

INTERCOOL FOOD TECHNOLOGY LTD.

Turnkey Facility Solutions Engineered for Profitability



MEETING THE DEMANDS OF ADVANCED FOOD PRODUCTION

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

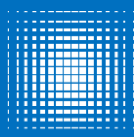
The heart of our turnkey solutions is a deep understanding of the complex requirements faced by modern facilities. Whether your business targets bulk manufacturing, retail distribution, or niche markets, the challenges are universal and we're here to solve them.

Starting with your business plan, market strategy, and product portfolio, we tailor 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

VALUE DRIVERS:

Preserve Raw Material Quality

Live Animal Handling: Reduce 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

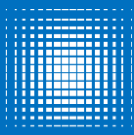
Traceability Systems: Enable data-driven decisions and accountability

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



VALUE CREATION THROUGH PRODUCTIVITY

4 Critical Profitability Drivers:

IDEAL STAFFING

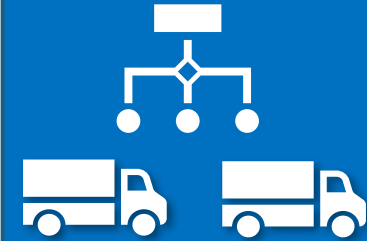
The right number of skilled operators ensure smooth operation without delays or inefficiencies. Understaffing leads to bottlenecks; overstaffing erodes margins. and both negatively affects yields.

KGS/Opr./Hour



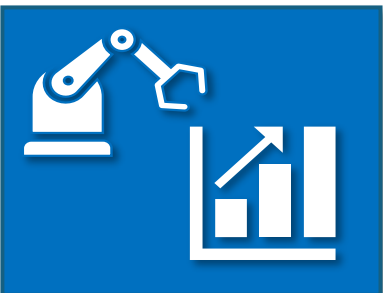
STREAMLINED PROCESS SYSTEMS

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



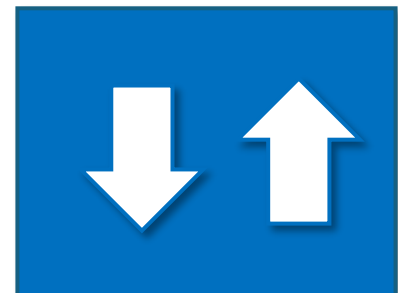
PERFORMANCE MONITORING, TECHNOLOGY & AUTOMATION

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

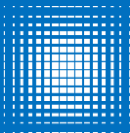


Raw Materials

- Quality conditions: PSE, bruisers, meat color, tenderness
- Right carcass or prime for the right product
- Carcass size and uniformity
- Sorted left/right
- Uniform cutting temperature

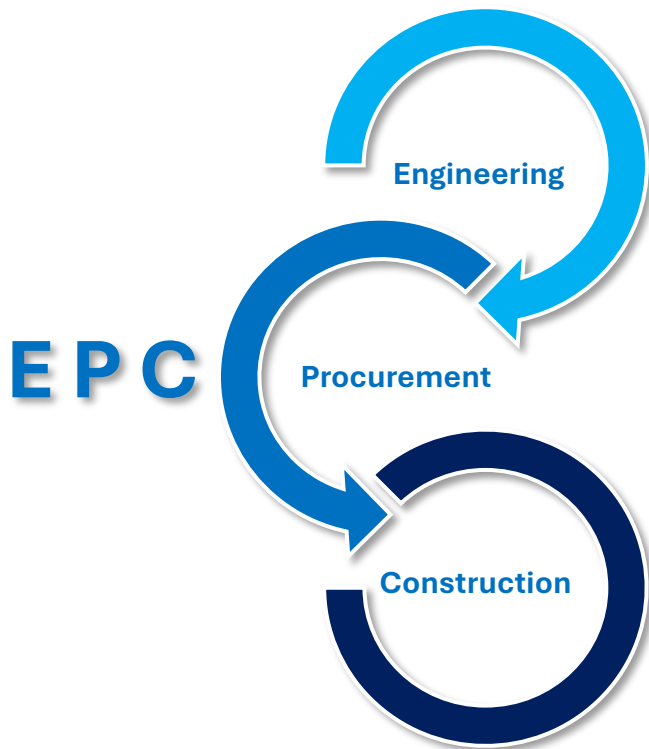


Achieving exceptional **PROFITABILITY** from productivity hinges on mastering four key factors. These elements directly influence your yields, efficiency and ultimately determine your bottom line:



INTERCOOL FOOD TECHNOLOGY LTD.

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.

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

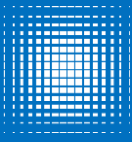
- Investigating your requirements & wishes
- Combined with best practice and recommendations by INTERCOOL
- Substantiate decisions

Provide a basis for decisions:

- Expected capital investment
- Necessary footprint

Consequences to:

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



METHODOLOGY & WORK PLAN



Procurement of equipment, inventories, etc. is done according to actual need, avoiding overinvestment and balancing local salary level and automation.

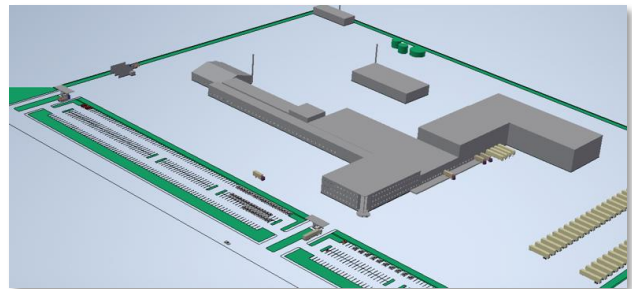
THE DESIGN PROJECT CONTAINS

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

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. The **Master Plan** perfectly matches raw material, infrastructure, logistics, processes, equipment, and products to demand and markets. This design plan is a robust foundation and roadmap for execution.



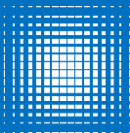
During **Construction** we do regular quality inspections and plan building and installation phases for an optimal project execution without delays.



Commissioning your new facility is crucial in obtaining capacity, quality, and consistent performance and scale to full capacity.



Even under regular **Operation**, we offer support and guidance to improve product quality, yield, and efficiency to secure your investment and **Profitability**.



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ADVANTAGES FROM COLLABORATING WITH INTERCOOL

Value Creation:

Our focus is on your value creation, raw material supply, markets, and business plan

Predictable Project Economy:

We establish predictable performance, and costs to secure your investment and ROI

Holistic Approach:

We avoid counterproductive sub-optimization, foresee future expansions, and

Unbiased Equipment Selection:

We are not tied to proprietary equipment. We recommend the best-fit solutions for your needs

Cost Efficiency:

Without in-house manufacturing and adjacent overheads, we deliver cost-efficient solutions

Multidisciplinary Flexibility:

Our broad expertise enables flexible, innovative solutions across disciplines

Collaborative Approach:

We involve your key personnel ensure ownership and 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 hygiene segregation of process areas



INTERCOOL FOOD TECHNOLOGY LTD.

Your Solution Facilitator!

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