



FOODTECHINDONESIA

FoodTechIndonesia

Adding value to the Indonesian poultry sector

Project: Processing development training
Location: West-Java

Training sessions: 24-26 March 2015
5-8 May 2015
19-21 May 2015

Presented by: GEA Food Solutions (lead partner)
Linco Food Systems
Larive

Date: 10 July 2015



Processing development training

Introduction



Dutch partners

GEA Food Solutions (lead partner), Linco Food Systems and Larive.



Indonesian partner

PT So Good Food (a JAPFA Company).

Training location

Boyolali, Central Java.

Activities

1. Analyze and map production flows to fully utilize the capabilities of each of supplied machines by GEA.
2. Develop a training program based upon the needs of the management & staff:
 - Machinery usage and optimization of working parameters;
 - Production efficiency & sustainability;
 - Product quality & safety, including upkeep of hygiene practices.
3. Training program is split into 3 sections:
 - I. Preparation equipment – Set-up, usage, maintenance and cleaning.
 - II. Processing equipment – Set-up, usage, maintenance and cleaning.
 - III. Process application – Product quality, product appearance and efficiency.

Training was given by qualified GEA-FS staffing.

Participants were logged on presence and training followed and received a certificate at the end of the training.

4. Disseminate results by:

- Organizing joint workshops;
- Participating at relevant symposia & exhibitions;
- Supporting creation of awareness within the sector.



Processing development training

Project team



GEA Food Solutions

- Dieter Gundt – Application Specialist.
- Robert Harinck – Trainer.
- Ron Henneman – I&C Coordinator.
- Bart Keunen – Project Manager.
- Jack Koolen – Project Sales Manager.
- Ludwig Ernst-Leander – Application Specialist.
- Archawat Thumpibaludom – Service Engineer.

Larive

- Matthias Brienens – Regional Manager South East Asia.
- Bettina Cavenagh (Larive Indonesia) – Technical Advisor and Local Project Manager.

Technical input

- Rudi Polman – Linco Food Systems.



