

NEWSLETTER

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Providing LatAm
the leading
technology to feed humanity



EDITORIAL

Dear colleagues of the Food Industry, friends and family:

I would like to wish you a Happy New Year, filled with health, blessings, and prosperity.

Despite the state of Covid-19 pandemic, our team here at CBH International Inc. continues our commitment to work together with our suppliers to bring opportunities to our clients to ensure we are operating with greatest efficiency, whether it is adapting to new operations or staying ahead to find developing technologies for each of our projects.

In this edition of our newsletter of our 32nd year in business, we have included articles that explore the newest technologies in the agricultural industry provided by our suppliers, who are the pillars of our business units in Animal Production, Primary and Secondary Production, Environmental Sectors, Grain Storage and Feed Mills, and also our business unit in Spare Parts and Consumables.

We continue our support of the arts, sports, and academics since we believe these three avenues are the best ways to support our local communities by providing the youngest generations with the opportunity to grow in through these experiences that provide the foundation to live a life that mirrors our company's principles of Innovation, Leadership, Integrity, and Commitment to Excellence.

Reflecting on the 32 years in this industry, I am left with great amounts of gratitude. I am grateful for the opportunity to collaborate with our suppliers, global leaders of the industry, to produce and present the highest quality projects.

I am thankful to my dear team, where each member works daily to reach our mission of : "Providing LatAm with the latest technology to feed Humanity".

Finally, I am filled with gratitude to each of our families that despite the current circumstances, they have maintained their unwavering support so that we can continue to be one of the leading companies in our industry.

Caroline B. Hofland
(CEO CBH INTERNATIONAL)





SF3D, THE TWO-SIDED HOPPER WITH SIX OUTLET NOZZLES

Feed represents around 70 % of production costs



A hopper capable of supplying a large number of pigs

Have a feeding system capable of supplying food to a large number of pigs per pen is a major need in markets where swine production is growing.

Feed represents around 70 % of production costs. It is therefore very important to optimize its management with feeding systems that can offer both precise and effective operation, allowing the animals to eat peacefully without wasting feed.

To do this, Rotecna has developed the new SF3D Shelf-Feeder. A hopper capable of supplying a large number of pigs per pen, and which is flexible and highly versatile, thanks to the many feeding options that it offers.

1
SF3D FATTENING
Dry and wet feeding.

2

SF3D WEAN TO FINISH

Dry and wet feeding, and high accuracy tray control system (internal telescope) to make it easier for the smallest piglets to reach.

3

SF3D WEAN TO FINISH WITH VRH-3 VALVE

Can be installed in all models of the SF3D hopper. It is inserted in one of the dishes to obtain a constant water level, and the other two are used for wet or dry feed.



FEATURES

COMMON



- The animals can choose between eating dry feed straight out of the top tray or with water mixed with feed from the bottom dish.
- Option of changing the height of the feed tray to facilitate access by animals of different ages and sizes.
- Three single pans with drinking bowl that can be opened or closed depending on the farmer's needs.

FEATURES:

- Two-sided hopper with three independent 38 cm outlet nozzles on each size for feeding 13 to 15 pigs/outlet.
- Large feed storage capacity: 175 kg of pellets and 140 kg of meal.
- Telescopic system for dropping feed from tray, so smaller piglets can reach the feed, which makes this hopper suitable for wean to finish.
- Precise and secure system for controlling how much feed is dropped, with 70 millimetre by millimetre settings.
- Wide outlet nozzles and a pan design that allows pigs to feed with comfort until reaching heavy weights without wasting feed.

TECHNICAL DATA SHEET:

Capacity L	246 l
Weight Animals Kg	6-140
Use For	Fattening and wean to finish
Feed	dry/ wet
N° Animals Hopper	up to 90
N° Mouths	6
Height cm	100
Width cm	120
Depth cm	56
Access to the plate	12 cm
Width mouth cm	38

WATER TREATMENT AND SUSTAINABILITY

Marel's cost effective and energy efficient water treatment systems solve some of the most difficult challenges with wastewater disposal. Today, food processing companies are seeking ways to become more sustainable and improve their water usage; from conserving water to more efficient cleaning processes and improved wastewater treatment. It has become yet another part of the measures food companies take to preserve a precious commodity, protect the environment and lower costs.



THE RIGHT SYSTEM

Marel Water Treatment offers primary, secondary and tertiary treatments for all types of food processing wastewater. As a specialist in the treatment of industrial wastewater, Marel provides systems that are efficient, easy to use and characterized by low maintenance.

“The main challenges our customers face include water supply issues, energy usage, rising operational costs, higher concentration of pollutants and the increasing costs of sludge waste disposal,” says Maarten ter Woerds, Business Unit Manager at Marel. He adds, “All these issues require water treatment solutions and systems that deliver the end results that comply with local laws and regulations.”

WATER TREATMENT AND SUSTAINABILITY

COST EFFECTIVE AND ENERGY EFFICIENT

Marel Water Treatment offer systems that can purify water to any desired degree of purification with different systems and solutions, each with their own characteristics. The company offers a variety of systems for pretreatment, biological treatment, advanced purification and sludge treatment for a variety of applications.

