PROJECT AGRI-CHAIN



IANAA DEPERAN





Project Overview



Integrated Food Terminal Complex

Infrastructure for high-value food processing

- Frozen and Refrigerated Storage
- 24/7 Stable Power
- Pure Elemental Water
- 100% Waste Remediation
- R&D and Sanitary Lab
- Logistics Support
- Canteen / Laundry / Security

Project Overview



High-Value, fruit and vegetable processing facility

- Primarily focusing on 350MT per day input of dehusked coconuts, Each location will produce coconut non-dairy beverages, coffee creamer, coconut water, coconut cream and flour.
- Each will also process fruit puree, 100% fruit juices, and pure vegetable soups – all with 12-18 month ambient shelf-life using the most advanced UFT[©] technology – and filled for consumers in exciting and innovative packaging



Project Highlights



Why Are We Different?

Our Model is unique among coconut processing facilities.



Intercropping

The plant "de-risks" its dependence on 100% coconut and is therefore able to accept harvest that can be grown efficie ntly among the coconut trees. This includes, for example, banana at mid-level and watermelon on the ground.



Finance

Fully expanded financial model taking into account every variable of operating this type of plant. Designed by engineers who have been in the industry for 30+ years.



Social Impact

The foundation of our model is to "uplift community". And by doing so, we operate with fair labor and farmer practice s. The supply chain is determined by sustainable supply, not awarded to the lowest price available



Green Energy

Energy and fresh water production using plant liquid waste materials.



Earth-Friendly Packaging

Our consumer packages cut food waste by 10% and packaging waste by 80% compared to packages from similar fac tories (Tetra).

Project of the People – Social Impact

Our Model is unique among coconut processing facilities.

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Higher Incomes through Intercropping / Training Triples the income of the local farmer



Housing for the Poorest

Our project will build housing for the poorest farmers and workers near the plant site



Farmers as Stakeholders

Through the local cooperative, individual farmers will become stakeholders in the project and receive quarterly distributions. This will be based on the volumes of raw material provided to the plant



Mobile Medical Care

Mobile Medical, Dental and Eye care units will be established at no cost to the local farmers



Pay Off Trader Loans

This project will undertake a program to rid the farmers from their indenture of local traders

Project Investment Impact

Anchor for Economic Development

Infrastructure projects such as ports, b arging, roads, energy, waste managem ent, cooperative recovery, etc., will be accelerated as a result of the design an d operation of this plant.

Benefits to Labor Supply

this project will spur 1500 direct job s and positively affect more than 60 00 people both directly and indirectl y in the region



Farmer & Food Security

This conversion into high-value **inter cropped fruit & vegetables** will brin g abundant returns to farmers of int ercropped lands – lands that have tr aditionally only produced low-value copra for regional oil mills

Uplift Community

The result of this project is expected to "uplift community" and help mai ntain peace & order.

Competitive Advantage - Technology

Our Model is unique among coconut processing facilities.



Newly designed UFT[™] system allows for the natural and organic processing of foods/drinks without u se of sugar, acid, stabilizers or chemicals. Allows for operation 22 hours per day.



Digital Inline Blending plus MST technology.



Low-waste packaging system, using flexible EcoLean consumer packages.



Aseptic bag-in-box latest technology for advanced dispensing systems which remain shelf-stable for many weeks or months



Clean, Green, Energy and Water Production – Carbon Negative

Technology Advancement

Developing eco-friendly dispensing solutions – new wave of packaging







only low-acid, aseptic t ap that can safely dispe nse liquid foods and be verages continuously fo r weeks without refrige ration.

UFT™ Technology Digital Inline Blend ing MST





Capacity up to 7,500 packages per hour

Technology Advanced System – UFT™

Our processing concept is based on flexible liquid processing.



The plant will operate four filling lines:

- A foodservice filling line that will enable cutting-edge bag-in-box technology for dispensing lo w-acid beverages while remaining aseptic (stored ambient) for many weeks
- Two consumer packaging lines with Unparalleled format which will allow for 200, 250, and 35 0 ml pouches
- A consumer packaging line with unparalleled format which will allow for 500 ml and 1 liter po uches

JCS Process Systems

Whether it is coconut water, coconut cream, fruit juice, vegetable soup or other liquids – it can al I be processed through the same set of direct & indirect UHT lines. This system is designed to m aximize the quality and flavor of the raw material without using any preservatives, stabilizers, su gar or acidification.

