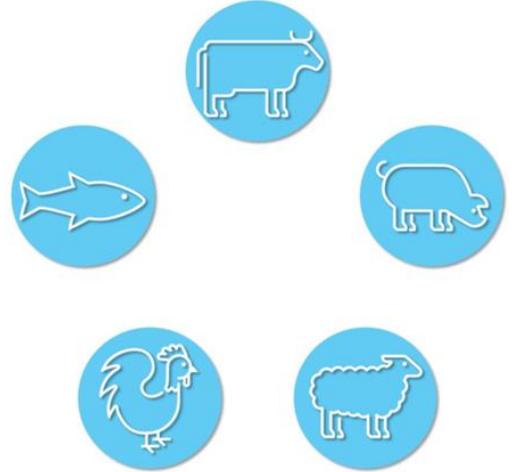


INTERCOOL FOOD TECHNOLOGY LTD.

Master Planning by Intercool

Turning Vision into Viable Business

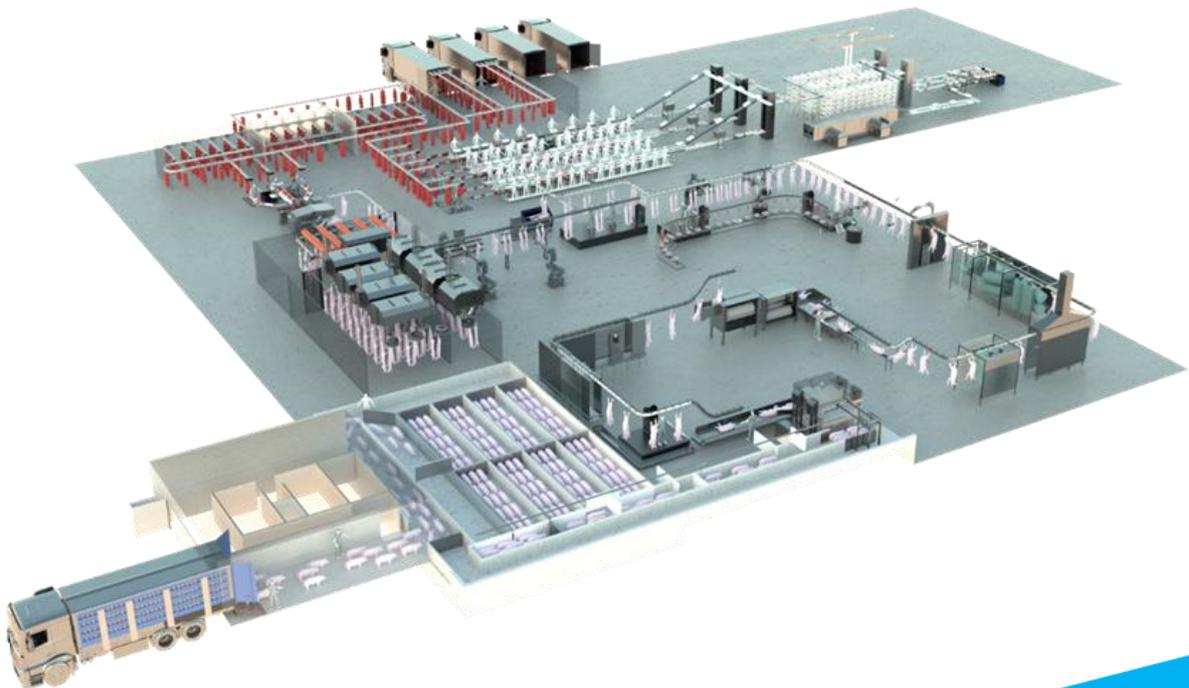


PURPOSE

At Intercool, we help you consolidate your ideas and transform them into a clear, actionable roadmap. A Master Plan is essential in your communication with investors, authorities, your team, and other stakeholders, ensuring clarity, consistency, and confidence in your future business decisions.

OUR APPROACH

We begin with your Business Plan and build a comprehensive Master Plan that reflects your goals, requirements, and ambitions. Through expert design, engineering, and strategic planning, we deliver a solid foundation for decision-making and long-term profitability.



OBJECTIVE

Our holistic and analytic approach ensures every factor influencing your **cost per kg or unit** is considered. When designing and supplying cost-effective meat processing plants, we focus on:

- **Food Safety & Hygiene:** Compliance with global standards for traceability, meat quality, shelf life, and efficiency.
- **Production Efficiency:** Optimized processes, equipment, and facility layout.
- **Labor Considerations:** Availability, skill levels, and labor costs.
- **Automation & IT:** Smart systems for control, traceability, and efficiency.
- **Environmental Impact:** Energy, water, steam, refrigeration, and odor control.
- **Logistics & Biosecurity:** Streamlined internal/external flows and contamination prevention.
- **Sustainability:** Waste handling, water reuse, and BioGas.
- **Facility Design:** Hygienic, durable, and low-maintenance buildings.

