

For a facility expansion project this big, the need for an energy-efficient solution for Dual Rooms and varying temperature zones creates a necessity for top-of-the-line, state-of-the-art technologies and solutions.

Background

"The Organic Meat Company Limited," with an area that covers a 53,480 sq meters and a total annual export of 6,640 metric tons (FY2021), is a leading Pakistan-based meat processor and exporter that serves as the county's exclusive livestock slaughtering and meat processing facility.

TOMCL holds international certifications, including the HAACP, ISO 9001, GMP, GHP and Halal certifications. The facility also hold certificates from health and food authorities, such as the Animal Quarantine Department of Ministry of National Food Security and Research (Pakistan), Gulf Food Standards (UAE), Saudi Food and Drug Authority and Ministry of Agriculture (Iraq), making it a major exporter of chilled, frozen, vacuumed and cooked mutton and beef to these countries, to name a few.

The challenge

To sustain and grow their export business, The Organic Meat Company Pakistan Limited (TOMCL) must guarantee their new facility expansion in Karachi runs efficiently and reliably, and complies with international standards, such as GMP Compliance, as well as certifications that adhere to global environmental standards.

For a facility expansion project this big, the need for an energy efficient solution for Dual Rooms and varying temperature zones creates a necessity for top-of-the-line, state-of-the-art technologies and solutions.

The solution

An integrated Cold Chain solution that includes connected monitoring devices.

Anisons, Copeland's most recent Cold Chain Partner in the country, worked closely with the Copeland team and the end user to understand the challenge and come up with all possible solutions for it; from design to selection and implementation.

Anisons' Copeland proposal for a complete refrigeration and monitoring solution has been selected as the most efficient and reliable option, offering the end user additional insights through a connected system.



The cold chain solution Is comprised of...

- 1. Digital Scroll Condensing Units -ZXLD 20HP—Used for the first Time in the Pakistani Market
- 2. Stream Condensing Units
- 3. Evaporator Heat Exchangers
- 4. Refrigeration Line Controls
- 5. Dixell Controllers
- 6. Monitoring Systems—XWEb
- 7. Electrical Control Panel

Components of the integrated cold chain solution provided include:

- Condensing units
- · Dixell controllers
- Evaporators
- Monitoring system
- Line controls
- · Electrical control panels

The result/expected result

With Copeland's global presence and Anisons' expertise and knowledge of the Pakistani market and industry, the results are guaranteed to:

- 1. Increase efficiency and reliability
- 2. Prevent system downtime
- 3. Gain control over food spoilage and running costs by maintaining the right temperatures, humidity levels and lighting to prevent food spoilage
- 4. Offer a centralized information platform that analyzes performance
- 5. Protect the environment
- 6. Reduce maintenance cost
- 7. Offer round-the-clock technical assistance
- 8. Make TOMCL's facility a benchmark of quality standards in Pakistan





Cost saving



Efficiency



Reduced downtime



Reliability

