

N-A MTP, innovative and hygienic meat technology



Netherlands - African Meat Technology Partners

N-A MTP, founded in 2009, specializes in the supply of innovative and hygienic red meat slaughtering and meat technology solutions. It is our ongoing commitment to support our customers with the development and realization of successful and sustainable (export) abattoir projects for food safe and high quality meat.

The right combination of the strength and expertise of N-A MTP and its 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 and aligning all necessary knowledge to realize the whole project. That is the strength of N-A MTP.

Solutions for integrated, turnkey projects.



We supply:

Consultancy

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

Design, engineering, supply, supervision of 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, project management and training.

Slaughter lines

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

Cutting and deboning lines

Turnkey solutions based on various concepts for beef, veal, pork and mutton/goat meat.

After-sales service

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





Success factors for a new abattoir

N-A MTP signalizes 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

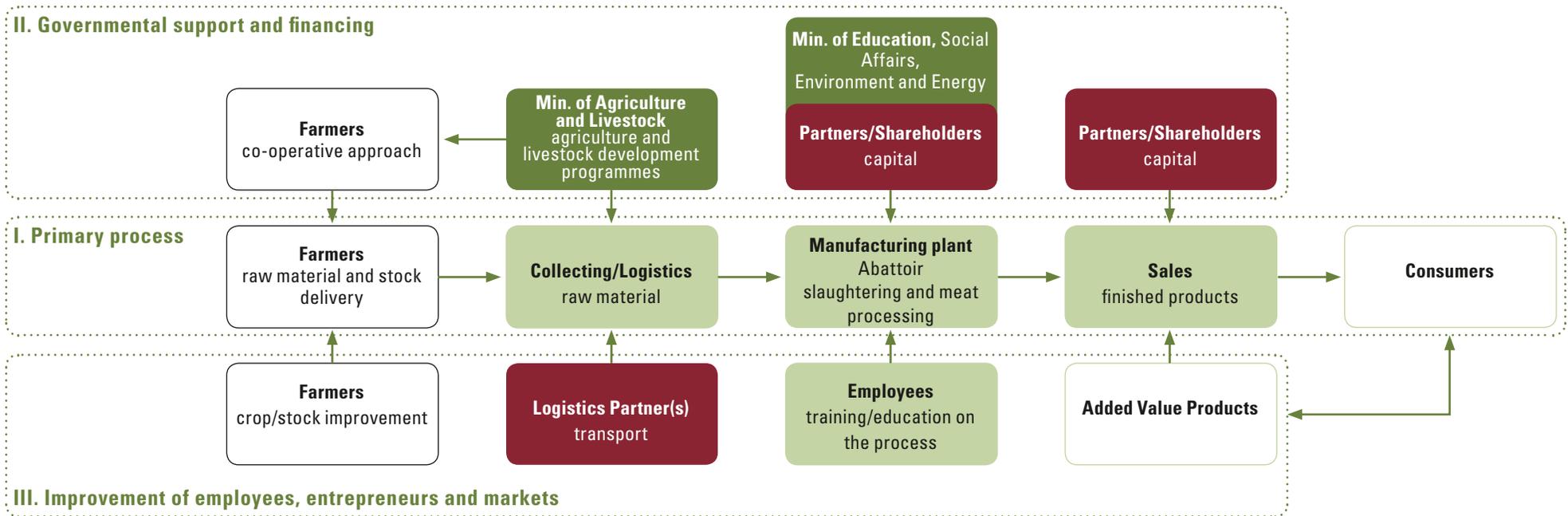
The three success factors

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

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

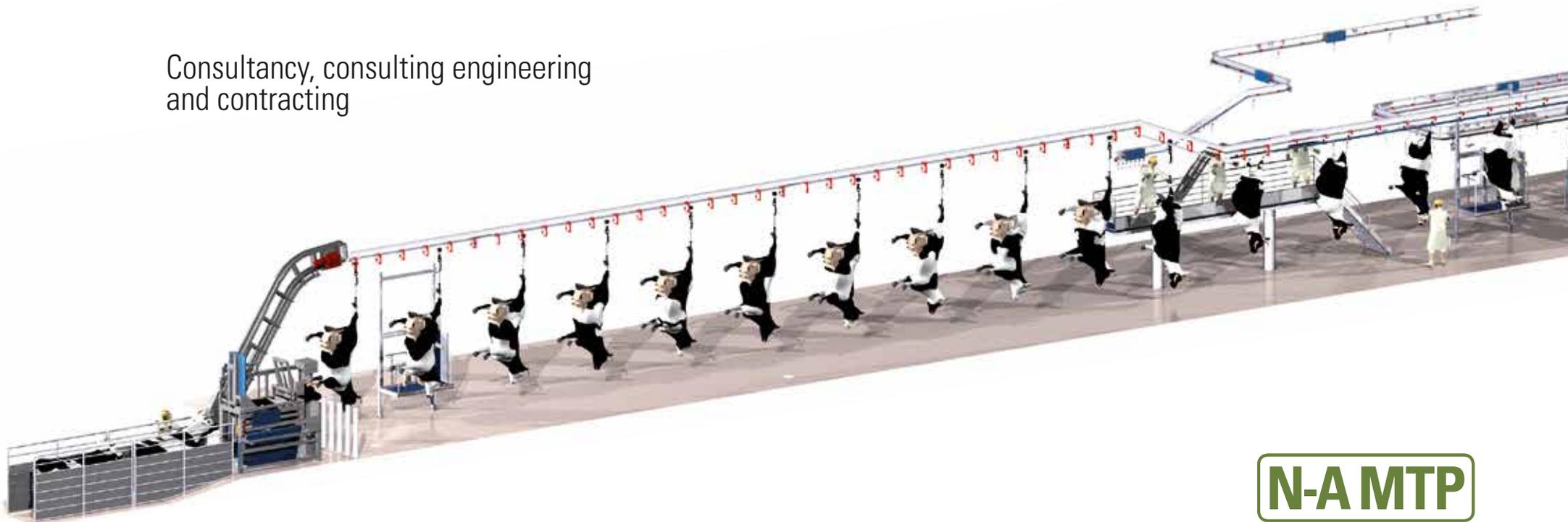




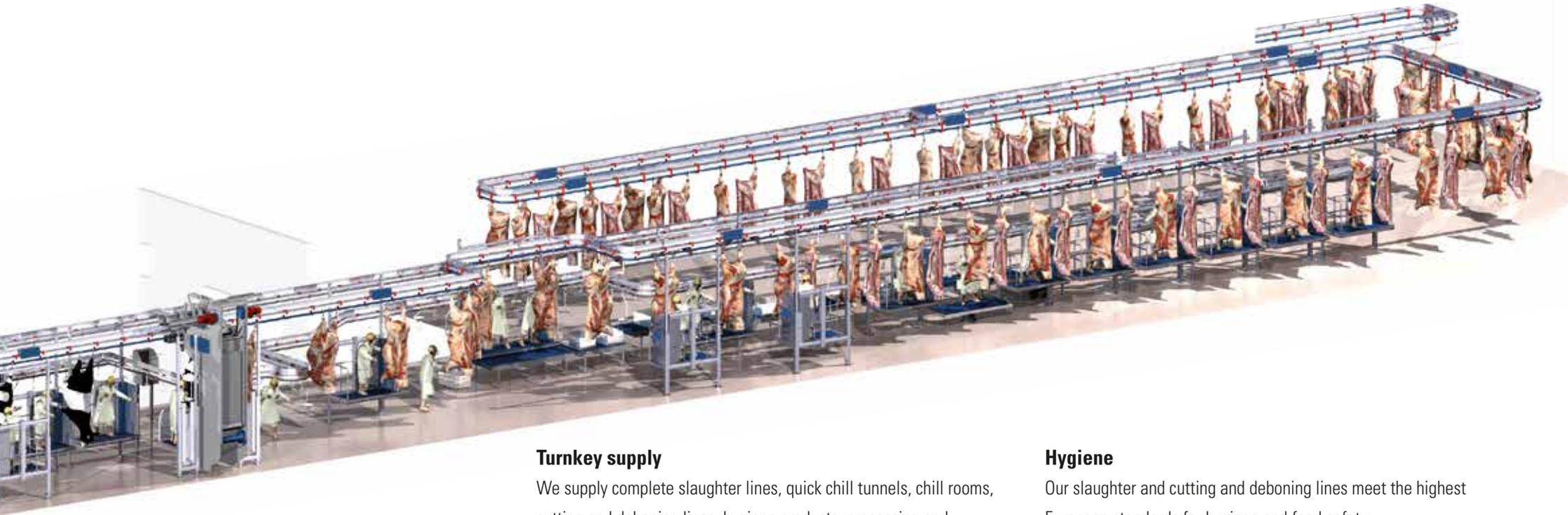