Training I: Preparation equipment

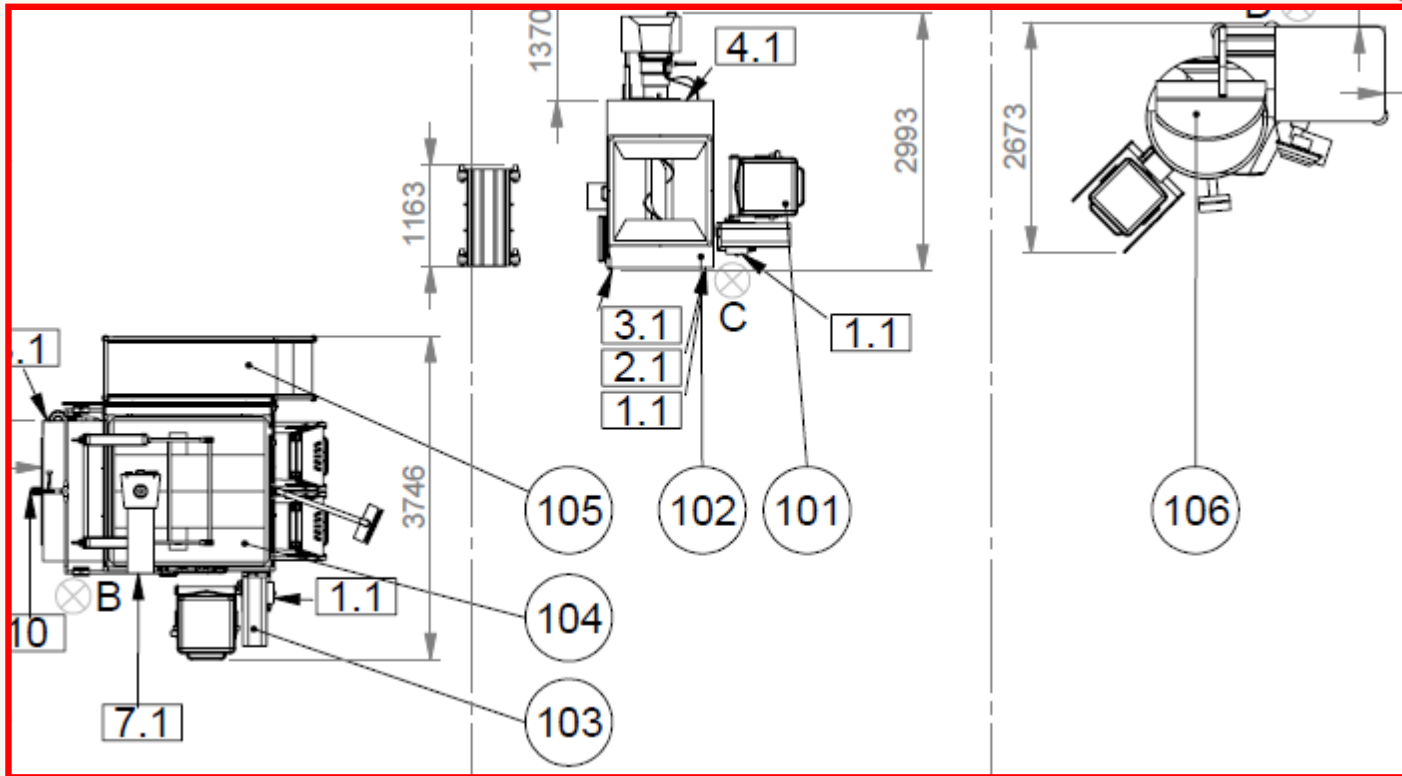


Training

- Classroom and hands-on by preparation specialist Mr. Archawat Thumpibaludom.
- Training date: Week 13, 2015. March 24th – 26th.
- Maximum 6 participants per class.
- Equipment: UniMix, Autogrind and CutMaster.
- Focus on assembly, operation, cleaning, dis-assembly and maintenance using production material and PowerPoint presentations.



Training I: Preparation equipment



- | | |
|----------------|-------------------|
| Pos. 101 + 103 | ColumnLoader 300S |
| Pos. 102 | AutoGrind 280 |
| Pos. 104 | UniMix V2500 |
| Pos. 105 | PlatForm |
| Pos. 106 | CutMaster 200 |

Training I: Preparation equipment



Pos. 102

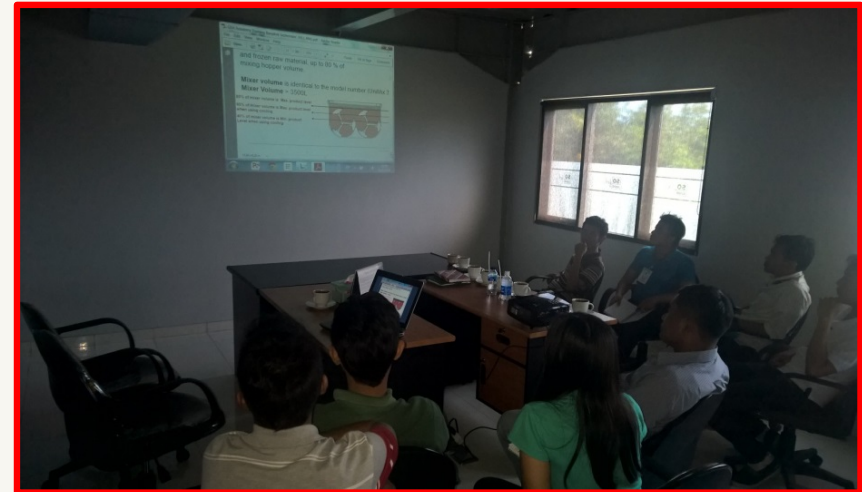
AutoGrind 280



Pos. 106

CutMaster 200

Training I: Preparation equipment



Training I: Preparation equipment



Training I: Preparation equipment



DAFTAR HADIR PESERTA TRAINING GEA PLANT VAM

25 Maret 2015 — Unimix 2500 & Grinder
Tanggal: 26 Maret 2015 — Cut Master

No.	Nama	Jabatan/Posisi	Departemen	Tanda Tangan	Keterangan
1	Lisawati Buntoro	Supervisor	QA	1	
2	Ase Wira Wardana	Supervisor	Produksi	2	
3	Wahyu Eka Anief	Supervisor	Produksi	3	
4	FERI SETYAWAN	OPERATOR	PRODUKSI	4	
5	Kevando Bayu	SPV	QA	5	
6	Eri T.	Maintenance	Maintenance	6	
7	Samsu Hidayat		PRODUKSI	7	
8				8	
9				9	
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Bojolali,

