



Tripple-P®
Strategy



Topics:

- As of January 2009, SGL Technology and REMIE-FPE have been merged.
- Remie Food & Processing Equipment and SGL Technology bvba.
(Joined forces after years of succesfull cooperation).
- As of January 2010 integration completed and Tripple P startegy is introduced.
- This optimalisation process has lead to one new division driven organization structure in which our activities are categorized.



The TRIPPPLE-P strategy:

- P¹** Product & Eigenschappen en het behoud daarvan staan centraal tijdens: koelen, vriezen, drogen, verwarmen pasteuriseren, blancheren of een combinatie daarvan.
Keeping Product requirements and Product characteristics as they should be are key criteria during production; Cooling, Freezing, Drying, Pasteurization, Blanching or a combination of those
- P²** Procesontwerp, op maat en geoptimaliseerd op basis van de in P1 omschreven en gedefinieerde eigenschappen in relatie tot kwaliteit, efficiency, kosten, techniek en technologie.
The Process design, tailor-made and well optimized, based on the described and defined characteristic in P1. Focus on: Quality, Efficiency, Costs, Technique and Technology.
- P³** Praktijk ervaring, kennis van processen en technische oplossingen vormen de basis voor het concept wat wij vertalen van een ontwerp naar realisatie van uw machine of installatie.
Practice, based on knowhow and experience of both, process and technology we are able to translate our concept from design into realization of your tailor-made machine or installation.

Trippple-P | Beyond all standards

AGF & INDUSTRY

- Conveying and transport systems
- Washing & Rinsing applications
- Vegetable processing equipment
- Potato processing equipment
- Dosing and weighing applications
- Platforms and constructions

THERMODYNAMIC SOLUTIONS

- Freezing & Cooling applications
- Drying and heating applications
- Spiral freezers
- Contact (belt) freezers
- Blanching equipment
- Steelbelt applications

CHOCOLATE & BISCUIT

- Piping systems
- Tanks and mixers
- Melting and Blending applications
- Fittings and appendages
- Pigging systems
- Tailormade Chocolate equipment
- Moulding lines

Goals

- Synergy allows us to act faster on requests from Tailor-made Machinery market.
- Problem Solvers for food industry.
- Solutions from scratch, through design & engineering up to realisation and start-up.
- System intergration, on request systems and machinery from other suppliers.
- The positioning of 3 individual brand names:
 - **SGL Technology bvba**, focussed on chocolate, biscuit and bakery industry.
 - **Remie-FPE**, focussed on AGF and general food industry
 - **Tripple-P proces solutions**, Freezing, Cooling, Drying, Heating, energy reduction etc.

Location

SGL-Technology: Kalmthout (B)

- Sales, Project management and engineering
- Experience 20+ years in chocolate processing industry

Remie-FPE: Breda (NL)

- 1000 M2 Offices
- 3000 M2 Workshop
- Sales, Engineering and fabrication of tailor-made AGF machinery and special custom made machinery and installation projects
- Total employees: 25 FTE
- Experience: 30+ years in the food industry, AGF, chocolate and confectionary.

Activities

- Customized machinery and innovative solutions
- Engineering projects, advising and consultancy.
- Problem solvers and full service applications.
- Advisory in utilities, installations such as HVAC, Factory layouts , HACCP.
- Special machinery, food applications, steelbelt coolers/freezer, proces tanks, etc.
- Prefabrication of Skidmounted units and pilotplants.
- Weighing and Dosing applications including conveying systems.
- Machine controls and proces automation.
- Service and Maintenance.

The Results / USP's due to our Synergy..!

- Quality, know-how, innovative and flexible solutions against affordable costs.
- Technology driven innovative solutions.
- Fit for purpose, flexible, GMP, HACCP, BRC designs.
- Problem solving and trouble-shooting.
- Specialists in Stainless steel food applications.
- Commitment, Ownership, Reliable partnership.
- Turnkey projects at one contract partner.



Customer specific tailor-made solutions



Cooling- and Freezing conveyors.