PROJECT SCOPE

Our Master Plans cover all critical production and support areas:

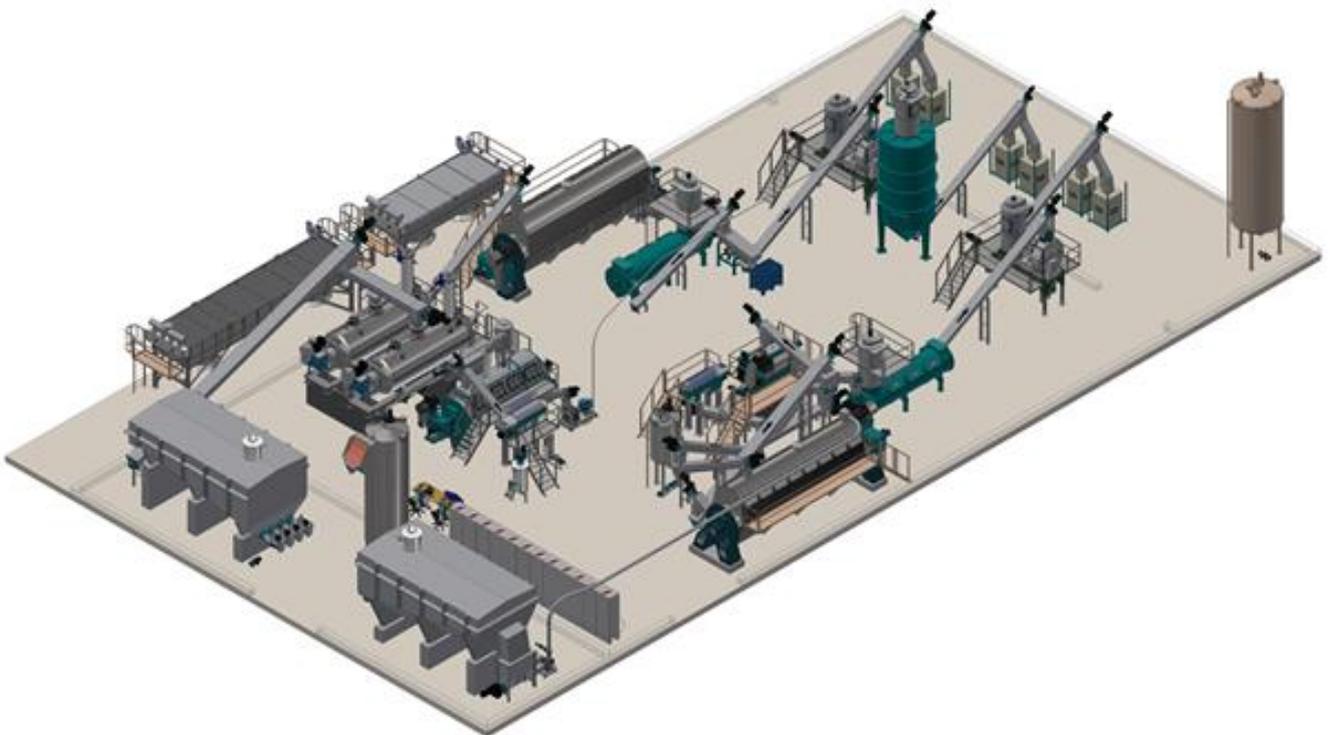
- Raw Material Reception
- Unclean & Clean Processing
- By-product & Waste Handling
- Chilling & Freezing Processes
- Buffering Systems
- Cutting, Deboning, Packaging & Dispatch
- Retail & Processing
- Effluent Treatment Plant (ETP)
- Rendering Facility
- Other project-relevant facilities



DELIVERABLES

Your Master Plan will include:

- Product & process requirement specifications
- Flexibility requirements for future proofed scalability
- Logistics flow diagrams
- Facility layouts
- Best practice guidelines for quality, shelf life, and food safety
- Construction principles
- Utility system specifications
- Budget estimates:
 - **CAPEX** (with local sourcing/cost saving options)
 - **OPEX**
 - **SWOT Analysis**
- Project timeline



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.

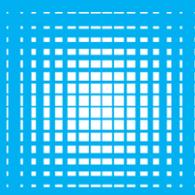
WHY CHOOSE INTERCOOL?

Visualize and conceptualize your project with confidence.

Our Master Plans help you:

- Align your project team
- Minimize risks and misunderstandings
- Make informed, strategic decisions
- Build a future-proof, efficient, and sustainable operation

*Let's shape your future together.
Partner with Intercool – Your Solution Facilitator!*



INTERCOOL FOOD TECHNOLOGY LTD.
Your solution facilitator

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