JCS Innovation in the Real World:

- Low and High Acid Aseptic Processing
- Digital Inline Blending

- Pasteurization and UFT Pasteurization
- Smarter Batching and Line Distribution



JCS Toolbox[®] - **DIB**[™]

Competitive Advantage – Green Energy

24/7 Stable Power Production at 5 Megawatts that is 1

that is 100% Green Baseload Renewable Energy

No more Brown-outs and NO harmful emissions!

Production of large volumes of Potable water and steam

Production of Carbon Free power direct from gasification to power turbines

A permanent 100% "Green" Sustainable Solution for Sewage, Garbage and all Wastewater treatment

A fully scalable, cost effective Green Technology that is quick to implement, and one that works 100 % with the Environment, not against it.

Langenburg Technologies Water-Power Processing



1	Water Processing &	10	Compression/Combustion
	Solids Separator	10a	Combustion Cold Section
2	Gas Converter	10b	Combustion Hot Section
3	Power Generator	10c	Combustion (turbine)
4	Low-Heat Input	11	Engine Temperature
5	High-Heat Input	12	Cooling Section
6	Gas Converter	13	Cold Section
7	Waste (solid)	14	Waste Heat

- 8 Intake
- 9 BioGas/SynGas Converter

The Water Processing & Solids Separator (1) accepts waste slurries comprising solids, water and other liquids where all solids are filtered and separated from all liquids. Solids are expelled into the solids processor having Low-Heat Input (4) and High-Heat Input (5) sections for converting solids into inert ash, and also for evaporating any/all residual liquids exiting the Gas Converter (2/6). Residual Waste (7) ash is held for later removal and disposal. Gaseous material exiting the Gas Converter (2/6) enters the BioGas or SynGas Converter (9), where it is converted to organic or synthetic gas - primarily Hydrogen. Intake (8)-air is under Compression (10), within the engine's pre-combustion stage at the Combustion Chamber Cold Section (10a). The engine's Hot Section (10b) is the combustion chamber, where temperatures reach about 1000'F. The overall Engine Temperature (11) remains about 465'F. A controlled flow of noncombustible SynGas produced by the BioGas or SynGas Converter (9), regulates the ambient temperature of the engine's Turbine (10c), in which the turbine's blades drive a shaft connected to Power Generator (3) to produce electrical power. From the engine's Hot Section (10b), and Turbine (10c), gases exit and expand through the engine's exhaust nozzle, then into the Cooling Section (12) where the exhaust temperature is reduced to about 265°F. Within the Cold Section (13), water vapor absorbs any Waste Heat (14) that is reduced to about 87'F, which is ejected into the atmosphere. Not shown in the schematic (for clarity) are feedback loops carrying extracted heat and unburnt cases into the engine's combustion chamber - Hot Section (10b), for reburning.

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ANGENBURG

Creating the Future with the Power of Water™



Foodservice Output

Focusing on creating ready to eat (RT D) liquid products derived from coco nut, and other fruits & vegetables -- i ntercropped and certified as organic, kosher and halal.





All-natural ingredients processed sustainability and within food safety guidelines for export to USA, EU, Australia

Consumer Output

Coconut Drinkable Yoghurt

100% Fruit Juice & Puree

Vegetable Soups







Consumer Output



Consumer Output

Coconut Flour



Shakes & Smoothies



Coconut Milk





Modernizing Philippine Agriculture

The ultimate in flexible liquid processing technology

Sustainable agriculture desi gned to benefit the farmers and Indigenous Peoples

Green energy solution which is carbon negative

Low Waste consumer packaging

Aseptic foodservice dispensing units

Completely scalable model that can be placed anywhere



Total Project Cost Per Location \$55,000,000

All-Cash IRR 39.6%

Leveraged IRR 29.4%



46,490,118
48,538,930
10,594,343
42,923,586
37,944,586



OBRA PALMA



Thank You

Project Agri-Chain