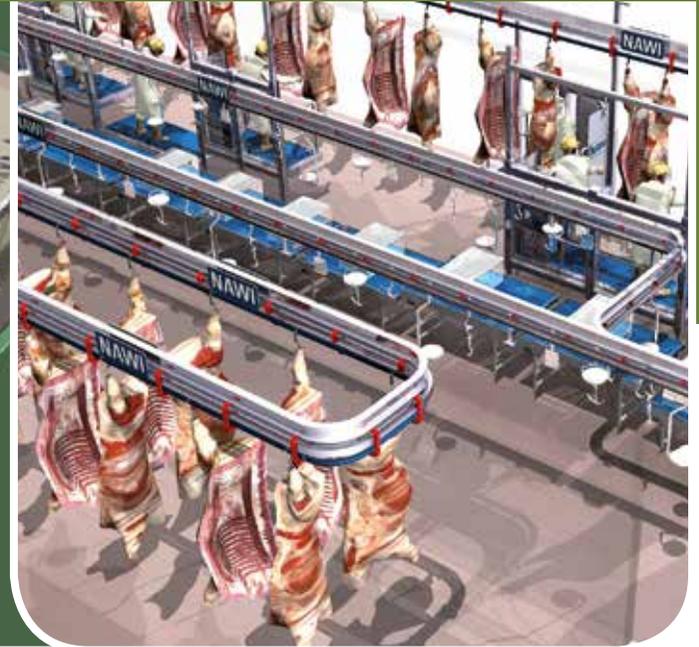
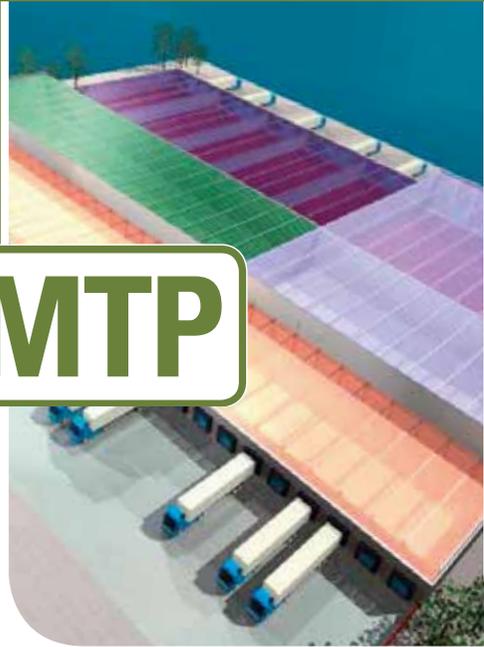


**N-A MTP**

**N-A MTP**, innovative and hygienic  
Dutch meat technology

# N-A MTP



2.

## N-A MTP

Dutch specialist companies joined forces and founded the Netherlands - African Meat Technology Partners (N-A MTP) in 2009.

We specialize in the supply of innovative and hygienic slaughtering and meat technology solutions to customers in Africa. It is our ongoing commitment to support our customers with the development and realization of successful and sustainable projects.

The right combination of the strength and expertise of the N-A MTP partners ensures, that we can provide our customers in the slaughtering and meat processing sector with high quality services and optimal solutions.

### **N-A MTP, the solution partner**

Fully unburden the customer in Africa and aligning all necessary knowledge to realize the whole project. That is the strength of N-A MTP!



We supply:

**Consultancy**

From feasibility studies, business or master plans and partner search up to operational support. All necessary knowledge is available at N-A MTP.

**Design, engineering, supply, installation and commissioning**

All necessary support can be provided to assure a smooth and efficient project. Starting from the design and engineering of complete abattoirs up to the whole supervision and project management.

**Slaughter lines**

Complete slaughter lines for cattle, calves, pigs, sheep/goats. For all capacities desired.

**Deboning lines**

Turnkey cutting-room solutions based on various concepts for beef, veal, pork and sheep/goat.

**After-sales service**

Service, to keep your critical processes and machines running smoothly.



4.

