

INTERCOOL FOOD TECHNOLOGY LTD.

Turnkey Facility Solutions - *Engineered for Profitability*



MEETING THE DEMANDS OF MODERN FOOD PRODUCTION

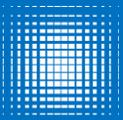
In today's competitive food production landscape, success hinges on more than just operational efficiency - it demands strategic foresight, precision engineering, and a relentless focus on profitability.

At the heart of our turnkey solutions is a deep understanding of the complex requirements modern facilities face. Whether your business targets bulk manufacturing, retail distribution, or niche markets, the challenges are universal and we're here to solve them.

Starting with your business plan, market strategy, and product portfolio, we craft tailored facility designs that align with your commercial goals. Every element is optimized to deliver measurable returns, reduce risk, and accelerate time-to-market.

Our approach goes beyond conventional design. We challenge assumptions, uncover hidden opportunities, and integrate the most effective technologies, processes, and equipment - customized to your specific operational conditions.

With industry-leading expertise and a commitment to your success, we don't just build facilities. *We build competitive advantage!*



ENGINEERING FOR VALUE CREATION

Driving Competitiveness & Maximizing ROI

YIELDS

The greatest profit potential lies in **maximizing the yield and value** of your raw materials. A mere **1%-point yield improvement** can typically translate into a **12.5% reduction in labor costs**.

The strategic focus must be on producing **more kilograms of higher-value products** - increasing your **value/kg** performance.

KEY VALUE DRIVERS

Preserve Raw Material Quality

- **Live Animal Handling:** Minimize stress and damage.
- **Slaughter Process Optimization:** Ensure precision and consistency.
- **Carcass Chilling Efficiency:** Prevent quality degradation.

Eliminate Process Deviations

- **Standardized Cutting & Boning:** Reduce waste and variability.
- **Clear Product Specifications:** Align operations with quality targets.
- **Work Instructions & Training:** Empower workforce with clarity and consistency.

Optimize Raw Material-to-Product Matching

- **Grading & Sorting Systems:** Match quality with product potential.
- **Traceability Systems:** Enable data-driven decisions and accountability.

Intelligent Production Control

- **Sales-Driven Planning:** Align production with market demand.
- **Order Optimization:** Reduce overproduction and underutilization.
- **Dynamic Yield Monitoring:** Real-time feedback for continuous improvement.

PRODUCTIVITY & EFFICIENCY

Utilization of Labor and Infrastructure/Process Equipment are important factors too!

Productivity refers to the amount of work you can complete in a specific amount of time, while

Efficiency focuses on achieving the same amount of work with fewer resources.

So, while productivity focuses on quantity, efficiency focuses on measuring quality.

In the Meat Industry Productivity is often expressed like:

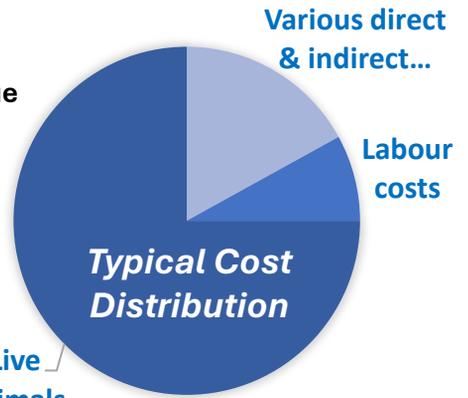


Like e.g.:

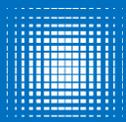
Number of animals slaughtered per operator per hour.

Number of primes or Kgs processed per operator per hour.

Units or Kgs processed per labour cost unit.



Live
animals



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VALUE CREATION THROUGH PRODUCTIVITY

Unlocking High Profitability: 4 Critical Drivers

Achieving exceptional profitability from productivity hinges on mastering four key factors. These elements directly influence your yields and throughput, and ultimately determine your bottom line:

Optimal Staffing Levels

Having the right number of skilled personnel ensures that operations run smoothly without delays or inefficiencies. Understaffing leads to bottlenecks; overstaffing erodes margins, and both affects yields.

Streamlined Process Systems

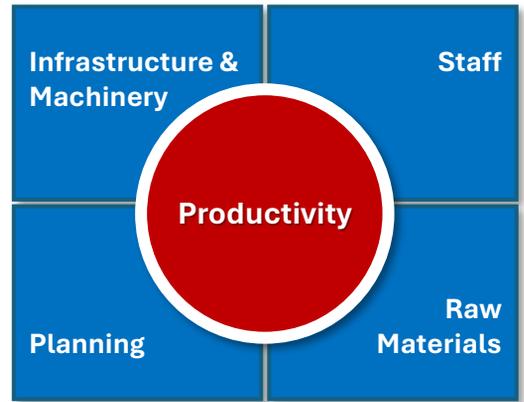
Eliminate bottlenecks and unnecessary double handling. A well-designed process flow minimizes waste, accelerates throughput, and enhances consistency.

Continuous Performance Monitoring, Technology & Automation Integration

Real-time data and KPIs allow for proactive adjustments, ensuring sustained efficiency and profitability. Leveraging smart tools and automation reduces manual effort, improves accuracy, and boosts speed - driving scalable productivity.