MEET DISCHARGE REGULATIONS

Armed with decades of experience, the Marel Water Treatment team has designed and supplied treatment facilities around the world; from Russia to Argentina and Canada to Australia. Companies across the globe need to meet discharge regulations that vary from country to country and even from region to region. To help meet these requirements, Marel Water Treatment focuses on the production processes and size of each customer to make sure that any solution directly meets their needs.

“We know the customer’s process and can adapt the design of the water treatment to each specifically, creating solutions that focus on how to manage effluent effectively,” says ter Woerds. “We also urge our clients to maintain an efficient process and be prepared for the future, as requirements can tighten and unforeseen issues arise.”

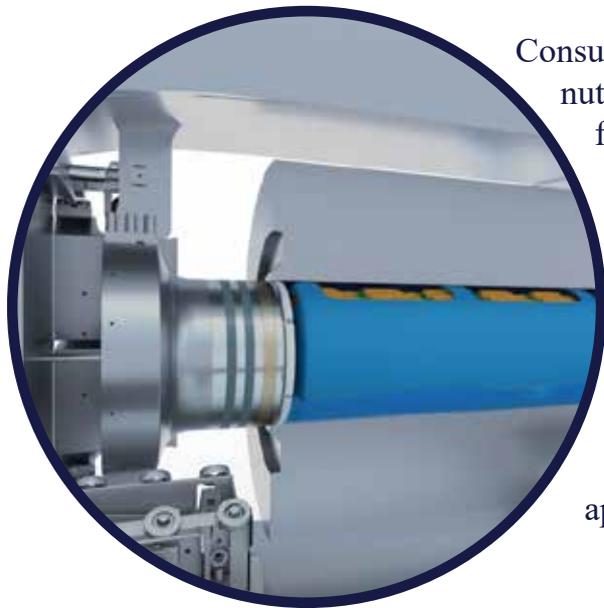


FULL SOFTWARE CONTROL

The solutions come with software that is developed specifically to control and monitor wastewater treatment. The software makes it easy to manage the operation, it is user-friendly and helps keep the treatment facility running at optimal capacity.



HIGH PRESSURE PROCESSING (HPP)



Consumers today demand fresh, minimally processed foods with high nutritional value. Multiple alternatives to heat treatment have emerged for food processing, where high hydrostatic pressures, better known as HPP (High Pressure Processing), have established themselves as the most important technology by far.

HPP uses water at room temperature (4 - 25°C) to generate pressure levels in the order of 3000-6000 bar. The use of chemical preservatives is eliminated or greatly reduced with HPP, facilitating the creation of clean label foods without altering nutritional and sensory characteristics. As a result, consumers appreciate HPP products as natural or premium quality.

In turn, HPP helps producers ensure safety targets and extend shelf life without sacrificing product quality. HPP's versatility makes it possible to enter the juice and beverage, meat, avocado, vegetable snacks, baby food, prepared meals, pet food, seafood or dairy markets with the same equipment.



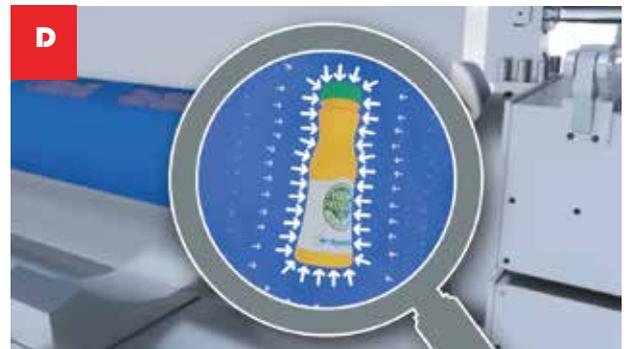
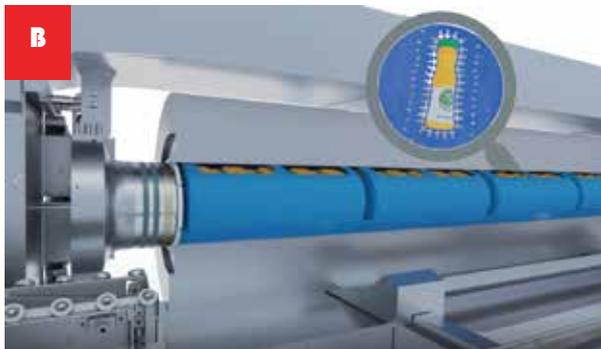
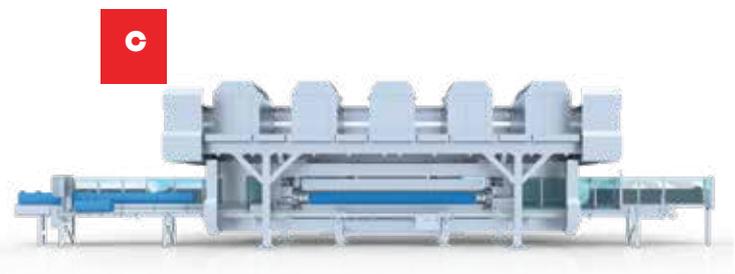
BASIC FEATURES

Industrial HPP units have the capacity to process 55-525 liters or kilograms of product per cycle (Fig. 2a).

The HPP process begins by placing packaged feed inside cylindrical containers or carriers, which in turn are placed inside a vessel (Fig. 2b).