Andri Thopibuloh
Trainer

Training II: Processing equipment

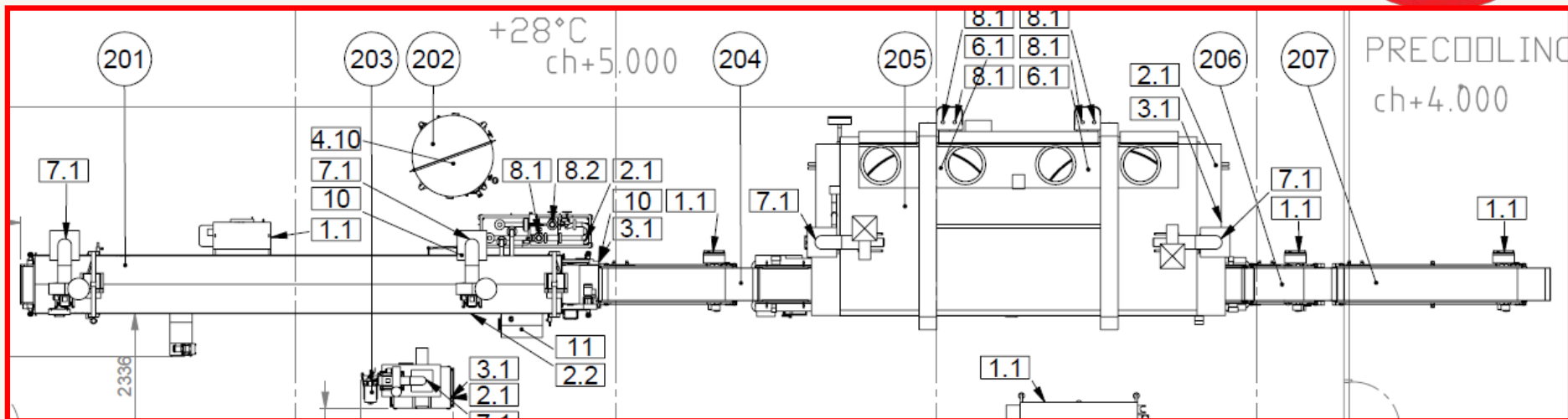


Training

- Classroom and hands-on by processing specialist Mr. Robert Harinck.
- Training date: Week 19, 2015. May 5th – 8th.
- Maximum 6 participants per class.
- Equipment: EasyFry, RotoFilter, Oiltank and CookStar.
- Focus on assembly, operation, cleaning, disassembly and maintenance using production material and PowerPoint presentations.



Training II: Processing equipment



- Pos. 201 EasyFry 8000/650 Th.
- Pos. 202 Oil Management
- Pos. 203 RotoFilter
- Pos. 204 Transport Conveyor
- Pos. 205 CookStar 600/130-60Th
- Pos. 206 CookStar Discharge Conveyor
- Pos. 207 Transport Conveyor

Training II: Processing equipment



Pos. 201 EasyFry 8000/650 Thermal



Pos. 205 CookStar 600/130-60Th

Training II: Processing equipment



Pos. 203 RotoFilter



Pos. 202 Oil Management

Training II: Processing equipment



GEA Academy

Attendance list

Customer: SO GOOD FOOD

Date: 5-5-2015 to 8-5-2015

Trainings subject(s): EASY Fry, ROTO FILTER, OIL TANK AND COOKSTAR.

Trainer: ROBERT HARINCK

	Participants name :	Function / Department :	Signature :	Remarks :
1	AHMAD KOMARA	MANUFACTURING		CIKUPA - PLANT
2	KHAERUL ANWAR	QUALITY CONTROL		Cikupa plant
3	DWI ADY P	PRODUCTION		BOYOLALI - PLANT
4	Ade WISNU W	Production		Boyolali - Plant
5	FAISAL AMRI.C	Production		Boyolali - Plant
6	Lisawati Buntoro	Quality control		Boyolali - plant.
7	Wahyu Eka Arif.	Production		Boyolali - plant.
8	Cahyo. W	Maintenance		Boyolali - Plant.
9				
10				

Training II: Processing equipment



GEA Academy

Attendance list

Customer: SOGOOD Food, Boyolali, Central Java, Indonesia.

Date: 5-5-2015 to 8-5-2015

Trainings subject(s): EASY Fry, ROTO Fitter, Oil Tank AND Cook Star.

Trainer: ROBERT HARINCK.

