment, allowing us to recommend the best-fit solutions for your needs.

Cost Efficiency: Without in-house equipment manufacturing, we deliver more competitive and cost-effective solutions.

High-Quality, Competitive Solutions: We source top-tier process technologies at competitive prices, tailored to your operations.

Multidisciplinary Flexibility: Our broad expertise enables flexible, innovative solutions across disciplines.

Collaborative Approach: We involve your key personnel when needed to ensure alignment with your requirements.

Faster Project Timelines: Our streamlined process shortens the time from concept to implementation.

Industry Insight: We bring deep knowledge and experience in meat processing technology.

Optimized Infrastructure: We focus on efficient infrastructure, logistics, and clear segregation of process areas.

Supplier Independence: As an independent partner, we offer objective, supplier-neutral recommendations.

Holistic Expertise: Our approach ensures optimal layout, hygiene, safety, and product quality.



INTERCOOL FOOD TECHNOLOGY LTD.

Your solution facilitator

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