

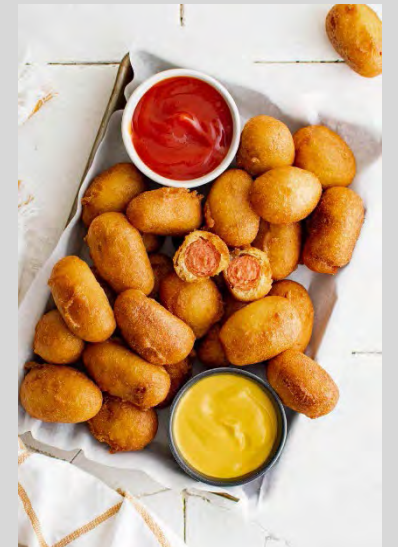


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# Product Experience

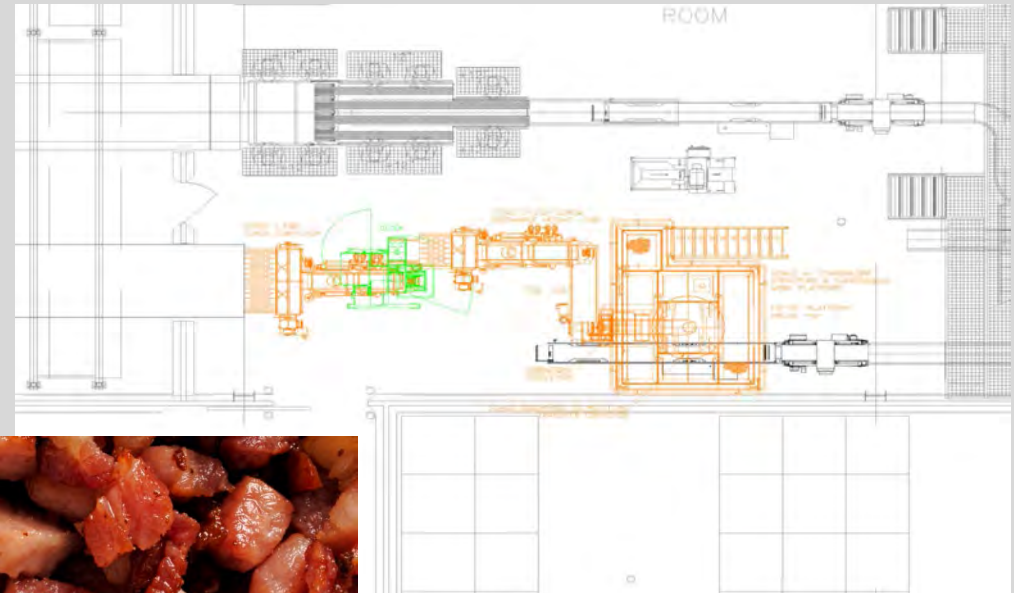


- Fresh Meats
  - Beef, Pork & Poultry
- Pet Food
  - Kibble, Canned Meals, Fresh Pet Food, Treats
- Prepared Foods
  - Toppings, Meat Snacks, Ham/Cooked Meats, Appetizers, Hot Dogs, Corndogs, Bacon, Sandwich Assembly, Sausage
- Bakery
  - USDA Bakery Products



# What we do?

- Business Development
- Process Specification & Analysis
- Process Equipment Layout
- Plant & Facility Design
- Building Construction
- Project & Vendor Management
- Equipment Installation
- Custom Fabrication





# Business Development



- Leverage Existing Meat Industry Relationships
- New Opportunity Modeling
- Project Scoping & Preliminary Design
- Acquisitions Support & Analysis
- EH&S Services
- SQF/BRC Audits & Mitigation

