

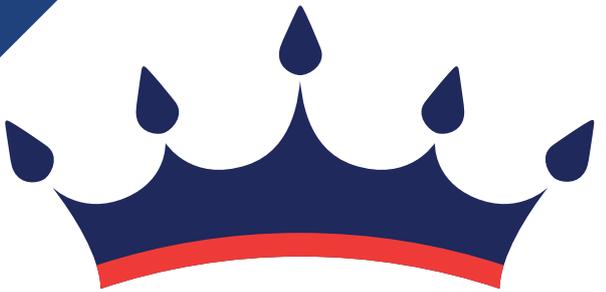


EDITION #14 January 2026

Providing LatAm the Leading Technology
to Feed Humanity



WWW.CBHINTL.COM



CBH
INTERNATIONAL

NEWSLETTER



Dear industry family, customers, suppliers and friends:

Today, we joyfully and gratefully celebrate the 36th anniversary of CBH International, Inc. This anniversary is more than just a number—it reflects a journey full of challenges, learning experiences, and achievements that we have traveled together with our clients, our manufacturers, and, above all, the great team we have at our company serving the industry.

From that dream born with the purpose of bringing us closer to Latin America's food industry and providing solutions for the efficient production of food, to becoming a trusted leader in the market, these have been years of passionate work, commitment, and vision. CBH International has grown with a clear mission: Providing LatAm the Leading Technology to Feed Humanity, under the values that define us and guide every decision we make: *Integrity, Innovation, Commitment and Leadership*.

Over these more than three decades, we have driven efficiency in key areas by developing highly relevant projects in **Animal Production, Primary and Secondary Processing, Value-Added Plants, Feed Mills, Grain Storage, Cleaning Systems, Water Treatment Plants, By-Product Plants, and Odor Control, as well as turnkey facilities and the supply of spare parts and consumables**. All with one goal in mind: helping our clients produce food more efficiently, sustainably and profitably.

We are deeply proud to represent leading companies from Brazil, China, Mexico, Spain, the United States, the Netherlands, and many other countries that entrust us with the challenge of being their extension in Latin America. Together, we have built a solid network that allows us to contribute to the development of culture and sports.

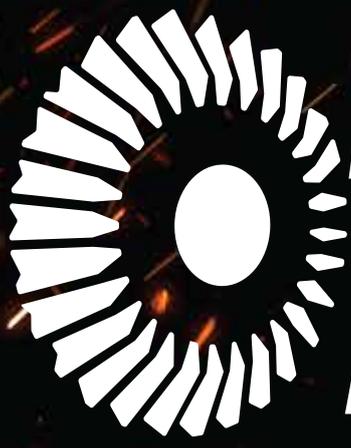
Yet, our commitment extends far beyond business. We believe in the importance of giving back to society a part of what we have received. That is why we support initiatives such as the Dunamis Foundation, with its equine therapy program for the rehabilitation of girls who are victims of human trafficking, as well as the world of art through the talent of the artist Maestro Germán Escanta and other projects that allow us to contribute with hope, development, culture and sport.

As we commemorate these **36 years of history**, we renew our commitment to the future: to continue innovating, continue growing, and continue providing solutions that drive our region toward sustainable and competitive development in the agroindustry sector.

From the bottom of my heart, I wish you and your families a happy and prosperous 2026, full of health, success, and blessings.



Caroline B. Hofland
CEO CBH INTERNATIONAL



thor 41

anOS

MÁQUINAS E MONTAGENS



Continuous Digester



Rotary Tube Dryer



EXCELLENCE THAT TRANSFORMS INDUSTRIES

Since January 2, 1985, THOR Máquinas e Montagens has been synonymous with innovation, quality, and leadership in the sector of equipment for animal by-product processing. With genuinely Brazilian roots, we are a reference throughout Latin America, bringing cutting-edge technology and robust solutions to companies in Brazil, South America, Central America, and Mexico.

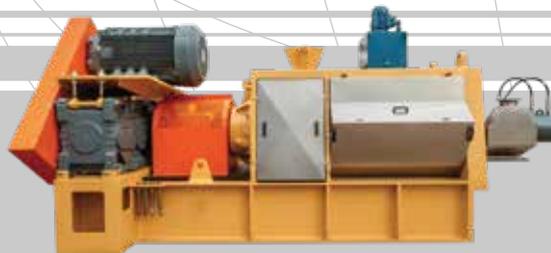
Our headquarters is strategically located in Santa Maria, in the heart of Rio Grande do Sul, with logistical infrastructure that allows us to serve the entire American continent with agility and efficiency. We have our own industrial complex with more than 12,000 m² of built area, equipped with state-of-the-art machinery and a complete organizational structure—covering the administrative, commercial, engineering, project, production control, supply, and manufacturing sectors. At THOR, we do not just manufacture equipment—we build trust, deliver performance, and drive the future of the industry.

MANUFACTURING

We are a benchmark in Latin America in the manufacturing of equipment for the recycling of animal by-products. Our work is essential for the development of high-performance industrial plants, serving the leading global companies in the sector. With innovation, precision, and commitment, we promote sustainability and efficiency on an international scale.

INSTALLATIONS AND ASSEMBLY

We have a highly specialized and committed team, ready to manufacture, install, and assemble our equipment with excellence. We guarantee comprehensive technical support throughout the entire American continent, ensuring quality, agility, and reliability at every stage of the process.



CERTIFICATIONS OF EXCELLENCE

In March 2024, Thor obtained the ASME certification, U Stamp seal, an international recognition that guarantees the quality and safety of our processes and products. We are currently also in the process of ISO 9001 certification, which reinforces our commitment to continuous improvement and operational excellence





OTTEVANGER
MILLING ENGINEERS



¿ THINKING OF GOING MODULAR ?