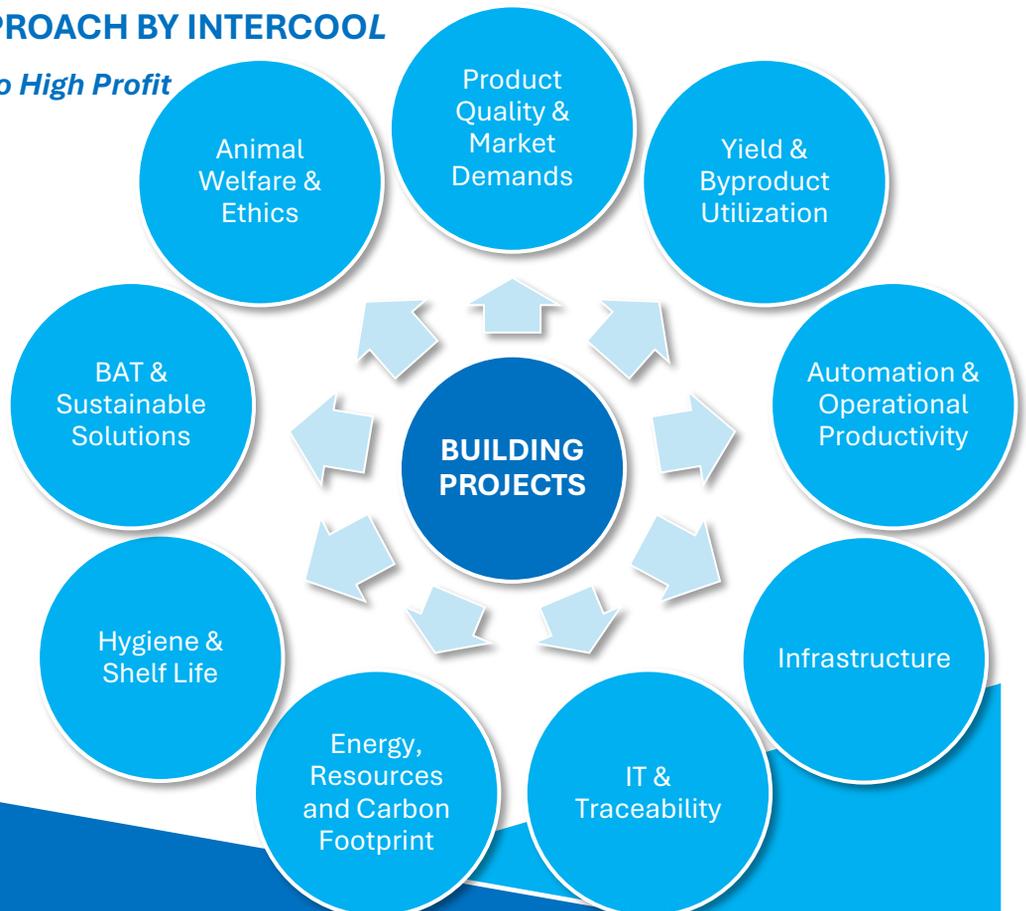
Raw Materials

Quality conditions: PSE, bruisers, surface color, hardness/softness
Right carcass or prime for the right product
Carcass size and uniformity
Sorted left/right
Uniform cut temperature



HOLISTIC APPROACH BY INTERCOOL

Your Short Cut to High Profit



METHODOLOGY & WORK PLAN

At INTERCOOL, we apply a proven and structured EPC contract methodology to transform your vision into a fully operational, cost-effective meat processing facility. Our approach is designed to ensure precision, transparency, and optimal decision-making from concept to completion.

From Idea to Reality

We begin by thoroughly analyzing your company's requirements and aspirations, integrating them with industry best practices and INTERCOOL's extensive experience. This enables us to deliver a robust design foundation and a clear roadmap for execution.

We establish the design basis for a cost-effective meat facility by:

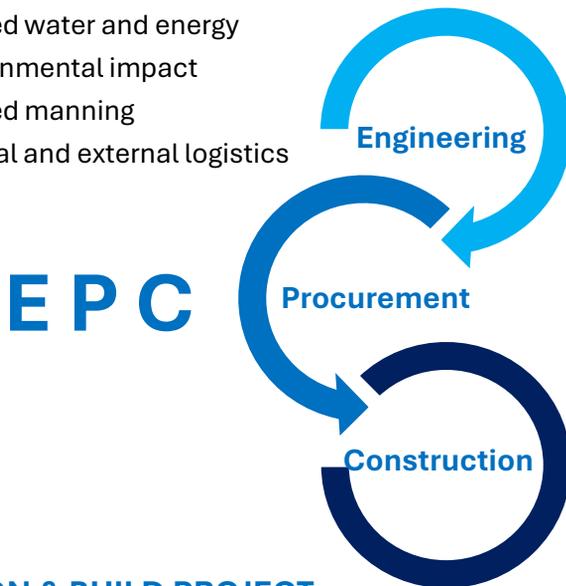
- Investigate all requirements & wishes of the company
- Combined with best practice/recommendations by INTERCOOL
- Substantiate decisions

Provide a basis for decisions:

- Expected capital investment
- Necessary footprint

Consequences to:

- Needed water and energy
- Environmental impact
- Needed manning
- Internal and external logistics

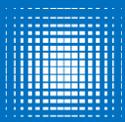


DESIGN & BUILD PROJECT

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.*



APPROACH BY INTERCOOL



THE DESIGN PROJECT CONTAINS

Design and specifications of requirements to:

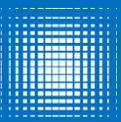
- Lay-out and specifications
- Products and processes
- Flexibility demands
- Services and utilities
- Logistics and traceability
- Hygiene and food safety
- Environmental aspects
- Energy conservation plans
- Budget estimate and economic analysis
- Time schedule

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



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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:

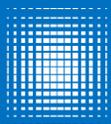
We focus on efficient infrastructure, logistics, and clear segregation of process areas.

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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