The vessel is filled with water between 4-25 °C, and intensifiers or high-pressure pumps inject up to 15% extra water to generate at most 6000 bar (Fig. 2c), maintained between 30-300 s for most commercial applications (Fig. 2d). Subsequently, the vessel is depressurized and the batch of processed feed is removed to continue the cooling chain.

HIGH PRESSURE PROCESSING (HPP)



Structural damage in vegetative cells of microorganisms is observed between 3000-6000 bar, where rupture of the cytoplasmic membrane followed by loss of intracellular material to the outside is the main mechanism of microbial inactivation. HPP is capable of reducing 5 or more log units of common pathogens such as *Listeria monocytogenes*, *Escherichia coli*, *Salmonella* species and *Vibrio*. Molds, yeasts, and parasites are susceptible to the effects of high pressure, while other microorganisms related to food spoilage such as lactic acid bacteria may recover during storage. Depending on processing conditions and product formulation, 30 to 120 days of shelf life at 4 °C is feasible.

Covalent bonds remain intact at 6000 bar, and low molecular weight chemical compounds related to the nutritional and sensory profile of the food are not affected. This ensures the safety and extends the shelf life of sensitive foods such as fruit juices and natural beverages, sauces, dips, hummus, cured hams, among others. The effects of HPP on biopolymers such as polysaccharides and proteins depend on their molecular structure. The high number of hydrogen bonds means that macromolecules such as cellulose and some types of starch have minimal modifications after HPP. In contrast, HPP alters the structure of the muscle that holds together the shell or exoskeleton of bivalves and crustaceans such as oysters and lobsters, simplifying the extraction process and recovering 100% of the meat. The structural changes in proteins with HPP help to slow down the activity of enzymes such as pectinmethyl esterase (PME) and polyphenoloxidase (PPO), where avocado and its derived products are one of the main applications.



OUR SERVICES

- 01 **Feed Milling and Grain Storage**
- 02 **Animal Production (Poultry / Swine)**
- 03 **Primary, Secondary and Further Processing**
- 04 **Environmental: Wastewater Treatment Plant, Rendering and Odor Treatment**
- 05 **Spare Parts and Consumables**
- 06 **Service, logistics and delivery**

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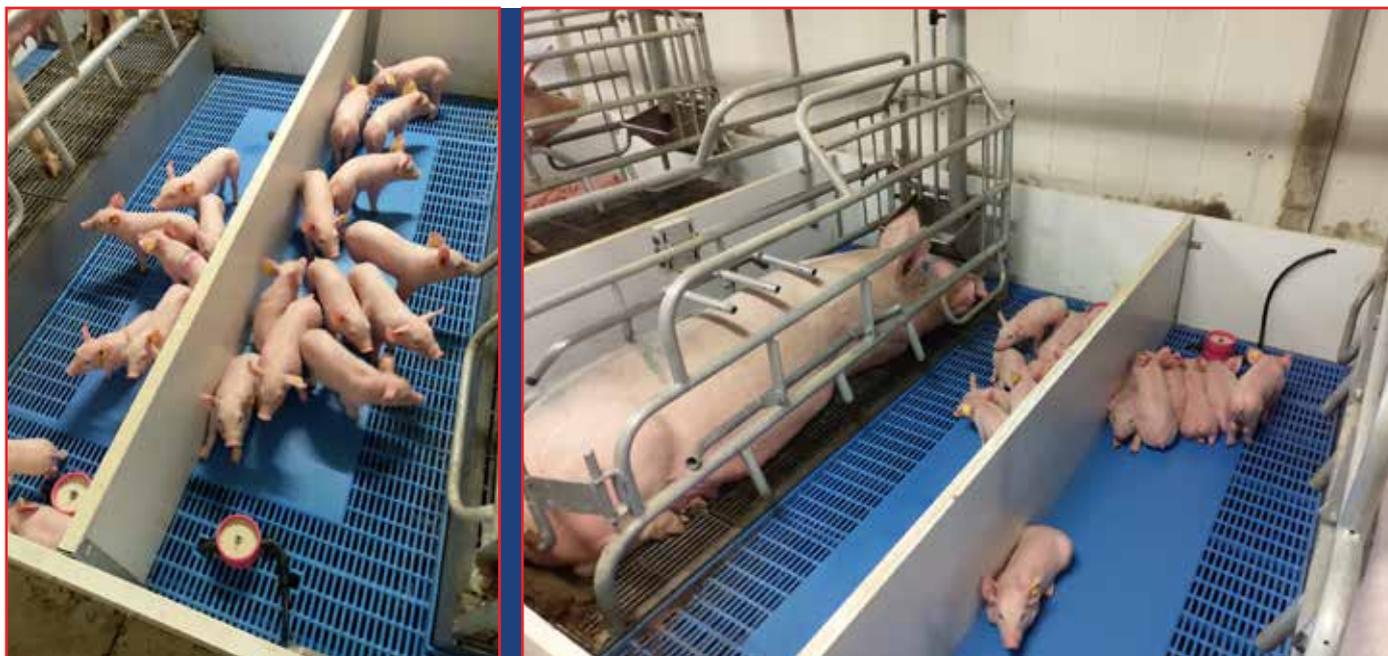
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LEADERSHIP INNOVATION
INTEGRITY 32 YEARS COMMITMENT

How to avoid a weaning dip in piglets

The number of live born piglets is still increasing, while the sow's milk production remains at the same level and pre-weaning mortality remains critical. The weaning dip is largely caused by irregular feed intake after weaning, resulting in lower intestinal health, lower resistance and reduced growth. These consequences remain visible until the fattening stage.