Build faster. Start smarter.

Start feed production faster – with less risk, lower cost and full automation.
Discover how Ottevanger's Modular Containerised Feed Mill gives you speed, control and flexibility from day one.

MODULAR SOLUTIONS

Ottevanger's Modular Containerised Feed Mill is a fully operational, pre-engineered feed production plant. It offers capacities from 3 to 60 tonnes per hour and can produce any formulation – including aquafeed and premixes. All modules come fully integrated and pre-tested, including automation, electrics and compressed air systems.

The concept requires no high towers, complex foundations or steel structures. A simple shed or shelter will do. You receive a complete, factory-built feed mill – wired, assembled, tested – ready for rapid installation on-site. And because it's fully automated, you get the same control and reliability as in a conventional mill.

Invented over 50 years ago, the modular concept by Ottevanger has proven itself worldwide – helping feed producers reduce complexity and speed up production. Today, more than 100 modular feed mills are operating across 45+ countries.





OTTEVANGER

MILLING ENGINEERS



Engineered and built for speed. Designed for growth

Especially valuable in regions with limited infrastructure or complex logistics – from Latin America to Africa and Asia – the modular concept avoids delays thanks to off-site construction in our Dutch facility. Its smart, standardised design reduces build time by up to 50%, saving both cost and stress.

ESPECIALLY VALUABLE IN REGIONS WITH LIMITED INFRASTRUCTURE OR COMPLEX

- › Up to 50% faster build time, no concrete or steel structures required
- › Pre-tested, fully automated modules – ready to run
- › Easy on-site assembly with minimal equipment and resources
- › Scalable, compact and energy-efficient design
- › Includes integrated systems, support frame and commissioning service

Proven in practice

Examples include the 15 tph facility built for S.I.P.O.R. S.A. de C.V. in Mexico and the Leong Hup project in the Philippines – both completed with minimal site preparation and rapid start-up.

WHY OTTEVANGER

We are a Dutch family business with over 100 years of experience in feed processing. We offer complete solutions for feed producers – from standalone machines to fully automated plants. Whether it's a containerised unit or a full greenfield project, we design systems that work in the real world: energy-efficient, reliable, and ready for the future.

From Grain to Feed. Built on Craftsmanship. Driven by Innovation.

¿Ready to grow?

Want to learn more?

Let's talk about your goals - and how we can help you get there. Visit www.ottevanger.com

With Ottevanger, you don't just build a mill. You build a future - From Grain to Feed.





COMPREHENSIVE SOLUTIONS IN POULTRY PRODUCTION EQUIPMENT



OUR VISION, YOUR SUPPORT.

At NS Group, we work to ensure that every poultry producer has access to reliable, efficient, and high-performance technology. We are a multinational company with a presence in Mexico and Colombia, committed to the development of more profitable, sustainable, and safer farms.

Headquartered in Puebla, Mexico, and with a solid track record in both the swine and poultry industries, our focus is on creating tailored solutions that raise the operational standards of our clients. From technical equipment to after-sales support, at NS Group we are driven by offering more than just products: we deliver trust.



NS Poultry: Production, Equipment, and Technical Support

Our specialized poultry division combines production expertise with state-of-the-art technology. We currently operate three production modules with a capacity of two million birds under partnership schemes, where we maintain high sanitary standards and management efficiency.

This direct field experience allows us to design and distribute equipment with a clear understanding of the real needs of a poultry farm. Our product line is focused on optimizing feeding, hydration, and comfort processes for birds, thereby improving their zootechnical performance.





SPECIALIZED EQUIPMENT FOR POULTRY FARMS

FRP SILOS:

Manufactured with fiberglass-reinforced plastic (FRP), our silos are designed to preserve feed quality from storage to distribution.

THEIR ADVANTAGES INCLUDE:

- › High resistance to weathering and corrosion.
- › Superior thermal control, reducing internal heating.
- › Smooth interior walls, preventing feed buildup and mycotoxin formation.
- › Airtight lid system, ideal for extreme climates.

TZC3 FEEDERS

A design conceived from the chick's very first day. Our feeder prevents birds from entering the tray, keeping feed clean and accessible. Made from high-durability virgin plastics, it is a simple yet effective solution that enhances early growth and feed conversion.

DRINKERS AND HYDRATION SYSTEMS

We offer both automatic and manual drinking systems, equipped with highly sensitive nipples that deliver fresh water without dripping, thus protecting the litter. Built with durable materials such as stainless steel and technical plastics, they guarantee a long service life.

COMPLETE DRINKING SYSTEMS

With a robust design, our systems are built to withstand environmental stress while providing precision and consistency in water supply, even under the most demanding conditions.

NS PROJECTS: TURNKEY FARMS WITH IN-HOUSE

One of our pillars is the comprehensive development of farms through NS Projects. Our technical team oversees every phase: design, supply, construction, installation, and after-sales service. Thanks to our logistics infrastructure and proprietary fleet, we guarantee on-time delivery, quality, and budget compliance, ensuring that every component of your farm operates from day one.



Desarrollo de Proyectos Llave en Mano

- Ingeniería
- Diseño
- Construcción
- Equipamiento
- Instalación
- Servicio

At NS Group, we bring the best of the world to your farm. Our experience, technology, and commitment are at the service of your poultry operation.

Connect with us to take your farm to the next level.



Bebedores

MODELO 4006LL
Controla automáticamente el nivel de agua.