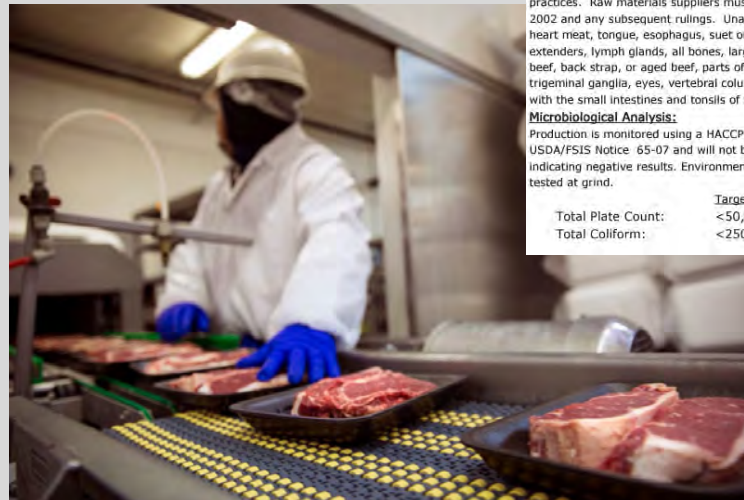


# Process Specification & Analysis



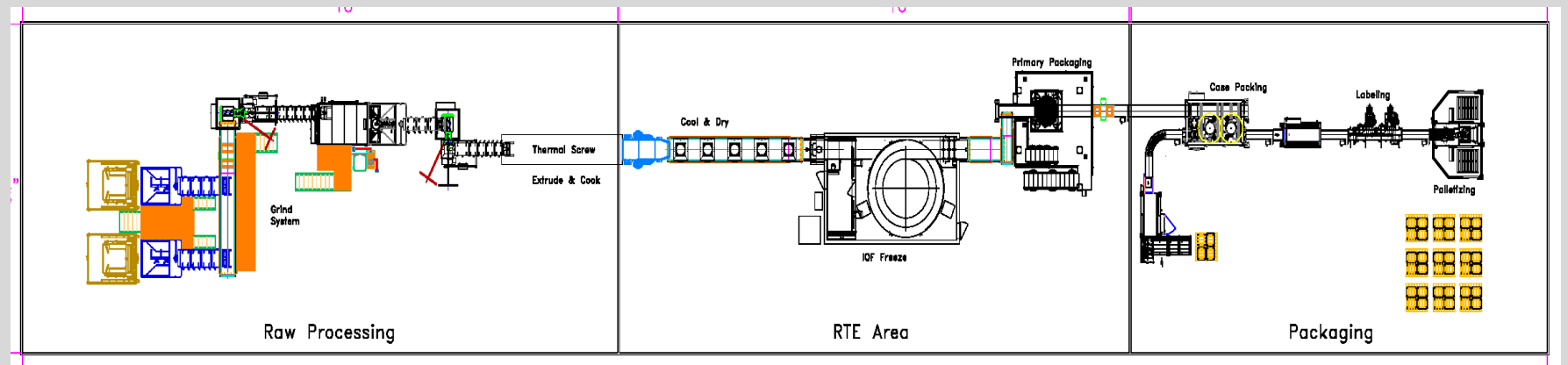
- Develop Manufacturing Process from Product Specification
- Analyze Product Specification for Feasibility
- Process Equipment Qualifications
- Food Safe Design Standards Implementation