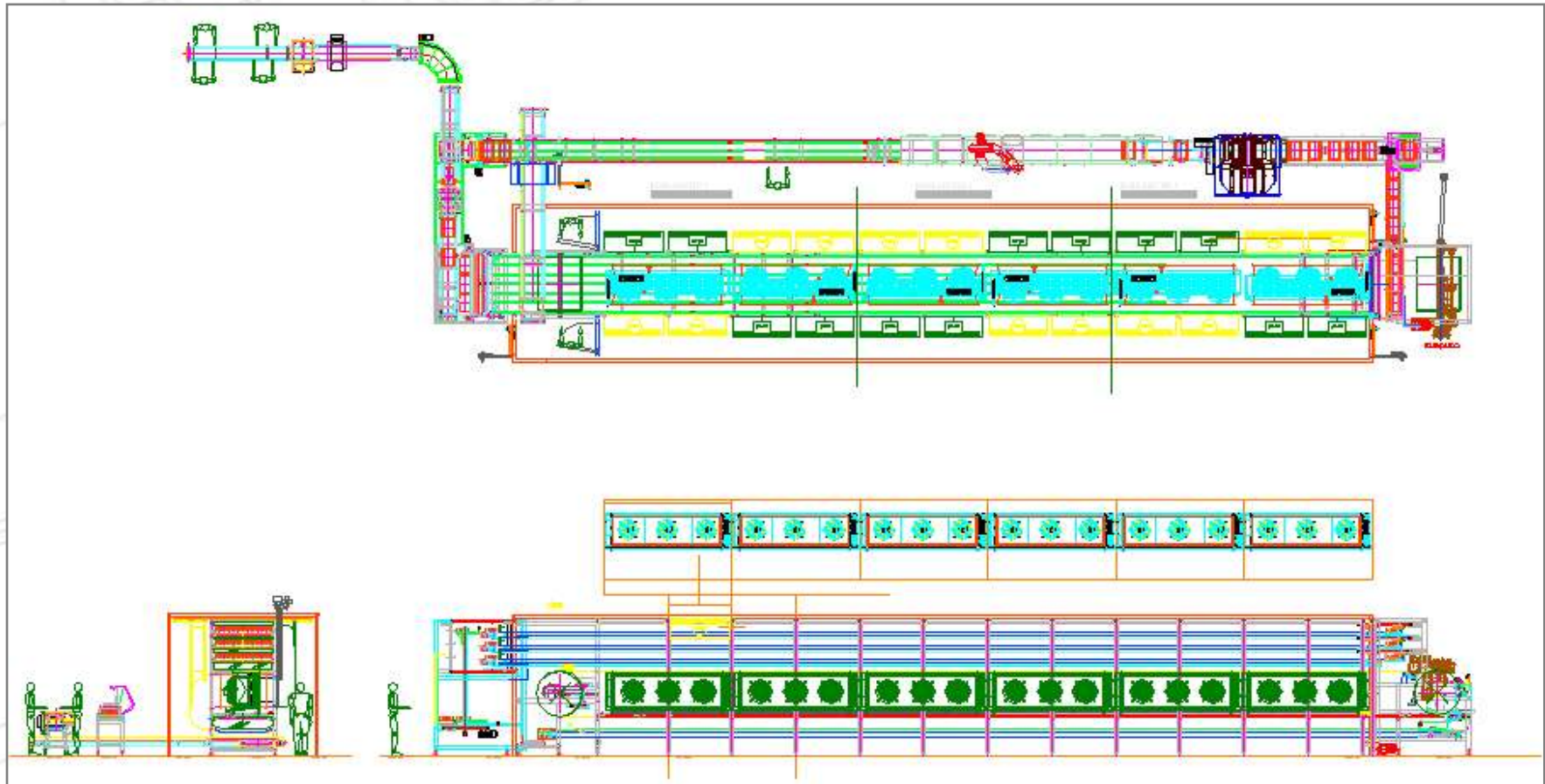
Mobile mixingtanks, Pick & Place unit.



Tailor-made moulding production line.



Flexible multi purpose production line



Chocolate multi moulding line

REMIE FPE
FOOD & PROCESSING EQUIPMENT

TRIPPLE-P
Thermal Process Solutions

SGL Technology bvba
Project engineering - Food processing machines

Hero

Lamb Weston
ICEBER

KERRY

UNIPRO
PROFESSIONAL BAKER

HESSING
supervers

prefamac

Ad van Geloven

bejo

LUIJCKX CHOCOLADE

GUDRUN
EXQUISITE BELGIAN CHOCOLATES

ardo

Unilever

VEBERO
EAST WOOD
WAREHOUSING
UPGRADING
BLANCHING
PROCESSING

DÖHLER
NATURAL FOOD & BEVERAGE INGREDIENTS

ultramatic

iglo

Fresh Care
Convenience by

BUDELPACK

Masterfoods

ALBERT
PREMIER
CHOCOLATERIE

BARRY CALLEBAUT

Smet

Bischofszell

VEZET
groente & gemak

Lindt
SWISS MILK CHOCOLATES
SINCE 1845

Cargill



Piping systems, Process and Utilities.