## Success factors for a new abattoir

N-A MTP signals a growing local market demand in Africa for safe and high quality meat. The local meat processing industry can only meet the changing demand of the consumers, retailers and other market segments (such as hotels and restaurants) by improving the slaughtering practices. Also in case the objective is to export meat to international markets, the existing abattoirs may need to be rehabilitated or complete new projects should be realized.

The following basic elements and success factors can effect the decision for a new abattoir project positively:

### **The three basic elements**

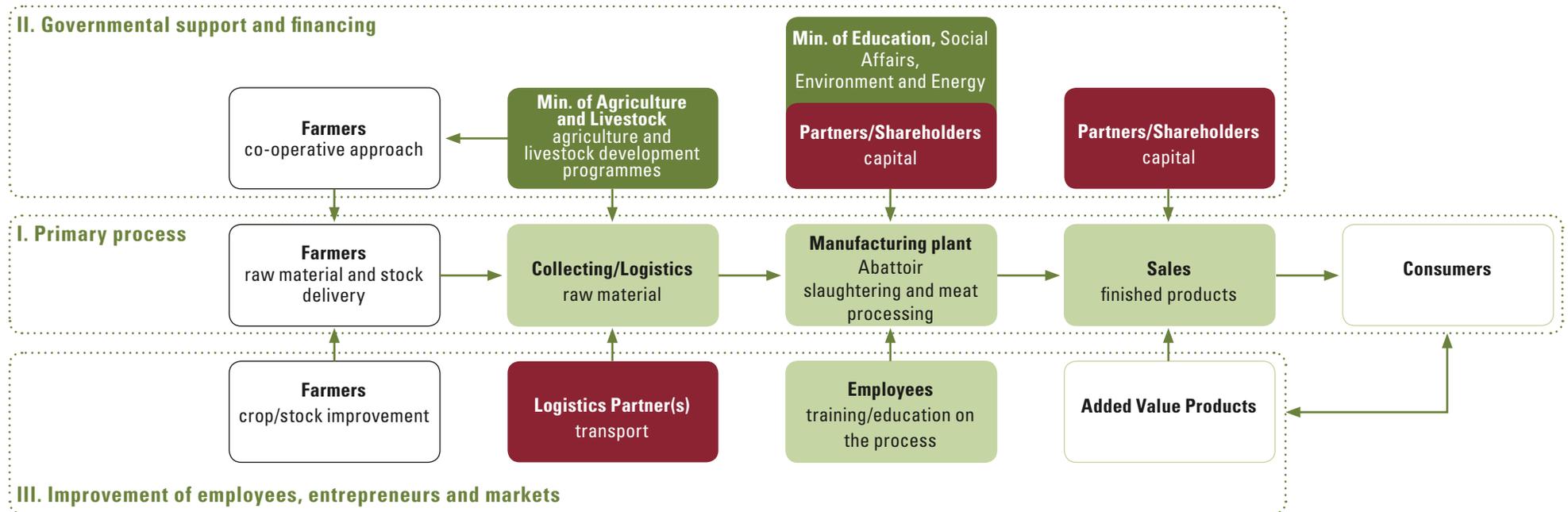
1. Chain Approach
2. Mutually complementing and communal companies
3. International co-operation

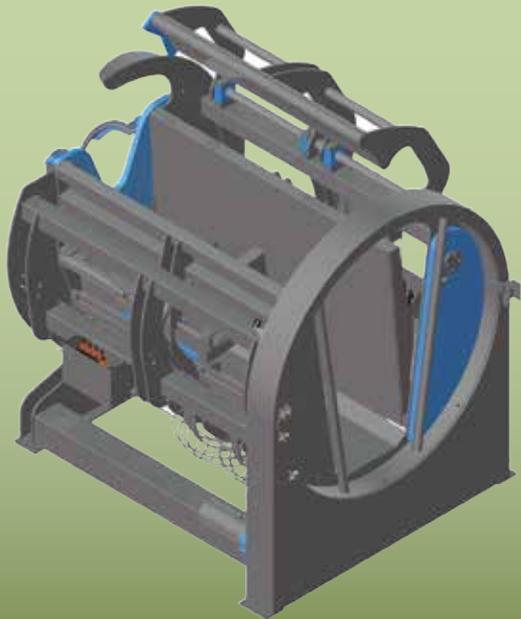
### **The three success factors**

1. Supportive government
2. Local agriculture and livestock environment
3. Sustainable approach



- items directly related to meat processing
- governmental support, development plans
- secure raw material supply
- partners, shareholders and capital
- market development