MODELO 4006HL
Controla automáticamente el nivel de agua y evita la contaminación.

Bebedero de Nipple

Sistema de bebedero



Gasolec®
AMERICAS

WE SELL M8 AND G42



M8 Gas Fired Infrared Heater

M8 = 17,000 BTU

- ✓ Adjustable from 100% to 12 % depending on pressure and gas type
- ✓ Directly heats the chicken, creating confort zones
- ✓ Minimum gas consumption
- ✓ Lightweight for easy handling and less damage

Low Profile Poultry Heater

G42 = 40-45,000 BTU

- ✓ Direct Spark Ignition
- ✓ 40 - 45,000 BTU heating capacity
- ✓ 13 - meter diameter coverage
- ✓ Optimized heating pattern



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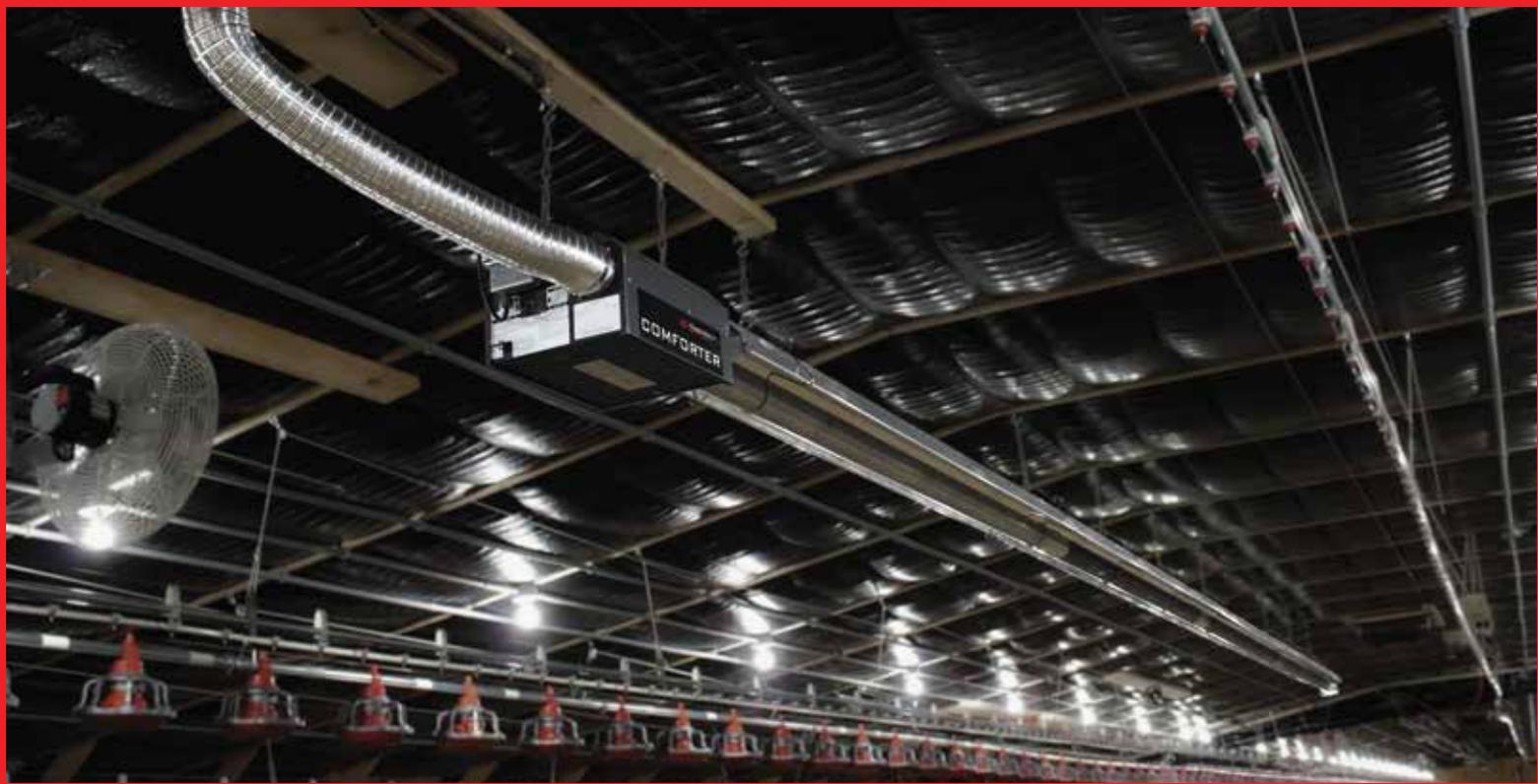
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CBH INTERNATIONAL



Gasolec®
AMERICAS



Radiant Tube Heaters

For Poultry and Swine Installations

- ✓ Sealed burner control box
- ✓ Tube sets and burners tailored to the jobsite
 - ✓ Tube Sets 3M to 18.2 Long
 - ✓ LPG, LP or NG Burners 40,000-175,000 BTU
- ✓ Aluminized steel tubing
- ✓ Single stage and two - stage burners



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HPP (High Pressure Processing) and Its Applications

High Pressure Processing (HPP) is a non-thermal food preservation method that inactivates harmful bacteria while keeping food fresh, flavorful, and free from preservatives.

HPP has a wide range of applications in refrigerated foods and beverages, using water as the medium to apply pressure of up to 6,000 bars.

HPP technology is recognized by food safety authorities worldwide.

With over 30 years of research and international applications, this technology has established itself as one of the most effective solutions for preserving fresh foods and beverages.