A good feed intake in the farrowing period will have a very positive effect on the weaning dip. Supplementary feed is therefore recommended for extra energy, for both large and small litters. VDL Agrotech has developed the RescueCare closed feeding system, which ensures that piglets have unlimited access to warm and fresh liquid feed from day one. Jos Vlemminx, Sales Manager RescueCare at VDL Agrotech, explains how the system works: "RescueCare is a plug-and-play system, with the focus on easy management. It has been on the market since 2011 and is a proven concept.

In the past year, we have been able to take a huge step forward in the development of the RescueCare concept. "Together with our research and development colleagues, we have made improvements in both automation and pumping methods. For instance, with the RescueClean module, we can clean systems fully automatically. "We have also developed the Helix system, a plug-and-play feeding system with many advantages. Besides saving on labour and ensuring optimum hygiene, the RescueCare system can increase the weight of delivered piglets per sow by up to 30% per year.

Hennie Korten, a sow farmer with 1,200 sows in the south of the Netherlands, has been working with the RescueCare system for years. "It's a labour-saving system that has improved the technical results in the farrowing house.

The management is very easy and the system ensures a good start for the piglets," Hennie told us. The feed kitchen is the heart of the installation. The liquid feed (milk or pre-starter) is prepared in the mixer tank. A mixing motor with an automatic mixing interval ensures the homogeneity of the feed. The controller takes care of the control of the system, with possibilities to read out and operate the controller in an online platform.

The aim of the software development is easy and convenient operation. The Rescue-Clean module is optional for automatic cleaning of the system. It is extremely important to carry this out structurally in order to prevent contamination in the circuit.

How to avoid a weaning dip in piglets

PUMPING SYSTEMS

There are various pumping systems to choose from. RescueCare ensures that milk is available automatically, 24/7 in all compartments. There is a custom solution for every type of house and every type of manager. It all depends on the length of the circuits and the wishes of the farmer. "The recently launched Helix system makes management even easier. We have installed several Helix installations worldwide and have tested the system extensively on farms. Now that the positive effects of this are known, we are ready to roll it out further," says Jos. The Helix system is easy to connect to the mixer tank and the RescueCare control system. The milk remains fresh longer, because the Helix works like a hydrophore in the feeding phase. Pollution is minimised, guaranteeing a more stable pH content of the milk than any other systems. In addition, milk sagging is prevented and the temperature can be maintained in the circuit through the use of heat exchangers.

During the feeding phase, the pressure on the circuit is the same from the first to the last cup due to the use of a closed system. Piglets receive milk at the same time and unnecessary wastage, due to large pressure differences, is prevented. Sustainability was also considered during development. The Helix system saves 80% on energy consumption compared to similar systems with pneumatic or electric pumps. Finally, an optimal, fast and effective cleaning process was considered. Because rinsing can take place at high pressure, another fluid

can be pumped into the system quickly. This allows cleaning products to clean the circuit properly and completely. Hennie Korten was one of the first pig farmers to use the Helix system.

"The Helix system has brought some additional benefits. The milk remains fresh much longer and longer circuits are easier to manage, because you only need one Helix system up to 1,000m of pipe. "Wear parts are also subjected to much less stress, so the lifespan of the Helix system works to our advantage," says Hennie.



UNIQUE DRINKING CUP

The RescueCare cup with patented nipple automatically regulates the feed supply and is equipped with backflow and overflow protection. When the cup is full, the nipple and feed supply are blocked to prevent feed spillage. The feed in the system can therefore not be contaminated by bacteria. Piglets are naturally eager to learn and therefore quickly learn how to operate the cup.

The RescueCare cup should be easily visible and accessible. Preferably, it should be placed near the head of the sow. In this way, sows and piglets can eat at the same time and in the same place, because the following also applies to piglets: seeing eating makes you eat. The pink colour has been carefully chosen to create a contrast with the standard colours of the interior of the farrowing pen.





VICTORIA

INCUBATORS SINCE 1924



CAPACITY FOR
20.000-115.000
EGGS



LEADER IN

HATCHERY

EGG PRODUCTION





VICTORIA
INCUBATORS SINCE 1924

VICTORIA, world leader in the production of egg incubators since almost 100 years now, renews its continue research and efforts in order to improve and apply new technologies to its products,

To this effect, Victoria has introduced newly conceived incubators for 20,000-115,000 eggs of capacity, the final result of the company's constant research aimed to the expansion of the already wide range of incubators supplied. Victoria's focus will be as well on the important novelties lastly introduced on the new control board and to the special trolleys. The processing of Victoria machinery is unique and customized to customers' needs: in fact, each model is designed and manufactured to achieve the maximum results while conserving energy. Nowadays Victoria is developing a special line of incubators with integrated refrigeration system to achieve a temperature range from 4-7 °C, especially designed for vaccines companies.

New setters designed with double glass windows, sandwich cabinet high insulation thickness mm. 45. All internal support for fan, cooling and control box completely arranged in stainless steel.