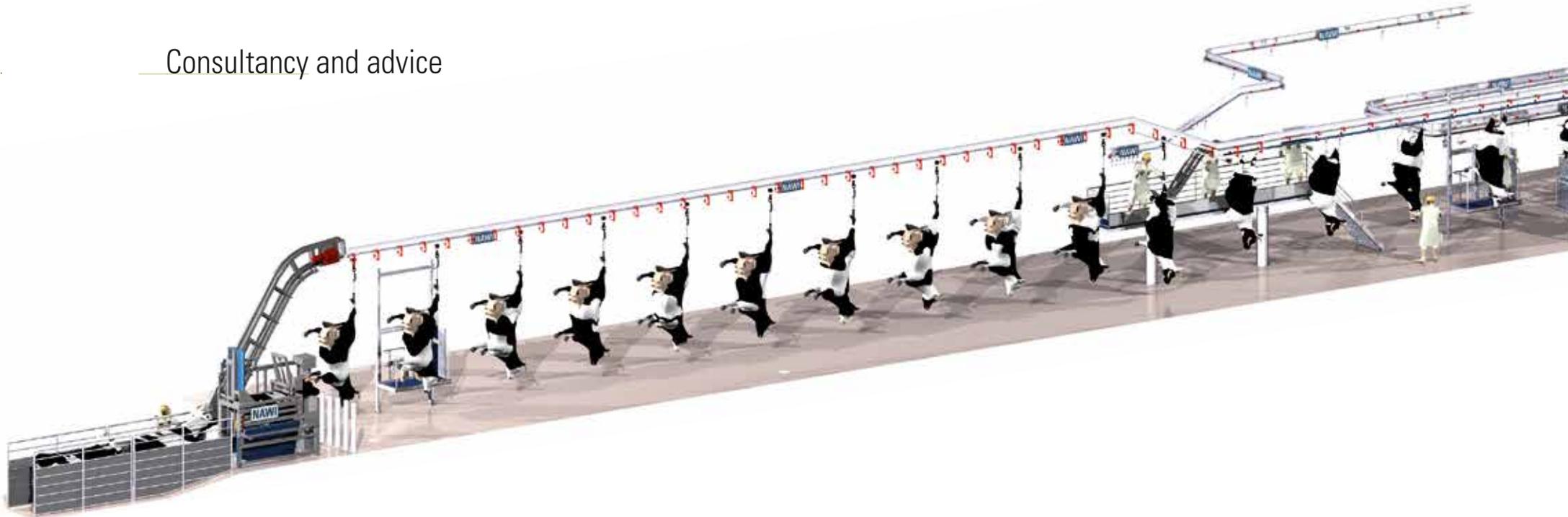


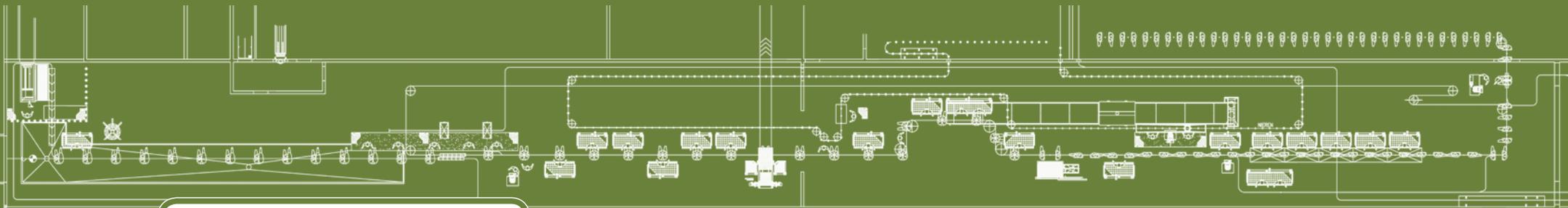


### Consultancy

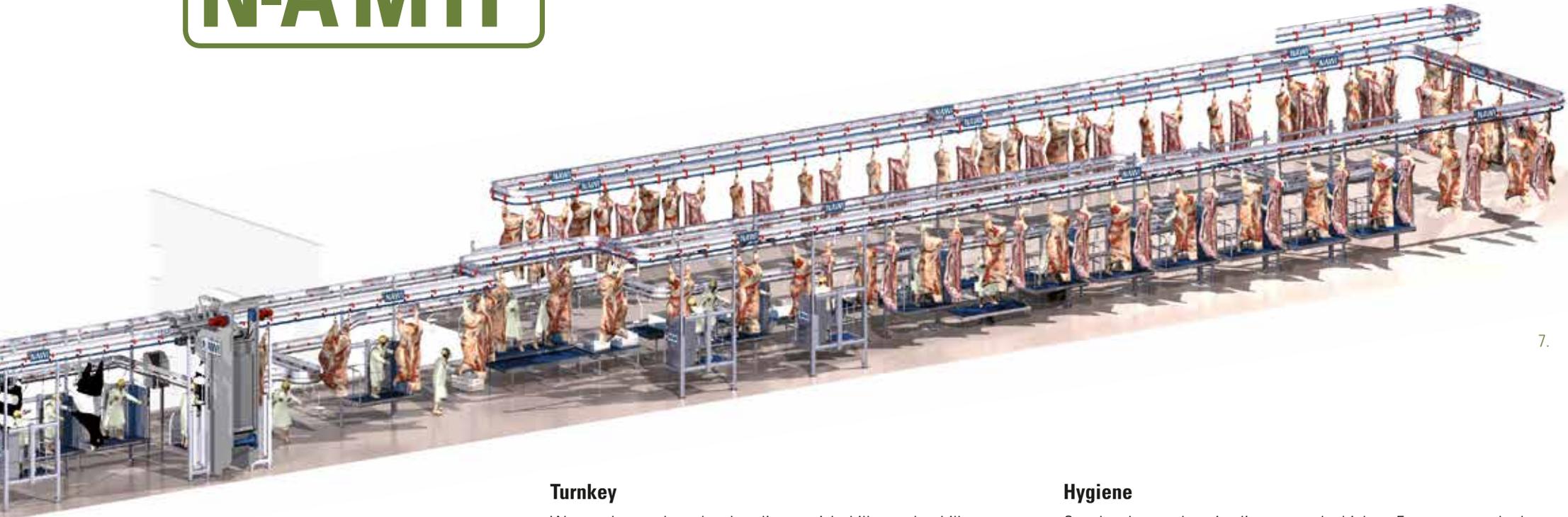
- feasibility studies
- business plans
- site inspection of existing abattoirs, technical quality reports and recommendations
- technical and technological advice (recipes, food technology)
- operational management (production, logistics, marketing/sales)
- support with application for subsidies, (part) financing of studies and (part) financing of capital goods investment
- partner search for investment and trading partners

## 6. Consultancy and advice





# N-A MTP



## Design, engineering, supply, installation

- design and engineering of complete abattoirs
- design of building, modification of existing buildings
- (supervision of) installation and commissioning
- site supervision during construction of project in all phases of site preparation, civil works, installation and commissioning
- project management

## Turnkey

We supply complete slaughter lines, quick chill tunnels, chill rooms and cutting rooms, including slaughter machines, robots and hygiene products. This includes mechanical and electrical installations, refrigeration and automation.

## Innovation

We like to think in terms of possibilities and solutions. A combination of your input and our expertise allows us to constantly innovate.

## Hygiene

Our slaughter and cutting lines meet the highest European standards for hygiene and food safety.