Fruit purée was the first industrial application of HPP, developed in Japan in the early 1990s. Its numerous advantages led to rapid expansion across a

broad variety of foods and beverages from the earliest HPP applications in guacamole and fresh juices to the latest trends such as ready-to-eat (RTE) meals, plant-based sauces, baby food, and pet food.

Other categories that benefit from HPP include dairy products and seafood. HPP technology enables cold extraction of lobster and other shellfish meat, as well as the shucking of oysters and mussels.



**Let's take a walk
through the
supermarket and
discover where HPP
is being used**



PRODUCTOS
CÁRNICOS



ZUMOS Y
BEBIDAS



ALIMENTACIÓN
INFANTIL



GUACAMOLE Y
PRODUCTOS DE
AGUACATE



SALSAS, PROD.
VEGETALES Y
DE FRUTAS



**HPP Applications
Support & Incubator**



ALIMENTACIÓN
PARA MASCOTAS



PLATOS
PREPARADOS



PRODUCTOS
LÁCTEOS



PESCADOS Y
MARISCOS



FARMACIA Y
COSMÉTICA

JUICES AND BEVERAGES:

This segment has experienced significant growth thanks to the wide variety of beverages developed in recent years. HPP preserves flavor, color, and composition without the need for preservatives, meeting the expectations of today's consumers. For fruit and vegetable juices, this technology maintains nutrients, vitamins, antioxidants, and flavor.

It is the closest experience to drinking freshly squeezed juice, but with an extended shelf life typically 45 to 120 days while ensuring food safety. Other beverages that benefit from HPP include smoothies, plant-based milk alternatives, cold-brew coffee and tea, fruit-infused waters, vegetable soups, functional energy drinks, and probiotic beverages.

GUACAMOLE, AVOCADO-BASED PRODUCTS, AND PLANT-BASED SAUCES :



Guacamole was one of the first products to benefit from HPP technology and remains among the most popular HPP products. Thanks to HPP, guacamole producers were able to market a natural, preservative-free product for global distribution.

HPP significantly extends guacamole's shelf life—up to 60 days under refrigeration of all kinds of avocado-based products ready for consumption, keeping the color, aroma and flavor intact for the consumer. HPP achieves partial inactivation of polyphenol oxidase (PPO), the enzyme responsible for browning in avocado-based products. As a result, the natural green color remains stable for a longer period.

HPP also ensures safety and extends the shelf life of avocado pulp, avocado halves, and avocado-based beverages. Beyond avocado products, the technology is widely applied to plant-based sauces, including hummus, cheese, based dips, salad dressings, and marinades. Many of these sauces use cold-pressed ingredients, and because HPP is a non-thermal method, the

entire cold-production chain preserves freshness and flavor.

ORGANIC DELI MEATS AND MARINATED MEATS :

Both raw and ready-to-eat (RTE) meat products remain one of the largest sectors applying HPP technology, as an alternative to preservatives and additives while ensuring food safety.

A wide variety of meats have proven successful with HPP technology, including cured and sliced ham, roasted chicken and turkey cuts, hand-pulled pork, cured sausages, raw and marinated meats, as well as duck and goose specialties and much more.



HPP is the best food safety solution against foodborne pathogens such as Salmonella spp., E. coli, and Listeria monocytogenes in meat products. It also inactivates spoilage microorganisms, ensuring compliance with strict regulations set by national food safety authorities in many countries.

How to Identify HPP Products ? While HPP has long been recognized by food producers and retailers, consumers are only beginning to discover this innovative technology that provides foods with a homemade taste.

Many HPP products are marketed as “cold-pressed,” “cold-pasteurized,” or “all natural, preservative-free.” If a product offers both extended shelf life and a clean label, it has most likely undergone HPP. The Cold Pressure Council (CPC) which leads, facilitates, and promotes industry standardization, user education, and consumer awareness of High Pressure Processing—created the High Pressure Certified seal to help consumers recognize the benefits of this method. With this certification mark, consumers can easily identify foods treated with HPP rather than thermal pasteurization or harsh chemical preservatives.



¿HOW DO WE PREPARE OUR FARMS FOR THE FUTURE?

Most farmers tell us that their main challenges are the environmental sustainability of pig farming, the lack of generational replacement and labour, the economic viability of farms, maintaining good animal health and changes in meat consumption trends. To successfully face these challenges, we must apply practices and technologies on our farms that help us improve each of them.

SUSTAINABILITY

To minimise the environmental impact of our activity, we must reduce our water and carbon footprint, GHG (greenhouse gas) emissions, and atmospheric pollutants such as ammonia, as well as avoid the contamination of aquifers due to incorrect use of slurry. To this end, it is essential to make efficient use of feed and water, to maximise the use of feed protein by the animal, to empty the pits of the warehouses as often as possible, to separate the liquid and solid phases of the slurry, to acidify or cover the slurry ponds, to distinguish the different nutrients in the slurry and to apply them in the correct dose at the right time, according to the needs of the crops, which allows minimising the evaporation of ammonia by using it at ground level, buried or diluted in water by fertigation.

MANUAL LABOR

Our farms must appeal to the labourer to attract and retain talent. The facilities must be comfortable and safe and have a good level of automation to reduce the number of people needed to care for our animals. We must invest in training and assume that the new generations are digital natives and communicate better with digital devices, allowing us to control and improve the different consumption and processes.

ECONOMIC VIABILITY

To increase the economic profitability of our farms, we must first look at the main costs and try to reduce them. The main cost of pork production during the fattening phase is feed, which accounts for around 45% of the total price, so to improve farmers' economic benefits, it is essential to focus on reducing the cost of feed.