With a newly designed whole panel which allows:

- Easy and direct access to the electric and control system of the machine simply to clean and maintain.
- Waterproof and protected during cleaning/disinfection operation.
- Built inside with INOX 304 steel.
- Monitor touch screen 10" inch full colors.



zubex®

 **zubiox**
biodegradable



ZUBIOX: ONE BAG AT A TIME!

By: Gabriel Santos
Business Development Director

Zubex Industrial




CBH
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zubiox
biodegradable

37 years ago, in the city of Monterrey, N.L. Mexico, cradle of great companies and one of the most important economic and industrial engines of the country, Zubex Industrial was born. Since its beginnings, the objective has been to manufacture food packaging materials that meet all market requirements, having as an added value, elements such as sustainability and innovation in each development.

Although in its beginnings Zubex started developing PVC structures for cooking hams, little by little it diversified its offer and innovated, until it developed its own triple bubble coextrusion technology, multilayer-multimaterial to ensure the longest possible shelf life, through a high barrier and physical- mechanical properties above the market standard.

Thus, more than two decades ago, Zubex began to set the trend by completely eliminating any chlorinated elements in its structures and using other materials to provide barrier properties. This eliminated the use of PVC, or even PVDC, from all of them. It is also privileged to eliminate additional substances such as powders or even radiation in the products, achieving innocuous materials, free of contaminants and with an exceptional appearance in the market.

With a firm commitment to generate sustainable options and reduce the environmental impact generated by both the company's operations and the products once they are used, Zubex has developed several sustainable strategies, among which stand out the generation of bi-oriented materials to reduce the amount of plastic per packaging unit by up to 50%, preserving and even improving the physical-mechanical properties of the materials.

On the other hand, we are constantly working on a "Cleaner Production" program where important achievements have been made, such as the use of post-production waste in the generation of energy in cement kilns, the recovery of rainwater and condensates for gardening and current use, as well as the transition to the use of 100% clean energy for the operations of the entire plant, and rounding out these efforts, among the most significant, is the creation of a differentiated and unique value proposition in the market: ZUBIOX.





Zubiox is a revolutionary technology in the food packaging market with which, after several years of research, analysis and cooperation with various organizations, such as universities and research centers, the complete biodegradation of packaging materials was achieved, under anaerobic conditions, within 26 months, approximately, this measured and scientifically validated under rigorous international standards such as ASTM D5511, there is nothing like it in the market.

Due to the innovative of the technology, and the scientific-technological support it has with it, this has been awarded in different forums since 2017 to date, some of them have been: Process Expo in Chicago Ill, Expopack, Mexico City, Latampack, Spain, among others.

Although Zubiox is biodegradable, the materials remain unchanged while in process, storage, distribution or applied in a product and it is not until they are in landfill conditions that the process starts, thanks to several enzymatic reactions.

The availability of Zubiox materials ranges from shrink bags, high puncture resistance bags, direct cooking pouches, high vacuum pouches to thermoforming films; all of them with excellent physical-mechanical properties, high printability, gloss, sealability and the necessary barriers to preserve food, which have had a great acceptance in the market and drive the growth of Zubex in different latitudes.

Zubex is undoubtedly a pioneer in different technologies and, together with its sustainability strategy, shows its commitment to achieve a better world, one bag at a time!



THE MAJESTY CHARGE

Fighting Prostate Cancer

CBH values our customers and vendors, so much that we encourage each of them to get tested for Prostate Cancer starting at the age of 40.

Every year CHB International donates a portion of our Net Profit to the Prostate Cancer Foundation (PCF) to fund research of better treatments and a cure for Prostate Cancer.

The PCF funds more than 1,500 programs at nearly 200 research centers in 20 countries.

This initiative is done in memory of Bas W.Q. Hofland.

To donate, go to
www.pcf.org/BasHofland



Early Detection saves lives. Get Tested.



NEW POULTRY SCIENCE BUILDING UNIVERSITY OF GEORGIA



Photography:

Todd J. Applegate / Department Head & R. Harold & Patsy Harrison Distinguished Professor in Poultry Science Department of Poultry Science, University of Georgia

Caroline B. Hofland / CEO CBH International

Nick Place/ College of Agricultural & Environmental Sciences Dean and Director, University of Georgia

For more than a century, many of poultry's most prominent leaders have passed through our #1 ranked program and helped shape the way an entire generation eats. We serve as a catalyst for major industry advancements that have changed the landscape of the poultry sector locally, nationally and globally – thereby supporting and ensuring that poultry will continue to be a sustainable food source for the world and a productive and economic driver for our economy.

Our goal has been, and continues to be, elevating its global impact through partnering with leaders in the poultry sector like Caroline Hofland and companies throughout the world like CBH International.



We do so in numerous ways, as being a home for unbiased testing of equipment and technology, hosting international audiences for workshops and conferences on general poultry topics, to more targeted topics such as ventilation management, bird well-being, and breeder/hatchery management, as well as training the next generation for poultry scientists, not only in the US but throughout the world.

This coming March, we will begin construction on a \$54 million, state-of-the-art Poultry Science Building to replace our 1950s building which does not support the caliber of work within its walls and makes it difficult to attract both students and faculty who want to know they are devoting their time and talent to the very best program in the world.

Our new five-story, 6500+ square meter building will be dedicated to advancing poultry science by preparing the next generation of leaders and conducting innovative research to address complex issues such as ensuring the productivity, health and welfare of our birds.