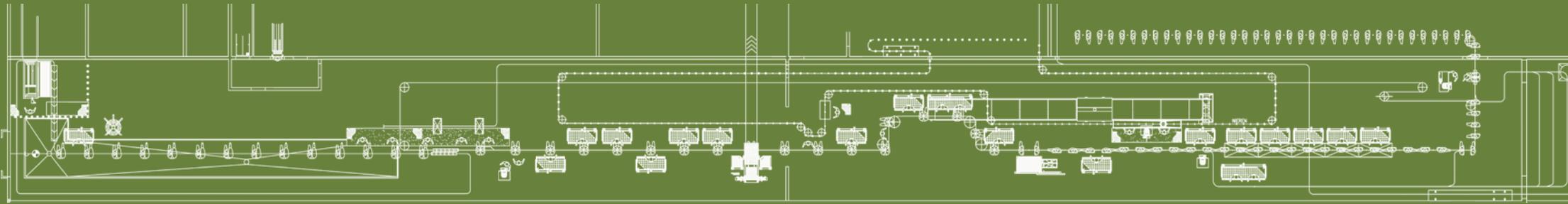
Consultancy

- 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 international investment and trading partners

Consultancy, consulting engineering
and contracting



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Consulting engineering

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

Turnkey supply

We supply complete slaughter lines, quick chill tunnels, chill rooms, cutting and deboning lines, hygiene products, processing and packaging machines. Our scope of supply can include mechanical and electrical installations, refrigeration and automation. MEP usually is local supply.

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 and deboning lines meet the highest European standards for hygiene and food safety.

Slaughter lines for start, medium and high capacity

- 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)



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 meat 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.

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N-A MTP and its partners have decades 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, long-time experience of LINECO in doing business with customers in Africa.

Competitive slaughtering solutions

Especially for projects in Africa we have developed a range of slaughter solutions for start 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 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.



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

With our Dutch and international partners and sub-contractors we develop, produce and maintain high quality slaughter lines, cutting and deboning lines and logistic solutions, including warehousing for the food and meat industry. Our innovative solutions enable you to optimize, automate and streamline your production process.

We provide reliable and practical products that meet all your specific requirements and wishes. Our solutions offer you efficiency, reliability, flexibility and ergonomics.

Sales and contracting

Our partner LINECO is responsible for project and business development, export sales and contracting in countries in Africa.

LINECO in brief

LINECO is a Dutch international sales and contracting organization, established in 1997. Strong focus was on international sales of capital equipment and industrial systems to countries in Africa. Customers included Ministries of Agriculture, Livestock Development, Municipalities, UN organizations and private companies in the agro-industry, food and meat processing industry. Since 2005 LINECO has been specializing in the supply of red meat slaughtering and processing solutions. LINECO provides total solutions for whole projects, including waste water treatment, biogas and rendering plants.

In 2009 the trade name Meat Technology Partners was presented to emphasize on the focus on meat projects in Africa. The last few years LINECO has extended its activities to countries in the Middle East and Asia.

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N-A MTP, a consistent partner

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