Feed waste should be reduced, feed intake should be controlled and maximised to improve digestive performance and feed conversion rate, the diet should be adapted to the needs of the animals at each stage, environmental conditions should be kept within the animals' comfort zone, and consumption and growth data should be monitored and processed to notice problems and areas for improvement.



The second most considerable cost is piglets (approximately 30% of the total price), so the increase in live births per sow and the reduction in mortality have a very positive effect on the business. Sows should be inseminated at the right time and kept in optimal body condition, maximise their feed and water intake during lactation to increase milk production, minimise loss of body condition to improve their fertility and prolificacy of the next farrowing, ensure consumption of the necessary amount of colostrum and maximise milk intake of piglets, give milk starters to piglets in farrowing, have a sufficient lactation period, improve the transition from milk to feed after weaning, improve the transition between different diets during the transition phase and keep the animals in an environment adapted to their needs at each stage.

ANIMAL HEALTH



Regarding what we can do at the farm level to maximise animal health and minimise the use of antibiotics, on the one hand, it is vital to keep animals free of infections, so it is essential to maintain very high levels of hygiene and biosecurity, both external (prevent infectious agents from entering the farm) and internal (that the all in - all out is rigorously complied with, and that mobility flows should always be from the most sensitive areas to the least sensitive, and never the other way around). On the other hand, the immune system of the animals must be strengthened by keeping them in optimal environmental conditions, both in terms of materials in their environment, as well as ventilation, temperature, humidity, availability of space and adequate access to water and feed.

In addition, we know that the increase in animal welfare, which is understood as reducing negative factors, is always accompanied by a rise in health and productivity, so it is an excellent investment. Not only does it not increase production costs, but it reduces them. As for the increase in animal welfare via the rise in positive stimuli, the producer can assume those that imply an increase in productivity. However, the costs of those inelastic to productivity should be considered by the consumers who want to pay for them.

CHANGES IN CONSUMER TRENDS



We must be aware of the importance of society's perception of pig farming in many aspects. Consumers are increasingly concerned about how their food is produced beyond food safety, giving a lot of importance to animal welfare, so we should go to systems that limit the use of cages and boxes in all phases of production, having sows in groups and loose pens, supplying them with enrichment material and giving them more space.

In addition to the interest in how the animals are raised, there is the concern about the environmental footprint of their production. We have the means to produce high-welfare and sustainable animals. Still, we must apply them and do everything to the best of our

ability, improve the image of our farms so that people see modern and clean facilities, feel proud of what we do, share it and explain our story, including through our social networks. We must proactively communicate how well we do and that we continue to improve day by day. This way, we will counteract the campaigns against our industry so that consumers continue to trust us and consume pork, including the new generations.



topcoldcontrol
industrial cooling technologies

TOP COLD CONTROL BV: INDUSTRIAL REFRIGERATION WITH A FOCUS ON CONTINUITY

At Top Cold Control BV, continuity is key through reliable, tailor-made cooling solutions. Since its founding in 2007 by Twan van Bijnen, the company has specialized in industrial refrigeration technology for sectors such as the food industry, logistics, and chemicals.



A COMPLETE PACKAGE

Top Cold Control offers a full range of services: from design and installation to monitoring and service. Thanks to in-house specialists, control systems and visualization are developed fully customized to each client and installation. This is always done in line with the latest technology, as we continuously innovate and integrate new solutions.

EXPERIENCE AND INNOVATION COMBINED

Top Cold Control distinguishes itself through its combination of extensive experience, short communication lines within the organization, and a practical approach to design and construction.

Whether it concerns new-build projects, replacement needs, or energy-saving optimizations: technology and customer requirements jointly set the direction.



A DEDICATED TEAM

Top Cold Control has grown into a close-knit team of 31 professionals—a powerful mix of experienced specialists and young talent.

The management team consists of founder Twan van Bijnen and Arjan Maas, who joined almost from the start as Twan's right-hand man. Together, they set a clear course and safeguard the company's long-term future.

Craftsmanship, teamwork, and commitment are at the heart of our way of working. Our technicians, engineers, and project managers think not only technically but also practically alongside our clients. By continuously investing in knowledge sharing, internal training, and the onboarding of young professionals, the team remains flexible, innovative, and ready for the future. The working atmosphere is no-nonsense, open, and solution-oriented—with one shared goal: delivering the best service to our customers.



ANTICIPATING THE ENERGY TRANSITION

The industry faces major challenges: stricter regulations on synthetic refrigerants (F-gases), rising energy costs, and an increasing focus on sustainability. Top Cold Control responds with installations using natural refrigerants such as CO₂ and NH₃, smart control systems, and efficient heat recovery. This results in lower emissions, lower costs, and future-proof solutions.

“We see that more customers are choosing sustainable installations that are both environmentally friendly and ensure the continuity of their production. That is our focus: applying technology for profitable and responsible solutions.”

PROVEN EXPERTISE IN PRACTICE

Examples from our portfolio include:

- **SnowWorld Rucphen:** Realization of an ammonia (NH₃) installation with stable, energy efficient operation. The system is low-maintenance and perfectly aligns with SnowWorld's sustainable vision.
- **Esro Nuenen:** Advanced NH₃/CO₂ cascade project with plate freezers (down to -45 °C), spiral freezers (536 kW), two flake ice machines, and integrated heat recovery for offices, underfloor heating, and cleaning water.
- **TMA Amsterdam:** High-performance NH₃ installation in a sustainable 16,000 m² facility, certified BREEAM-NL Excellent. The system includes cold and freezer rooms with dynamic capacity control (3000+ kWh), delivering maximum energy efficiency and fiscal benefits via the EIA. Includes a 10-year maintenance contract ensuring 24/7 reliability.
- **Supply Point Cuijk:** Installation of 15 industrial plate freezers, designed for high freezing capacity and stable operation. The system is optimized for rapid product cooling and provides maximum efficiency under continuous load—ideal for bulk processing in the food industry.
- **Pronaca Ecuador:** Two NH₃ plants for poultry cooling—an international application of natural refrigerant technology.