This building is a public-private partnership with the state of Georgia providing half of the funding. We would like you to consider joining us with the private portion of the project. To perform the innovative research necessary to solve today's problems, to ensure the long-term sustainability of poultry as a food source, to recruit the next generation of poultry leaders, we need you. By supporting this project, you claim a stake in every brilliant professor drawn to pursue their work here, every trailblazing student with big dreams, and every research breakthrough that creates new businesses, generates new jobs, and makes people healthier.

For more information about how you can support our Poultry Science Building campaign, please visit: poultrybuilding.caes.uga.edu - to be able to see naming opportunities, give online, and find contact information if you'd like to talk with us personally.

CBH International – Newsletter

Todd J. Applegate, PhD

Department Head & R. Harold & Patsy Harrison Distinguished Professor in Poultry Science

Department of Poultry Science, University of Georgia



**Higiene
Industria
Alimentaria**



HYGIENE IN THE FOOD INDUSTRY

Hygienic steps in the food industry are an essential part of any area that requires an exhaustive control of personnel hygiene. They are usually located between the common areas (changing rooms, canteens, etc.) and the production entrance and exit areas.

The type of machinery required, its configuration and the correct distribution depends on the type of food plant, the number of employees working in production and the space available for the installation. Within the wide offer that Scanio Systems provides to its customers we can find individual solutions for each hygiene phase or machinery that encompasses different modular functions in a single machine.



Central Cleaning Equipment

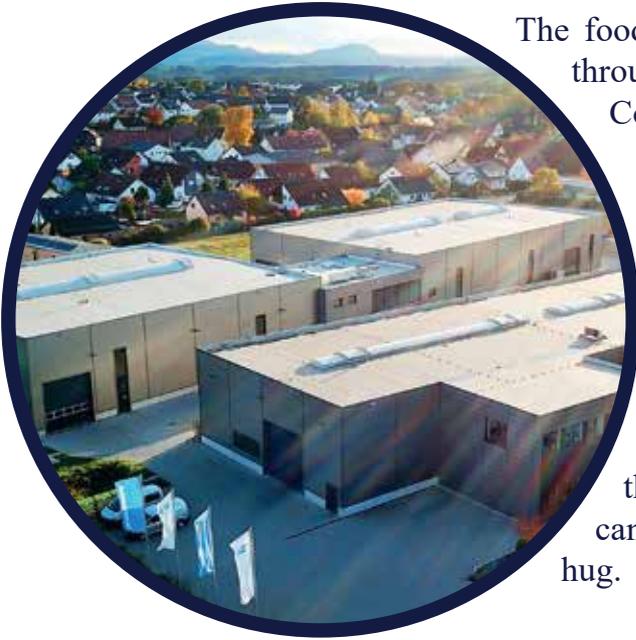
Our central cleaning equipment has been at the forefront of innovation for years thanks to our simple yet comprehensive approach in the area of hygiene. Customers all over the world recommend our solutions due to their high satisfaction with our low pressure cleaning systems.

Features such as low water consumption, modern and functional design coupled with the use of Scanio Systems' commercially available detergent make it easy to maximize hygiene efficiency and allow our customers to work with the peace of mind that they are in compliance with the various food system legislations.

Within our extensive inventory, the different alternatives offered are optimally suited to the customer's demands. Our systems range from simple low-pressure plants to the most advanced cleaning systems with centralized dose quantity controllers, recording of the different process data for subsequent transmission and analysis used for the optimization of the different phases of the company's hygiene plan.



TECHNICAL QUALITY AS A COMPETITIVE ADVANTAGE IN THE FOOD INDUSTRY



The food industries have continued to have demand for their products throughout all these months in which we have been affected by the Coronavirus. They have been one of the few sectors that, in general, have hardly suffered the consequences of the pandemic. Producers are, for the most part, working at a good pace, and investment projects are now being defined at a better level than before the crisis.

The pandemic has shown us things and situations that suddenly change or disappear, and that has made us see what is really important in life. We have had to get used to communicating through virtual meetings or videoconferences. However, these cannot replace a good face-to-face conversation, a handshake or a hug.

This communication between people, no matter in which area of life, is not only a basic need, but is fundamental to the success of personal relationships and also of professional projects.

The different factors that are taken into consideration during a client's decision making process when choosing a supplier for their project is wide and varied. Trust between both parties is undoubtedly a key factor. Both parties must earn that trust, and that can only be achieved through good communication.

"We always want to meet the individual needs of each of our customers. We take our time to do so."

This sentence from the management of REICH Thermoprozesstechnik GmbH is also one of the principles of the German manufacturer of Thermal Processing systems for Food. This statement summarizes what REICH identifies as one of the decisive success factors, and as an important basis for the continuous growth we have enjoyed in recent years: High-quality consulting and a clear customer orientation at the center of all our actions.

Impressive equipment and effective responses

"As a manufacturer of high-quality, high-performance systems for the thermal treatment of food, we are the first point of contact for our customers when it comes to questions, tasks or problems in this area. The expectations are clear: as specialists in this area, we not only have to provide impressive systems, but also effective answers.

