

IMPACT

Quarterly Newsletter



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Existing processing equipment arrangement.

Preparation for a new snack line installation.

Phase One – Approached earlier this year by a successful commercial bakery, Tri-Mach Group Inc. was contracted to complete a detailed Request for Quotation that outlined proposed processing line changes. The RFQ that was completed included the generation of valuable CAD drawings of the existing 44,000 square foot plant, as well as a detailed description of each line and targeted production rates and requirements.

The client was so pleased with the accuracy of the report that they awarded the entire contract to Tri-Mach Group Inc. The contract included the decommissioning of two existing

bread lines to make room for a new state-of-the-art snack foods line. Tri-Mach Group Inc., acting in a general contractor capacity, completed all the required improvements including new Stonhard flooring, new roof openings & closures, bake oven removal & installation, as well as all mechanical services and electrical utilities required for base building power and field wiring.

Working closely with the customer's QA department as well as Production Supervisors, Sanitation Managers and Shipping department, the first phase of the project has been a complete success. Through detailed planning

and cooperation from the customer, full production has been maintained throughout the renovations. Phase 2 of the project will see the complete installation of the state of the art snack line including over 200 feet of all new stainless steel transfer conveyors designed and supplied by Tri-Mach Group Inc.

Customer confidence, combined with the dedication of our team, makes Tri-Mach Group Inc. the obvious choice as your *One Stop Solution Provider* for all your facility upgrade and integration needs.

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Industry Trends

New Labelling Regulations for Gluten-Free Foods

Gluten-Free products, once a niche market for celiac disease patients, are growing more rapidly than ever. It is estimated that 1 in 133 people in North America are affected by celiac disease, an autoimmune disorder in which eating gluten causes severe intestinal damage.

A contributing factor to the rapid growth in this market is the increased number of people without celiac disease that are discovering they have a "gluten intolerance" or "gluten sensitivity", causing abdominal discomfort when digesting gluten. Additionally, there is an increase in people choosing gluten-free foods for weight loss, nutritional value and overall well-being.

With the increased demand for gluten-free foods, we have seen food manufacturers expand their product lines to include "gluten-free" options. With more and more options on the

shelf, there is growing uncertainty surrounding products labeled "gluten-free" and whether or not they comply with proper manufacturing protocols. Many consumers now face potentially life threatening purchasing decisions.

In August 2013, the Food and Drug Administration (FDA) issued the final rule about labeling food products "gluten-free".

The FDA will allow food manufacturers to label food "gluten-free" if the food does not contain any of the following:

1. **An ingredient that is any type of wheat, rye, barley or crossbreeds of these grains;**
2. **An ingredient derived from these grains and that has not been processed to remove gluten;**
3. **An ingredient derived from these grains and that has been processed to remove gluten, if it**

results in the food containing 20 or more parts per million (ppm) gluten.

Manufacturers have until August 2014 to bring their labels into compliance. If a manufacturer fails to meet the requirements, their product(s) will be considered misbranded and subject to regulatory action by the FDA.

The new rule has brought peace of mind to consumers who need to ensure that a labeled food is truly gluten-free.



New at Tri-Mach Group Inc.

Equipment Partnerships – One Stop Solution Provider

Tri-Mach Group Inc. is proud to announce their partnerships with **Titan Slicing Systems**, **Pacproinc® (PPI)** and **Blentech Corporation**.

The partnerships entitle Tri-Mach Group Inc. as the exclusive sales, service and parts representatives within Canada.

Titan Slicing Systems has built a global reputation for their reliable, hygienic and versatile slicing systems for the red meat, pork, poultry, cheese

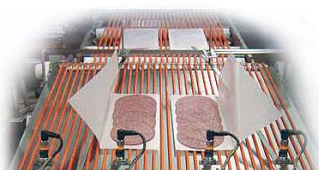
and salmon industries. Titan Slicing Systems maintain highest levels of hygiene and are designed and built to NSF certification standards.

Pacproinc® (PPI) specializes in interleaving and stacking applications. PPI systems accurately and consistently place a pre-programmed sheet of paper, cardboard or film under a sliced or formed portion of food products. PPI's technology is ideal for baking, cheese,

seafood, meat & poultry processors who want to drastically improve the portioning and stacking quality of their products.

Blentech Corporation offers expertise in cooking, chilling and blending systems for multiple applications such as soups & sauces, ready meals, fruit preservatives, pasta, rice and specialty grains. Sanitary in design, Blentech equipment is built highest on quality manufacturing practices ensuring longevity of their equipment and delivering consistent product and savings for their customers.

The strategic alignment with premium equipment manufacturers such as Titan, PPI and Blentech, compliments Tri-Mach Group's existing product and service offerings and further strengthens our value proposition as a *One Stop Solution Provider* for our customers.



Food Safety 101

Conveyor Belt Types

Conveyor belts are one of the most important components in a food processing line, as they can significantly impact both the quality and food safety of the products they transport. There are many different types of conveyor belting to choose from depending on the application. **Plastic Modular, Solid Flat Belt** and **Wire Mesh** are among the most popular choices for primary and secondary food processing. Each type of belt is constructed differently and has a specific use. Making the correct decision on conveyor belting is extremely important as it can affect your product integrity, food safety of your product and have significant impact on your maintenance and sanitation time.