A RELIABLE PARTNER WITH A PRACTICAL APPROACH

Top Cold Control is renowned for its problem-solving strength. With a pragmatic approach, short lead times, and clear communication, clients are fully supported. Whether it's new construction or modifications of existing systems, the team responds quickly and thinks in terms of feasible, future-oriented solutions.

Reliability and integrity are deeply embedded in the company culture. Clients can count on clear agreements, consistent performance, and service that goes beyond the standard. Customers who choose Top Cold Control choose reliability and a long-term partnership.



Experience Excellence in Grain Storage Solutions with Chief Agri.

Chief Agri, a division of Chief Industries, Inc., is a global leader specializing in the design, manufacturing, and sales of state-of-the-art grain storage systems. With a rich history spanning over 60 years, Chief Agri has accumulated extensive experience, making it a trusted partner for farmers and agribusinesses around the world. As an industry leader, Chief Agri offers a wide range of products designed to meet each customer's unique needs, ensuring their grain storage requirements are not only met, but exceeded.

COMPREHENSIVE GRAIN STORAGE SOLUTIONS

Chief Agri's commitment to excellence is reflected in its extensive product line, which covers every aspect of a complete grain storage system.

Their offerings include:

1. Steel Grain Bins:

Chief Agri provides a wide selection of galvanized steel grain bins in various configurations, sizes, and capacities. These bins are precisely engineered to ensure durability, weather resistance, and efficient grain storage.

2. Grain Handling Equipment:

Efficiently transport and manage grain with Chief Agri's full line of grain handling equipment. From belt conveyors and chain conveyors to bucket elevators, their solutions optimize handling processes, reduce downtime, and boost productivity. Capacities range from 10 TPH to 1,500 TPH.

3. Grain Conditioning and Maintenance Equipment:

To preserve grain quality, Chief Agri offers top-tier conditioning equipment such as fans, heaters, and aeration floors. These tools effectively control moisture and temperature levels, protecting stored grain.

4. Smooth-Walled Square Bins for Feed and Flour Mills:

For agribusinesses with specific food storage requirements, Chief Agri offers square bins for feed mills, soybean paste, and flour. These versatile bins can be customized to meet individual operational needs.



EFFICIENCY AND COST-EFFECTIVENESS

Chief Agri's commitment to efficiency and cost-effectiveness sets them apart from the competition. Their grain storage solutions are designed to maximize space and optimize operations, resulting in lower storage costs for customers. By combining cutting-edge technology with competitive pricing, Chief Agri delivers value tailored to each customer's unique requirements.

EXCEPTIONAL CUSTOMER SERVICE

At Chief Agri, customer satisfaction is not just a slogan—it drives everything they do. Their dedication to delivering exceptional service goes beyond the point of sale. The Chief Agri team is passionate about supporting customers throughout the entire process. From initial design to construction, they offer expert guidance and technical support, ensuring every client receives the best grain storage system possible, customized to their operational needs.

BUILDING RELATIONSHIPS THROUGH ENGINEERING EXCELLENCE

Chief Agri's motto, "We Build Relationships," encapsulates their commitment to forging long-term partnerships with their clients. In addition to delivering top-quality products, Chief Agri strives to foster trust, reliability, and a strong connection with its customers. This approach has earned the loyalty of farmers and agribusinesses worldwide, making them the preferred choice for grain storage solutions.

In conclusion, when you choose Chief Agri for your grain storage needs, you choose a partner with a legacy of excellence, a commitment to innovation, and a passion for supporting your success.

Experience the Chief Agri difference today and unlock the full potential of your grain storage system.



VERDERIO
MEAT PROCESSING TECHNOLOGY

VERDERIO AND ITS FUNDAMENTAL PRINCIPLES

Since 1962, Verderio has been synonymous with quality and innovation. Over the years, the company has grown to achieve a leading position worldwide, while always remaining true to its fundamental principles. Verderio has consistently focused on innovation, quality, and safety, designing complete systems that deliver precise and reliable performance while at the same time improving working conditions inside the plants. Understanding customer needs and pursuing continuous research allow us, year after year, to provide increasingly efficient solutions.

Verderio's systems cover all stages of processing rabbits, poussins, quails, and chickens. These are complete, high-performance systems that are easy to operate, maintain, and sanitize. The experience gained alongside our customers throughout the years has enabled us to develop installations that effectively meet production requirements and comply with current regulations.

For Verderio, the word "quality" first and foremost means the precision and passion we put into designing and building our systems. Secondly, quality means having an in-depth knowledge of our customers' needs and working conditions, in order to develop machines that simplify daily operations and make them safer. Quality also means providing all the information and materials required for a clear understanding of the systems, ensuring simple and intuitive management thanks to explanatory diagrams, illustrated alarm systems, easy sanitation, and a range of additional solutions.



DESIGN AND MANUFACTURING OF SYSTEMS

Verderio designs its systems in-house, relying on over half a century of experience to refine every detail and achieve the highest quality standards. Thanks to our production flexibility, we can also develop and deliver tailor-made solutions to meet specific requirements.