## We provide slaughter lines for:

- cattle (from 5 to more than 100 animals per hour)
- sheep and goats (from 10 to more than 500 animals per hour)
- pigs (from 20 to more than 1000 animals per hour)



8.

## Our automation solutions are flexible and open

### Information systems

We offer various operating, management and information systems for our lines. For instance, we can provide a management system showing the efficiency at department level and individual level.

Furthermore, we can provide your chill rooms with a visual image of its occupation.

### Automation

- technical control of facilities
- up time registration
- determining sorting destination
- warehouse management for chill rooms
- receipt registration
- registration of inspection data



## Help Desk, remote support

### **Our service objective**

We will take care of the smooth functioning of your installation. This will enable you to focus on your customers and get the maximum economic return on your installation.

### **Help Desk, remote support and on-site support**

Our help desk can be reached by telephone 365 days per year and 24 hours per day. Our service team also provides online support. In many cases we can solve your problems remotely.

### **Inspections and preventive maintenance**

We will be happy to help you keep your equipment in good running order. This ensures that your installation functions at 100%, allowing you to fully exploit your production time. With periodic inspections and preventive maintenance we will keep your installation running smoothly.

### **Technical services**

For the optimal functioning of the equipment and systems after delivery we provide essential technical services at the project site, such as supervision of installation, commissioning, training and maintenance.

### **Service level**

N-A MTP can provide various types of maintenance contracts. The right type of contract can give you the service level you may require.

# N-A MTP



10.

## N-A MTP

The partners of N-A MTP have more than 40 years of experience in the design, engineering, manufacturing and supply of slaughtering and meat processing systems and the development of projects. This comes together with the relevant experience in doing business with customers in Africa.

### **Standardized and competitive slaughtering solutions**

Especially for projects in Africa N-A MTP has developed a range of standard slaughter solutions for small to medium capacities. The slaughter lines fulfil the basic demands of the market and offer highest quality at attractive prices.

### **Local partners**

In many countries local partners can provide our customers with advice and close personal attention. Our local partners have a good knowledge of the business culture, legislation and rules in their countries.

### **High quality of export services and dedication**

The projects of our customers are not next door. Adequate export packaging, handling and shipping are essential for a successful start of the project. Our customers in Africa can be assured of our extensive export experience and of our maximum attention to their projects.

### **Project financing**

We have the resources to provide support with project financing and the application of subsidies, (part) financing of studies and (part) financing of the capital goods investment.

### **Partner search**

We can introduce you to (joint venture) partners. They can decide to invest in your meat processing industry. We have international partners for buying and selling of meat and meat products in our network.



### **LINECO**

LINECO is a Dutch international sales and contracting organization, established in 1997. Strong focus is on international sales of capital equipment and industrial systems to countries in Africa. Customers include Ministries of Agriculture, Livestock Development, Municipalities, UN organizations and private companies in the agro-industry, food and meat processing industry. Lineco is responsible for export sales and marketing for N-A MTP in countries in Africa and provides total solutions for whole projects, including waste water treatment, biogas and rendering plants. [www.lineco.nl](http://www.lineco.nl) / [info@lineco.nl](mailto:info@lineco.nl)

N-A MTP provides meat technology specialists and consulting engineers for industrial food and meat processing projects and distribution centers. We have specific knowledge of business engineering, food processes, plant design and IT. The key factor in our project approach is the integration of production and food distribution logistics.

### **NAWI** (merged with SFK LEBLANC)

NAWI develops, produces and maintains high quality slaughter lines, cutting lines and logistic solutions, including warehousing, for the food industry. NAWI's innovative solutions enable you to optimize, automate and streamline your production process. [www.nawi.nl](http://www.nawi.nl) / [www.sfkleblanc.com](http://www.sfkleblanc.com)

N-A MTP provides reliable and practical products that meet all your specific requirements and wishes. Our solutions offer you efficiency, reliability, flexibility and ergonomics.



N-A MTP, a consistent partner

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**Netherlands - African Meat Technology Partners**

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