<b>Product Description:</b> WWJ Label # / WWJ Item #: 88 / 357031 GTIN #: 20630881357319 Item Description: 3-1 RD BIG CITY Beef Patty 75 Product Count & Size: 36 / 3-1# Product Shape: RD - Patty Width/Length/Thickness: 4.96 x 4.96 x .461 Grind: Fine Plate Number: T306 Origin:		
<b>Label Declaration:</b> Beef		
<b>Raw Ingredient Specification: Beef</b> Raw material is from boneless beef and beef trimmings. Raw material is U.S.D.A. inspected and passed. Raw material must adhere to WWJM Approved Supplier Specifications. Raw material suppliers must have validated intervention steps in place to eliminate or reduce E.coli 0157:H7. Raw material suppliers must perform extensive microbial testing that serves as validation that the intervention systems in use are functioning as planned. Raw materials must come from processors who only accept cattle that have been fed in full compliance with FDA Title 21 CFR, part 589.2000 - ruminant feeding regulations. Beef and beef trimmings will be obtained from USDA graded carcasses as specified and/or USDA Maturity value of A or B. All raw material suppliers comply with FSIS 4-04 regulations that prohibit non-ambulatory disabled cattle from human food. Raw material suppliers must employ the industry's best human animal treatment and animal welfare practices. Raw materials suppliers must be in full compliance with the Bioterrorism, Preparedness and Response Act of 2002 and any subsequent rulings. Unapproved raw materials consist of, but not limited to the following: head, cheek, or heart meat, tongue, esophagus, suet or kidney fat, partially defatted chopped beef or mechanically separated beef tissue or extenders, lymph glands, all bones, large blood vessels, heavy connective tissue, lungs, bull meat, any added fat or canner beef, back strap, or aged beef, parts of the cattle CNS that have been defined by the U.S.D.A. as SRM's, i.e. skull, brain, trigeminal ganglia, eyes, vertebral column, spinal cord, and dorsal root ganglia of cattle 30 months of age or older along with the small intestines and tonsils of any cattle.		
<b>Microbiological Analysis:</b> Production is monitored using a HACCP Program. All raw materials must be tested for E. coli 0157:H7 in compliance with USDA/FSIS Notice 65-07 and will not be received at our facility without a Certificate of Analysis from an independent lab indicating negative results. Environmental Listeria swabs are taken weekly. Random raw material will be sampled and tested at grind.		
Total Plate Count:	Target <50,000 cfu/g	Maximum 200,000 cfu/g
Total Coliform:	<250 cfu/g	500 cfu/g



# Process Equipment Layout

- Process Equipment Specification
- Layout Design
- Fully-Integrated Solutions
- Complete Control Systems
- Automation & Robotics Implementation
- Bottleneck Analysis
- Ergonomic Analysis



# Plant & Facility Design



- Architectural Design
- Multidisciplinary Engineering
  - Structural, Mechanical, Civil, Electrical
- Wastewater Design
- Permitting, Zoning & Geotech