Verderio systems are entirely manufactured internally, with strict control over every step of the process. Each machine is assembled and tested in-house to ensure full compliance with every aspect before being prepared for shipment.

Verderio systems fully comply with the strict European regulations governing the sector, guaranteeing performance, safety, and animal welfare.

INSTALLATION AND TRAINING

Verderio staff will install the system at the customer's facility and carry out final testing, ensuring an efficiency rate of 98%. The systems are intuitive to use and require minimal maintenance. Our technicians train the customer's staff so they can operate independently in all aspects, both in system operation and routine maintenance.

AFTER-SALES SERVICE

For any requirement, you can rely on Verderio's team: we can guide you remotely, providing instructions to solve minor issues, or intervene on-site in case of more complex problems or modifications.

At all times, you can count on our experience and our skilled personnel to provide effective support. Verderio can also supply all spare parts for our systems, while consumables are compatible with the most common options available on the international market.



Industrial water purification, especially for the food and food related industries



Every wastewater stream is unique. Therefore, knowledge of industrial production processes as well as experience of water treatment are required to effectively manage wastewater from industrial processes. Marel Water Treatment is specialised in treating industrial wastewater and sludge. Furthermore we have up to date knowledge of such production processes, especially in the fields of food processing.

OUR SOLUTIONS

Marel has more than 50 years of experience in wastewater treatment in the food processing industry, specializing in meat, poultry and fish.

Marel Water Treatment offers standard and customized systems to treat wastewater so thoroughly that it can be discharged to surface water or reused in a variety of processes. We can advise you on systems specifically tailored to deliver the best possible results. By implementing effective solutions, we can help you comply with legislation, reduce waste of valuable resources and improve your sustainability outcomes.

As the world's population grows, so does the need for safe and sustainable food. Processing raw materials in vast quantities puts a strain on water supplies, and so we must find ways to use this valuable resource responsibly.

To help you address this challenge, Marel Water Treatment can implement processes to minimize water stress on your local environment. Our internationally recognized water treatment division provides solutions for all types of food processing wastewater. Because every drop of water counts, we help processors minimize wastewater, enhance efficiency and increase sustainability.



FOR FOOD AND FOOD RELATED INDUSTRIES

- › MEAT › POULTRY › DAIRY › FISH
- › BEVERAGE › PETFOOD

TECHNOLOGIES AND INDUSTRIAL PRODUCTION PROCESSES

- › PRIMARY TREATMENT › SECONDARY TREATMENT
- › TERTIARY TREATMENT › WASTE TO ENERGY



PRIMARY TREATMENT:

Organizations are obliged to ensure that any wastewater they produce can be discharged to the sewer without any adverse effects. Coarse particles and fats can clog sewers, affecting households and other businesses that discharge to the same sewer. Cleaning costs are usually recovered from the party that causes the initial problem.

Minimum measures must be taken to prevent clogged sewer systems. These measures range from using filter baskets in the production process in combination with an elementary static fat trap to mechanical systems that remove between 60% and 80% of the pollutants.

SECONDARY TREATMENT:

In most countries, the requirements for discharging to surface water are established in local legislation. However, there are also countries that link the discharge requirements to the volume and flow rate of the water receiving the discharge. In almost all cases, a biological (anaerobic and/or aerobic) treatment step is required.

Under critical conditions, additional measures may be necessary to be able to handle emergencies. Marel Water Treatment is able to purify the water to any desired degree of purification.

TERTIARY TREATMENT:

Re-use / recycle - lowering water costs and footprint Water is an incredibly valuable resource, and that is why all organizations - regardless of industry - could benefit from lowering water usage and thus costs and water footprint. Therefore, when it comes to food processing operations, the efficient use of water is of paramount importance.

The world's population is constantly growing, and that means the global demand for food is increasing by the second. Producing and processing such vast quantities of food puts additional strain on finite resources such as water, and so finding ways to better manage water use and waste water treatment is vital.

WASTE TO ENERGY:

Waste-to-energy is the process of generating energy in the form of electricity and/or heat from the waste primary treatment, or the processing of waste into a fuel source. On top of that, it's also about reducing the amount of waste that is produced in such a way that the consumption footprint decreases, and avoiding additional treatment costs.





Scanio Systems S.L.



**HYGIENE IN
THE
FOOD
INDUSTRY**



Hygienic steps in the Food Industry are an essential part in any area that requires thorough control of staff hygiene. They are usually located between the common areas (changing rooms, canteens, etc.) and the production entry and exit area.

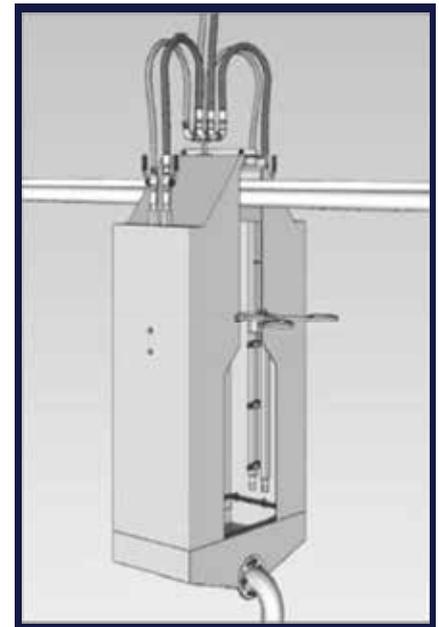
The type of machinery needed, its configuration and the correct distribution depends on the type of food plant, number of employees working in production and space available for the installation. Within the wide range that Scanio Systems offers to its customers, we can find individual solutions for each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



DISINFECTION MODULE

Scanio Systems, S.L. has developed a very effective disinfection module that can be combined with other disinfection modules needed in the company, such as the disinfection of belts, hooks, overhead boxes, cooling baths, etc.