	Participants name :	Function / Department :	Signature :	Remarks :
1	Gunawan Iswanto	Engineering		gunawan.iswanto@sgoodfood.co.id
2	Samsu Hidayat	production		samsu.hidayat@sgoodfood.co.id
3	Eko Santoso	production		eko.santoso@sgoodfood.co.id
4	Leonardo Bayu	Quality Assurance		leonardo.bayu@sgoodfood.co.id
5	Eri T.	Maintenance		eri.triyanto@sgoodfood.co.id
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Training III: Process application



Training

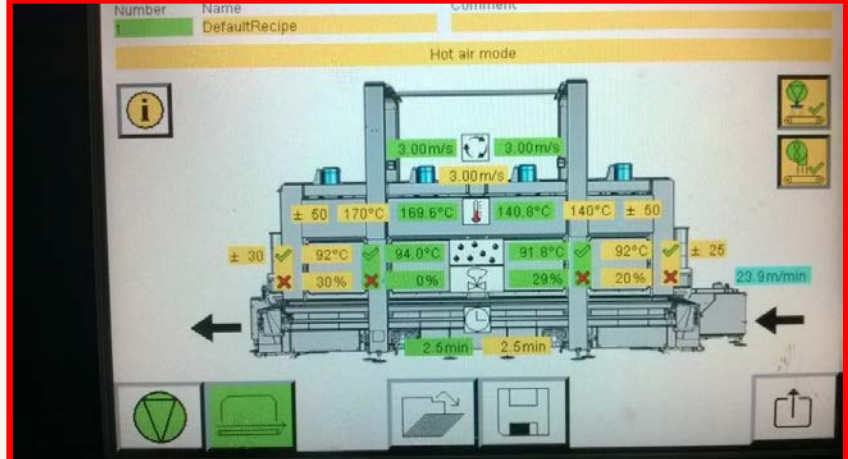
- Classroom and hands-on by process application specialists Mr. Dieter Gundt and Mr. Ludwig Ernst-Leander
- Training date: Week 21, 2015. May 19th – 21st.
- Maximum 6 participants per class.
- Equipment: EasyFry, RotoFilter, Oil Management, CookStar, CutMaster, UniMix and AutoGrind.
- Focus on assembly, operation, dis-assembly and production in production environment.



Practical implementation

- Product: fully cooked chicken nuggets.
 - Required capacity: 2000 kg/hour.
1. Application specialist set up equipment on initial product flow.
 2. Determined requested end result on product quality, temperature and colouring, In cooperation with customer.
 3. After agreement on product, application specialist fine tuned the settings.
 4. Application specialist instructed operators on fine tuning and line efficiency.
 5. Application training was on preparation and processing equipment.

Training III: Process application



Training III: Process application



Training III: Process application



GEA Academy

Attendance list

Customer: SO good food
Date: 21-05-2015

Uni-Mix V 2500

Trainings subject(s):

Trainer: Ernst-Leander Ludwig

	Participants name :	Function / Department :	Signature :	Remarks :
1	Wahyu Eka Arief	production		
2	Dinar Cahyo	production		
3	Ado Nien W.	production		
4	Dwi Ady P	production		
5	Em Triyanto	production maintenance		
6	Cahyo Wibowo	maintenance		
7	B. Pujro Kartono	maintenance		
8	Giverson Muzito	maintenance		
9	Samuel H	production		
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Training III: Process application



GEA Academy

Attendance list

Customer: So good-food
Date: 21-05-2015

Training Cat-Master

Trainings subject(s):

Trainer: Gust-Lecardi-Ludwig

	Participants name :	Function / Department	Signature :	Remarks :
1	Wahyu Eka Arief	production		
2	Dinar Cahyo	production		
3	Ade Wisnu W.	production		
4	Dwi Ady P	production		
5	Ery Triyanto	maintenance		
6	Cahyo Wibowo	maintenance		
7	Pujo Pursono	maintenance		
8	Guruhwan I	maintenance		
9	Samuel H	production		
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Training III: Process application



GEA Academy

Attendance list

Customer: *So good-food*

Date: *21-05-2015*

Training Auto-Grind 280

Trainings subject(s):

Trainer:

Ernst-Leanda Ludwig

	Participants name :	Function / Department :	Signature :	Remarks :
1	<i>Wahyu Eka Arif</i>	<i>production</i>	<i>[Signature]</i>	
2	<i>Dinar Cahyo</i>	<i>production</i>	<i>[Signature]</i>	
3	<i>Ade Nisnu W</i>	<i>production</i>	<i>[Signature]</i>	
4	<i>Dwi Adly P.</i>	<i>production</i>	<i>[Signature]</i>	
5	<i>Eri Triyanto</i>	<i>maintenance</i>	<i>[Signature]</i>	
6	<i>Cahyo Wibowo</i>	<i>maintenance</i>	<i>[Signature]</i>	
7	<i>Pujo ^{Karsono} Endang</i>	<i>maintenance</i>	<i>[Signature]</i>	
8	<i>Gunawan</i>	<i>maintenance</i>	<i>[Signature]</i>	
9	<i>Samsu H</i>	<i>production</i>	<i>[Signature]</i>	
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Training III: Process application