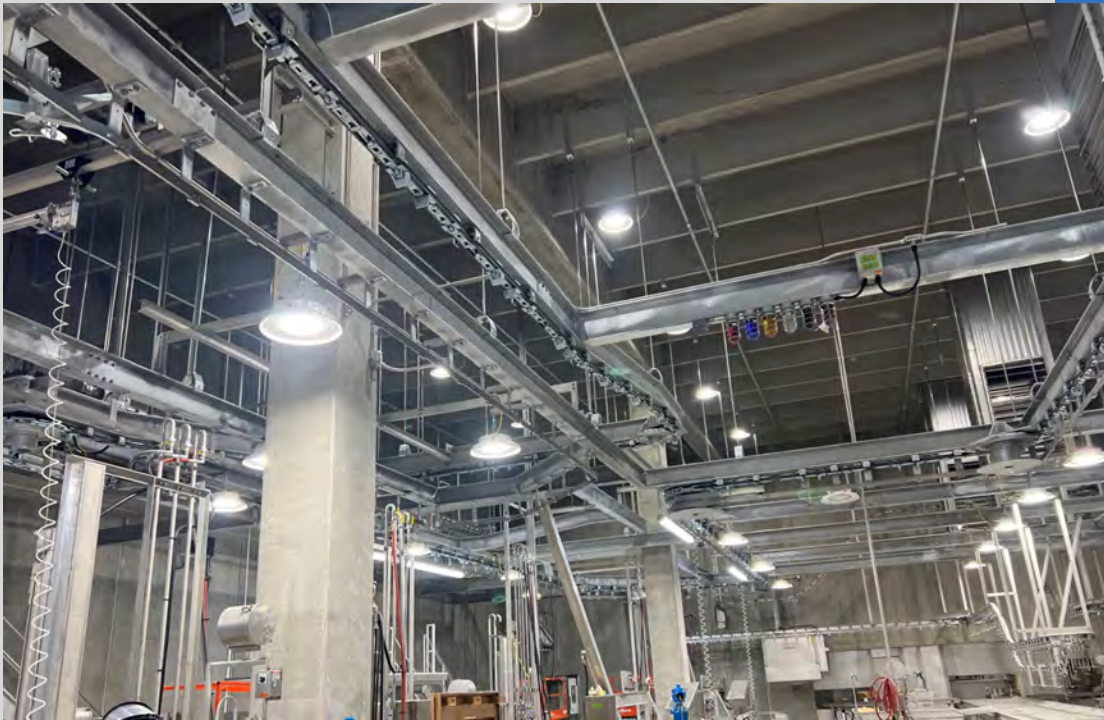
# Building Construction

- Full Service Construction from Green Field
- Site Preparation
- Pre-Cast Concrete
- Concrete Work
- Plumbing & Process Piping
- Ammonia & Refrigeration System
- HVAC Design & Implementation
- Wastewater Design and Construct
- IMP Paneling
- Employee Welfare Design & Build





# Building Construction



# Project & Vendor Management



- Manage projects from start to finish
  - Building, Trades, Equipment, Etc..
- Coordination of equipment vendors
- Installation planning
  - New or existing facility
- Start-Up Coordination & Support





# Equipment Installation

- Equipment Unloading
- Rigging & Placement
- Building Modifications
- Mechanical/Process Install
- Coordination of Other Trades



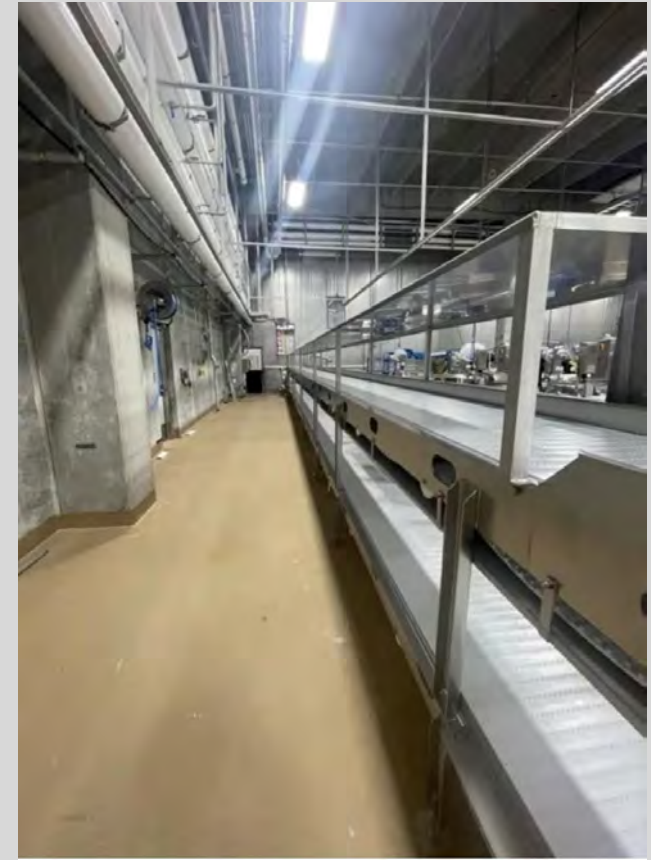


# Custom Fabrication

- Material Handling Equipment
  - Belt Conveyors
  - Screw Conveyors
  - Combo Dumpers
- Production Lines
- Ergonomic Access Stands
- Equipment Support Structures
- Process Piping
  - 304 / 316 / 256/ AL6XN



# Custom Fabrication





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