TURNKEY EPC SOLUTIONS

INTERCOOL FOOD TECHNOLOGY LTD.

FURTHER PROCESSING FACILITIES

ENGINEERED FOR PERFORMANCE. DELIVERED FROM CONCEPT TO COMMISSIONING.

Turnkey EPC Solutions for Fresh Retail, Canning & Further Processing Facilities maximizing product value, productivity, food safety and operational profitability.



ONE PARTNER. ONE INTEGRATED SOLUTION.

A successful food processing facility is much more than equipment. It is the integration of process engineering, hygienic facility design, refrigeration, utilities, automation, packaging and logistics into one optimized production environment.

INTERCOOL delivers complete Engineering, Procurement & Construction (EPC) solutions for:



FRESH RETAIL

- Portioning & tray packing
- Vacuum & MAP packaging
- Marinated products
- Ready-to-cook products

CANNING & RETORT PROCESSING

- Filling and sealing systems
- Retort sterilization
- Cooling and packaging
- Shelf-stable food production

FURTHER PROCESSING

- Sausage production
- Cooked and smoked products
- Ham & bacon processing
- Value-added convenience foods

Fresh Retail • Canning • Further Processing • Packaging • Refrigeration • Utilities • Automation

TURNKEY EPC SOLUTIONS

INTERCOOL FOOD TECHNOLOGY LTD.

COMPLETE TURNKEY EPC SCOPE

01 CONCEPT & FEASIBILITY

- Capacity studies
- Business case development
- Product portfolio evaluation
- Master planning & site layouts

02 PROCESS ENGINEERING

- Fresh retail processing lines
- Canning & retort systems
- Further processing technologies
- Packaging integration

03 BUILDINGS & INFRASTRUCTURE

- Hygienic food facility design
- Insulated wall & ceiling systems
- Production & packaging rooms
- Expansion-ready layouts

04 UTILITIES & PROCESS SUPPORT

- Refrigeration systems
- Steam & hot water generation
- Compressed air systems
- Water treatment solutions
- Electrical & automation systems



WHY INTERCOOL?

PRODUCT QUALITY

Consistent production environments and optimized process controls.

HIGHER YIELDS

Reduced losses and improved raw material utilization.

LOWER OPERATING COSTS

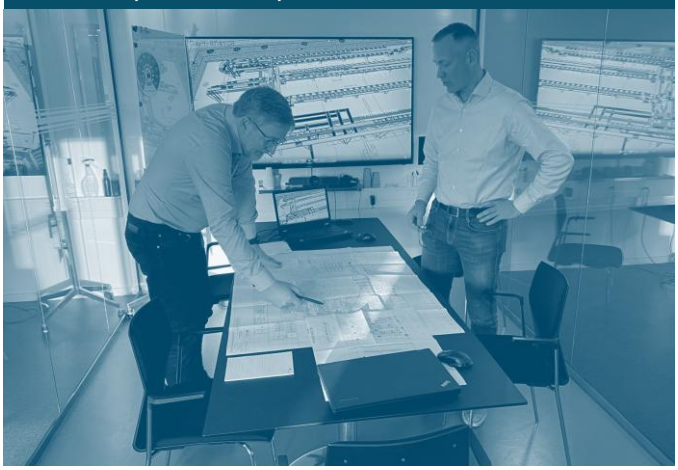
Energy-efficient facility design and optimized production flow.

FUTURE FLEXIBILITY

Designed for growth, automation and product diversification.

ENGINEERING THE DETAILS THAT MATTER

Every facility is engineered around products, process flow, food safety, utilities, logistics and future expansion requirements.



Fresh Retail • Canning • Further Processing • Packaging • Refrigeration • Utilities • Automation

TURNKEY EPC SOLUTIONS

INTERCOOL FOOD TECHNOLOGY LTD.