Every day we face these challenges," says Tobias Layer, managing partner of REICH. "Fortunately, some things develop naturally. Successful projects make the company better known. And that helps to make it attractive for skilled workers who want to have a job



TECHNICAL QUALITY AS A COMPETITIVE ADVANTAGE IN THE FOOD INDUSTRY

that can bring them a lot for their future. In this way, over the last few years, we have managed to put together a large team of different specialists whose experience and qualities are at the service of our customers' projects. We try to position ourselves clearly as a technological partner of our customers. The focus is always on understanding their needs, both technically and technologically. Only with this knowledge can we develop innovative solutions that offer them added value every day. We achieve this through the close cooperation of our engineers and process technicians with each other, and in their relationship with our customers," continues Tobias Layer.

"In addition, we maintain our network of partners, be they technology companies, external specialists or research and teaching institutions. One example: we work closely with the University of Stuttgart Hohenheim, especially with the department of food materials science. Experience clearly shows that the most successful projects are those in which the customer and supplier cooperate closely and in partnership".

And, of course, thanks to the invaluable help of our distributors.

National and international trade fairs have also proven to be a central communication tool. Trade fairs are an occasion to get together with our customers, to talk about market trends, future projects and also, of course, to have a nice friendly conversation. And also to meet new customers. Like everyone else, we at REICH are very much looking forward to the resumption of trade fairs in the coming months in which we will be participating all over the world.

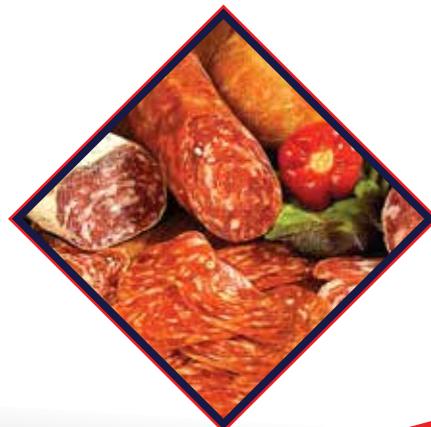
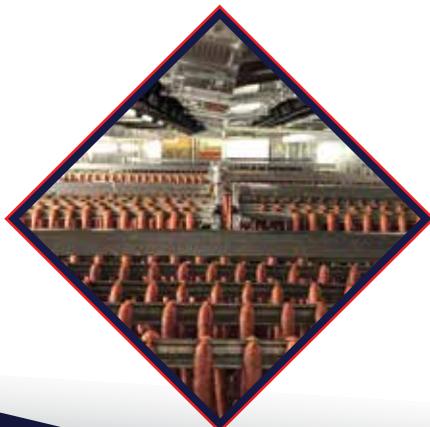




REICH Thermoprozesstechnik GmbH

REICH is Germany's oldest name in the field of thermoprocessing systems for food and is one of the leading suppliers in this industry worldwide. REICH Thermoprozesstechnik GmbH offers solutions for the thermal processing of meat and sausage products, fish, poultry, cheese, prepared foods, vegan and vegetarian products and pet food.

REICH sees itself as a reliable, innovative and dynamic partner for the food industry. The product philosophy is clear: uncompromising quality combined with the highest possible performance and efficiency. Constant investments in infrastructure, development and personnel, as well as the clear commitment to Germany as a production location, form the basis for REICH to remain the first point of contact in the field of thermal process technology for customers all over the world in the future.



EQUINE THERAPY AS A SUPPORT TO THE DUNAMIS FOUNDATION



Dunamis Foundation is a non-profit organization located in the northwest of Quito. Its main mission is to be an agent of change for young women and girls who have survived abuse, family violence and sexual exploitation. One of its emblematic projects is Casa Zoe, a protection house for fourteen teenagers and their babies. Within Casa Zoe, users enjoy various free benefits such as education, doctors at their disposal, psychological therapies, five daily meals and various workshops where the girls improve their motor and manual skills so that, in the future, users can work in a life project that can generate resources for both themselves and their families.

Boris Salinas and his wife Fernanda Grijalva started this project twelve years ago. In their one-bedroom apartment, they received women who had been sexually abused and who were also part of networks of sex workers. They provided them with food, beauty workshops and jewelry in tagua, and shared their religion and beliefs. Boris tells us that "creating the foundation was a call from God, it is our mission on this Earth and everything we do is to serve these girls and protect them."

Part of the foundation's work is accompanying its users in various diligences. The social worker comes face to face with the families of the girls, where many were victims of these crimes. Its objective is to know the entire family circle that surrounds the users, and thus find a person who can serve as a positive entity, with whom the girl can grow up in a healthy way and where her rights are respected. The psychological department treats each of the users and their different traumas. Getting them to trust a stranger is a complicated task, but with time, patience and love, the girls manage to understand and heal the psychological wounds they have.



"Before equine therapy, when the judges or lawyers asked the girls to retell the events they had experienced, they usually froze and couldn't speak, they felt trapped and began to cry," says Giovana García, head psychologist at the Foundation.

Equine therapy is not something that many foundations can afford. The maintenance of the horses, the trainer who teaches the girls and the operating costs are usually very high. CBH International has sponsored this project in its interest to leave a mark and create social awareness in this problem that is often invisible, since a high percentage of women, adolescents and girls remain silent about these crimes out of fear. CBH is in charge of financing all the needs that this workshop requires. Thanks to this, Dunamis can acquire mounts, headgear, and everything necessary for the girls to ride that giant as noble as the horse.