Prefabricaton



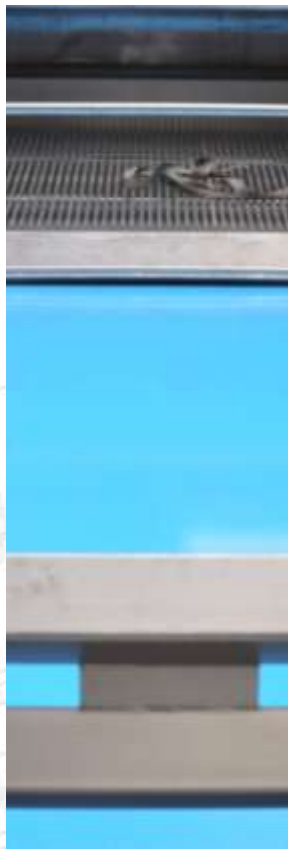
Storage- and melting tanks with agitator



Weighing- and dosing applicatons.



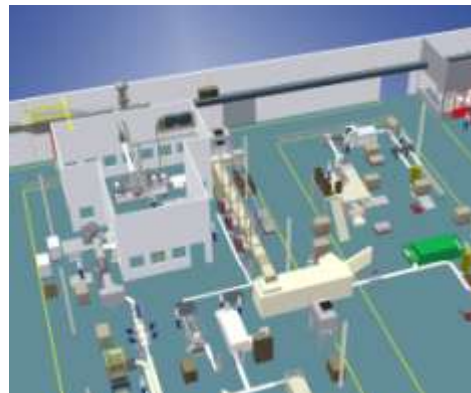
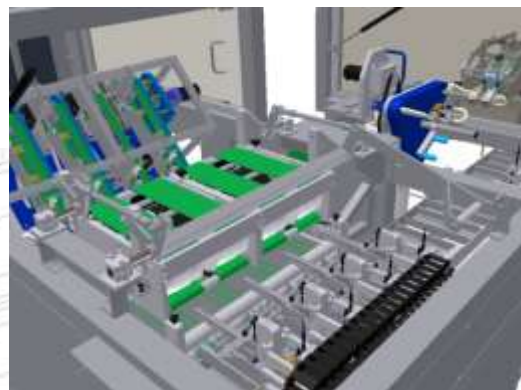
Conveying and Transportsystems in stainless steel.



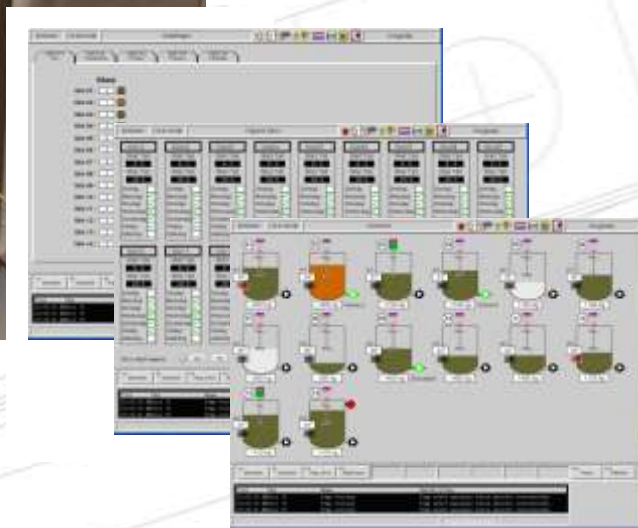
Turnkey food processing solutions



Cocoa steelbelt conveyor Ghana (Africa)



3D Design & Engineering



Software, hardware and start up.

Resumé

- Over 30 years of experience
- Enthusiastic and motivated Team
- Quality, Flexible, Know-How, Pragmatic and Reliable
- Solutions against affordable costs
- No nonsense mentality, problem solvers for the industry..
- Solid and reliable PARTNERS