OUR EPC DEVELOPMENT APPROACH

1 DEFINE	2 ENGINEER	3 PROCURE	4 CONSTRUCT	5 COMMISSION
Products, capacity & site	Process, building & utilities	Select specialists' systems	Coordinated site execution	Test, optimize & handover

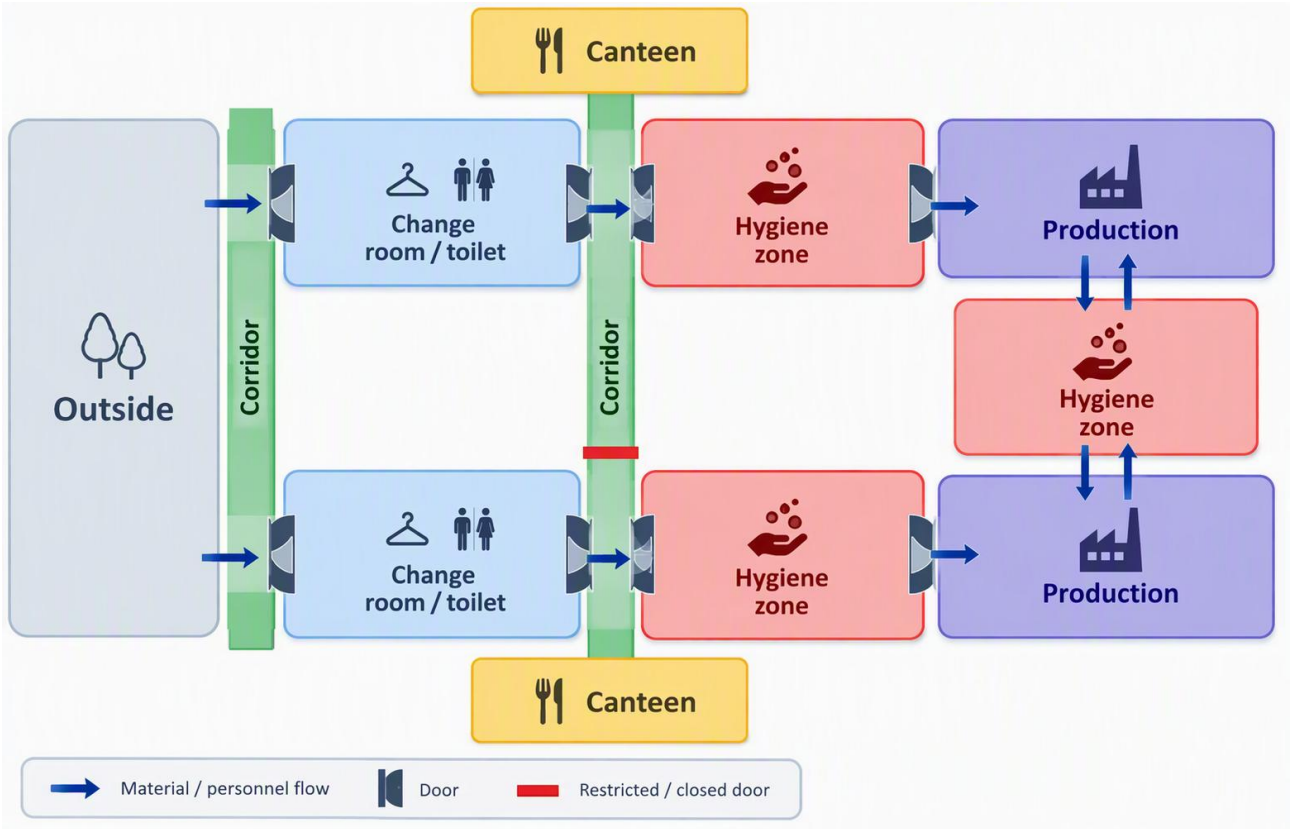
HYGIENIC DESIGN PRINCIPLES

Food safety is engineered into every facility through:

- Personnel flow control
- Raw and cooked product segregation
- Ingredient logistics management
- Packaging control systems
- Equipment sanitation strategy
- Hygienic zoning concepts







TURNKEY EPC SOLUTIONS

INTERCOOL FOOD TECHNOLOGY LTD.