The "Healing Caroline" project, as the executive director and founder, Boris Salinas, has baptized it, in honor of Caroline B. Hofland, estimates to help more than 100 girls and adolescents who are survivors of sexual exploitation, abuse and family violence, in a year. Dunamis' goal, along with CBH, is to continue investing resources in the physical, emotional and spiritual recovery of these girls. In the near future, Dunamis plans to adapt a space so that Casa Zoe users can practice horsemanship in a more professional manner. This covered space will be named Sebastiaan W. Hofland. This joint work is one of the proofs that private entities and foundations can carry out projects with social responsibility.



Juan R. Ramírez Hernández

Founder and Artistic Director

“ Teaching music to children and youth ensures the preservation of the significant cultural heritage of our communities”



Music



FOR SUCCESS

A PROGRAM OF THE ATLANTA VIRTUOSI FOUNDATION INC.

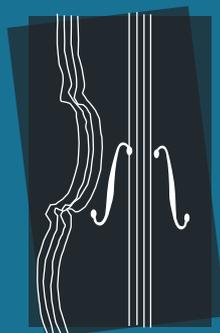


**THE
ATLANTA
VIRTUOSI**



“ All children deserve an education in the arts that empowers them to create, perform, and communicate their feelings. ”

**¡The Music To
Succeed!**



**THE
BUCKHEAD
YOUTH
ORCHESTRA**



I was born in a home listening to beautiful musical sounds. During my childhood in Mexico being the ninth child of my family I always showed affinity to music. My father, a music lover, singer and guitarist, instilled in us the love for this beautiful art, not necessarily with the intention that this discipline would be our profession. He gave each of my brothers and sisters the opportunity to receive private lessons.

Our house abounding with musical instruments gave me the opportunity to try many instruments; mandolins, guitars, marimbas, trumpets, stringed instruments and piano. After a short time I found the instruments that I liked and preferred, these were the violin and the guitar. My first lessons began when I was four years old.

Musical talent germinates in an artistic environment. This environmental experience was an important beginning, a necessary base to progress and develop my musical talent and artistic abilities. At the age of 13 I entered the National Conservatory of Mexico. Throughout my life I have had the joy and fortune to have been under the tutelage of great teachers starting in my hometown, Madero, Tamaulipas, then moving to Mexico City including other cities, Paris, Geneva, New York and Boston.

Music, as a universal, non-verbal language, has the ability to cross all borders, even if they are imposed by economic situations, ethnic background or disability. The study of music makes a positive contribution to academic achievement, confidence, analytical ability, intercommunication and creative potential.

Teaching music to children and youth ensures the preservation of the significant cultural heritage of our communities. Music makes a huge difference in affecting the lives and quality of children's and youth's future engagement in society. To foster the art of music to our children, in Mexico and in every country of our Latin America is to preserve our cultural legacy as a vital part of our existence. I firmly believe that the art of music deserves the same attention as the study of language, reading, mathematics and science for the simple reason and established knowledge that; all children are born with a creative imagination and artistic curiosity.

Musical talent can be cultivated from an early age in the artists of the future. Other students will apply the skills learned in music education, such as critical self-analysis, making better decisions, problem solving, teamwork, and good communication skills. In short, music education also produces better human beings, citizens who are sensitive to our multicultural community, willing and able to make a valuable contribution to society in the future.

All children deserve an education in the arts that empowers them to create, perform, and communicate their feelings.



THE ATLANTA VIRTUOSI FOUNDATION, INC



The Atlanta Virtuosi Foundation was founded in 1977 as a non-profit 501(c)(3) organization with these defined goals: educating young people and the general community through its varied music programs, and outreach partnerships with several educational institutions and public schools. The Atlanta Virtuosi Foundation, under the leadership of its Founder and Artistic Director, Juan R. Ramírez, serves the cultural needs of our constant growing metro Atlanta community.

The mission of the Atlanta Virtuosi Foundation, Inc. is to make available a whole musical education that presents opportunities for professional musicians and young music students to participate in orchestral instrumental arts and to create an environment that is nurturing and stimulating through an artistically literate education. Our continued objective is to provide more in-depth traditional, classical and cultural music experiences for our diverse metro Atlanta area. This enriched music performance organization is designed to meet the increased demand for a professionally supervised youth orchestra which

provides a variety of opportunities for growing numbers of students and creates an environment for young musicians to enhance their technical skills in musical strings instrumental instruction.

PROGRAMS OF THE ATLANTA VIRTUOSI FOUNDATION, INC.

Since its inception in 1977 the Atlanta Virtuosi Foundation has developed and established many programs, enhancing the overall metro Atlanta community and the international community.

- A series of chamber music concerts throughout metro Atlanta
- The Buckhead Youth Orchestra
- Music for Success - An outreach program
- Educational concerts for young children entitled “From Cri-Cri to Mozart”
- Orchestral Studies: Total Immersion at Lake Arrowhead in Waleska, GA
- Scholarships Opportunities for young music students
- Casa de la Cultura-Atlanta
- Festival Latino “Latin Festival”
- International Concert Tours
- Enlace Atlanta-Querétaro



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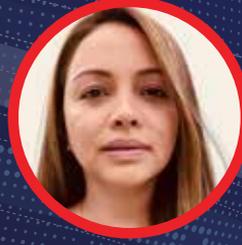
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