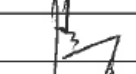

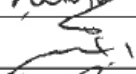
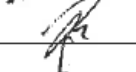
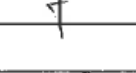
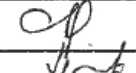
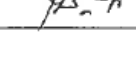



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Attendance list

Customer: So Good Food, Tangerang, Indonesia
Date: 19.05.2015

Trainings subject(s): Easy Fry application training
Trainer: Dieter Gundy

	Participants name :	Function / Department :	Signature :	Remarks :
1	A. Komara	Plant Mgr		
2	Gunawan	Engineering Mgr		
3	Cahyo W	Maintenance		
4	Samsu Hidayat	production manager		
5	Khairul A	QC		
6	Elco Santoso	Production		
7	Adi Sunito	Operator Frey		
8	Wahyu Eka Arief.	Production Supervisor		
9	Lisawati Buntoro	QC		
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Training III: Process application



GEA Academy

Attendance list

Customer: *So Good Food - Boyolali, Tangerang, Indonesia*
Date: *20 May 2015*

Trainings subject(s): *Cooker application training / oven features*
Trainer: *Dieter Gunde*

	Participants name :	Function / Department :	Signature :	Remarks :
1	<i>Ahmad Kurnia</i>	<i>Plant Mgr.</i>	<i>[Signature]</i>	
2	<i>Khairul A</i>	<i>QC</i>	<i>[Signature]</i>	
3	<i>Guntawan</i>	<i>Engineer</i>	<i>[Signature]</i>	
4	<i>Ariffani Mustakham</i>	<i>QC</i>	<i>[Signature]</i>	
5	<i>Eko Santoso</i>	<i>Production</i>	<i>[Signature]</i>	
6	<i>Ismo Dian R.</i>	<i>Prod</i>	<i>[Signature]</i>	
7	<i>Leonardo Baga</i>	<i>QC</i>	<i>[Signature]</i>	
8	<i>Samsu H</i>	<i>prod</i>	<i>[Signature]</i>	
9	<i>Yanias Eko A</i>	<i>produksi</i>	<i>[Signature]</i>	
10	<i>Lisawati Buntoro</i>	<i>QC</i>	<i>[Signature]</i>	

About PPP FoodTechIndonesia

Strengthening cooperation between Indonesian & Dutch private sector



- Private-public initiative combining the strengths of Dutch companies active in the poultry value chain.
- 3 year program (July 2013 – June 2016) funded by private sector partners & Dutch Ministry of Foreign Affairs.

Goals:

1. Strengthen the Indonesian poultry sector:
 - I. Stimulating knowledge transfer;
 - II. Improving linkages within the poultry value chain;
 - III. Implementing show-cases of best practices.
2. Establish/expand Dutch presence and investments in Indonesia.



FoodTechIndonesia: project partners

Consortium of Dutch companies active in the poultry value chain



Inputs > Feed > Hatchery > Farmers > Processing > Cooling/ logistics/ packaging > Retail



Van Aarsen - Innovative provider of feed mill design, machinery and construction technology.



Hendrix Genetics - pioneering, value-adding provider of breeding and genetics for animal production.



Trouw Nutrition Indonesia (Nutreco) - Producer of animal nutrition and fish feed (compound feed, young animal feed, premixes, additives).



Pas Reform - Developer of innovative hatchery technologies for the poultry sector.



Van Eck Company Hygiene - Solutions and training for pest control and prevention.



Nijhuis Water Technology - Innovative wastewater solutions, recycling and waste treatment systems.



Linc - Provider of food processing technology. Specialised in cooling techniques and Halal slaughter.



TopKip - Developer of innovative machinery for the poultry industry, including innovative techniques for Halal slaughter.



GEA Food Solutions - Provider of food and energy processing systems.



Zwanenberg Food Group - Prominent European producer of deli meats and a leading producer and exporter of meat preserves.



Larive - Business development advisory company, initiator and coordinator of FoodTechIndonesia.



Minbuza - Dutch Ministry of Economic Affairs. Dutch Ministry of Foreign Affairs



FOODTECHINDONESIA

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