PROCESS TECHNOLOGIES

FRESH RETAIL

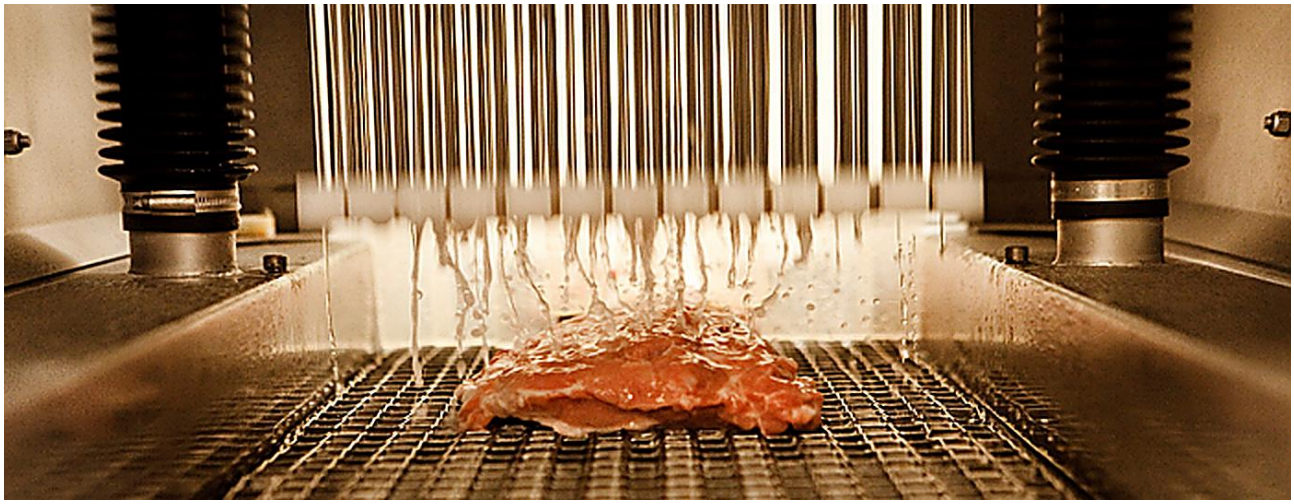
Portioning • Tray Packing • MAP & Vacuum Packaging

CANNING

Preparation • Filling • Seaming • Retort Processing • Cooling

FURTHER PROCESSING

Grinding • Mixing • Tumbling • Injection • Stuffing • Cooking • Smoking • Packaging • Freezing



FOOD INDUSTRY EXPERIENCE

Solutions developed for:

- Fresh Retail Food Processors
- Meat Processors
- Poultry Producers
- Fish & Seafood Companies
- Canning Manufacturers
- Ready Meal Producers
- Convenience Food Manufacturers

Working together with trusted global technology partners and industry specialists to maximize return on investment.

FROM IDEA TO REALITY

Our EPC approach brings together process specialists, building disciplines and utility systems to create a value-added meat production. The objective is robust throughput, consistent ingredient quality, safe operation and a practical path from raw-material reception to high-value products.

Talk to **INTERCOOL** FOOD TECHNOLOGY LTD. about your next further processing facility project.

FOOD INDUSTRY EXPERIENCE

Solutions for red meat, poultry, fish and other food products, developed together with trusted specialist suppliers worldwide. Our focus is the right combination of design, process technology and material selection to improve performance, simplify execution and control investment and operating costs.

Lars Jacob Kristensen
Business Manager
C +45 2080 0765
M ljk@intercool.dk



Your Solution Facilitator!

INTERCOOL FOOD TECHNOLOGY LTD.