- Perfect hygienic effect
- 50% water savings
- Less contamination when scalding and more efficient scalding
- Capacity up to 15,000 channels per hour
- Stainless steel cabin 400 x 660 x 1500
- 2 x Manifold
- 4 x 1/2" Check Valve
- 4 x 1/2" shut-off valve
- 2 x 1000mm high pressure hose + 1/2" connectors
- 2 x Low Pressure Hose 10 bar 1 m
+ 1/2" connectors x 1/2" water/air distributor
- 1 x Drain Pipe
- 1 x riel G 1700 mm
- 2 x Guide Stirrup
- Water consumption/pressure: 1.40 litres per hour / 10 bar
- Air consumption / pressure: 200 litres per minute / 6-8 bar





In silence, a young girl approaches the horse. She trembles. She breathes. She touches it—and climbs on.

On the outside, it looks like just a simple ride, but inside, something breaks... and something is rebuilt.

Riding is not just riding. It is starting over. It is learning to believe again.

We work with adolescents whose lives have been marked by experiences too heavy to carry, stories difficult to tell—but even harder to live. They come to us carrying not only physical or emotional wounds, but also a deep loss of trust: in themselves, in the world, in the future.

That is why every step we take in the process of restoration has a clear purpose: to rebuild what was broken—not through charity, but through conscious, professional, and human companionship. On that path, we discovered that horses could become essential allies.

What once seemed like a complementary activity—horseback riding—has become a central space in the therapeutic journey of many of our young women. Riding is not just a technique; it is learning to breathe, to balance, to observe. It is a way of re-educating the body... and also the soul.

Horses are never indifferent. They sense fear, tension, anger. But they do not respond with violence; they do not attack or wound. They wait. They accompany.

They speak a language that needs no words.



That connection—subtle yet powerful—is what has allowed many girls to trust again: first in the animal, then in those who walk beside them... and finally, in themselves.

“Riding made me feel like I could take back control,” one of them said. “For the first time, I didn’t have to run away.”

With the guidance of a specialized instructor, these young women learn more than riding techniques. They learn to hold someone’s gaze, to stand tall, to fall without fear and rise without shame. They learn to respect, and to be respected. To guide, and also to be guided. And in that process, they begin to heal.

The physical benefits are well documented: improved posture, stronger muscles, regulation of the nervous system, better balance. But the deepest transformation happens within.

In this context, horseback riding becomes a form of integral therapy. It channels anxiety, builds self-esteem, and—above all—restores a sense of belonging and achievement. Every step forward—no matter how small—is a personal victory.

And often, this process is accompanied by something spiritual: intimate, silent. In the contact with a noble, living, sensitive being, some girls discover a form of faith: a faith that things can change, a faith that their life matters.

This program exists thanks to the generosity of individuals and organizations who believed in a different model. They contributed resources, time, and, above all, trust to provide young women with a safe, appropriate space and everything needed to make the experience secure, meaningful, and dignified. And what they have achieved with their support is greater than they can imagine. They have allowed girls who once arrived broken to now speak of goals. Adolescents once silenced by pain can now tell their stories without fear. Young women who did not believe in themselves now dream of teaching others to ride, of working with horses, or simply of living in peace.

There is a mysterious strength in horses—a blend of power and sensitivity, of movement and stillness. Perhaps that is why they connect so deeply with those who have been wounded. Because they understand, without words, what hurts. And also, without words, they show the way back. The road to freedom is not always walked with steady steps. Sometimes it is ridden—softly, but steadily—leaving fear behind. And in that journey, every gallop, every breath, every glance shared... is an act of life.

Thank you for being part of this story.

Thank you for believing restoration is possible.

And for allowing a young girl, through a horse, to discover the most important truth of all:

That her life still holds value.

WWW.DUNAMISFOUNDATION.COM



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**Ecuadorian
Master Painter**

More than 10 years ago, a story began with the painting of a great Pure Spanish Breed (PRE) horse named His Majesty Yunque VIII, who started a significant project. To this day, there are more than two hundred paintings in private ownership around the world.

In the equestrian world, each of these paintings has its own story, "What My Horse Means to Me," which will be featured in a book in 2026.

As part of this initiative, the Atheneum Club will host an exhibition of Germán Escanta's works from March to December 2026, giving visitors the chance to immerse themselves in a captivating collection that celebrates the timeless harmony between art, beauty, and the grace of the horse.



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.

LIVE PRODUCTION



FEED MILLING



PROCESSING



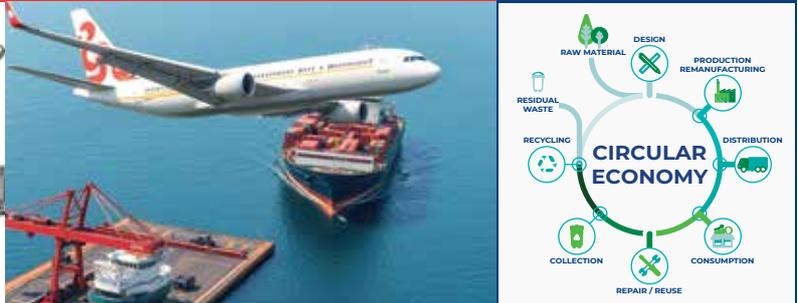
ENVIRONMENTAL



SPARE PARTS AND CONSUMABLES



SERVICE



Providing LatAm the Leading Technology to Feed Humanity

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