Plastic Modular belts are constructed of plastic modules, use hinge rods and are corrosion & abrasion resistant. The open space percentages (OSP) of the plastic modules allow this belt type to be versatile and are commonly used for fruit & vegetables, packaged meat & poultry and bakery lines. A smaller OSP would be ideal for small product and

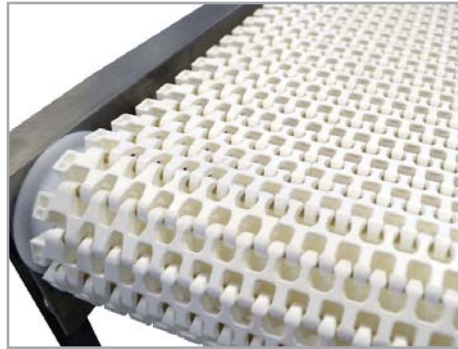
drainage applications and a higher OSP for heat transfers, cooling and spiral freezers. They are also commonly used through metal detection systems. These belts are easy to clean, low maintenance and can heighten your food safety.

Solid Flat Belt (ThermoDrive) belts are constructed of homogeneous thermoplastic, seamless with no hinge rods and has a smaller OSP (100% closed surface) reducing bacterial harborage areas. These belt types are best integrated in raw & cooked meat applications and fruit & vegetable processing lines. ThermoDrive belts

have no tension, enabling easy lifting to access backside of the belt and all internal components during sanitation.

Wire Mesh belts are made from series 300 stainless steel and operate with a non-exposed hinge mechanism to prevent bacterial harborage areas. These belts have a higher OSP and are excellent for breaded products and mainly used for cooked products because of higher heat resistance and belt stability.

Speak with a conveyor belt specialist at Tri-Mach Group Inc. to help determine which belting type is best for your particular application.



Plastic Modular Belt



Solid Flat Belt (ThermoDrive)

Supplier Spotlight

Blentech Corporation

Headquartered in Santa Rosa, California, Blentech Corporation is a full integration partner offering customers thermal processing solutions for multiple applications such as ready meals, soups & sauces, confectionary foods & snacks, fruit preservatives, processed & analog cheese products and pasta/rice & specialty grains.

With over 27 years of experience manufacturing custom processing systems, Blentech's technical expertise includes batch & continuous process technologies, thermal processors, blending systems, scale-up planning & executing, full system integration, thermal oil frying technologies, vacuum

cooking & cooling and cryogenic cooling.

Blentech is constantly meeting client needs and their unique processing requirements in the food and pharmaceutical industries. They



Blentech Laboratory CheezTherm cooking system.

creatively blend function, durability, sanitary design, safety and performance into the design and construction of their systems. They deliver superior processing technology at competitive prices.

Tri-Mach Group Inc. is delighted to announce that they are the exclusive sales, service and parts representative in Canada for Blentech Corporation.



Visit the Blentech website for more company and product information:
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A Message from Our President

Fall is upon us and our third quarter is in the books. As we enter into our fourth quarter of 2013, I see many new faces at Tri-Mach Group and I am thankful for the depth we have added as a result of our explosive, albeit controlled, growth. In addition to new team members, we have also added additional capital equipment suppliers to our portfolio to further position ourselves in the market as the *One Stop Solution Provider*.

Less than 10 years ago a "big month" for us was to build ten conveyors, now that number is considered a "big day". Oh how things have changed! So far, the workload in 2013 has been challenging for everyone in all departments at Tri-Mach Group. Long hours and many weekends sacrificed for work rather than valuable family time has tested every team-member I am sure. I'm proud to say the company did not lose staff because of the excessive workload and our customers' deadlines were met. The professionalism and the commitment of our team is simply the Best-in-Class.

I am so proud of our workforce for their dedication to hard work, their loyalty and their commitment to pleasing customers and employer alike. I strongly feel that Tri-Mach Group has no competitors; simply others trying to mimic what we do! It is this promise to our customers that propels us above all others and I look forward to the future as we move into 2014.

Thank you to all of our clients for your continued support.

Michael Hahn

Focused on Food Safety Through Innovation and Quality Equipment Manufacturing

Tri-Mach Group Inc. is a multi-trade, turn-key solution provider specializing in millwrighting, stainless steel fabrication, custom machining, equipment installations & relocations, process piping and electrical services.

We are most noted for our revolutionary Ever-Kleen® Conveyor handling systems; a registered design which offers maximum protection in food safety.

Through innovative and quality manufacturing, we have become an industry leader in the food, beverage and pharmaceutical industries. Our reputation is the key to our success. We are committed to personal service, top-quality craftsmanship and food safety. Our professional, experienced management and tradespeople are passionate about what we do.

Each Tri-Mach Group Inc. employee exemplifies Best-In-Class service. They are all trained to be HACCP compliant and have received Food Safety and GMP training through The Guelph Food Technology Centre.

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- Twitter (@TriMachGroup)
- Youtube (youtube.com/trimachgroup)
- LinkedIn



Our Mission is to Create an **IMPACT**

Integrity

Carry out all tasks with complete dedication to excellence and food safety.

Motivation

Encourage our people to explore new practices and technology to foster innovation and maintain a competitive edge.

Professionalism

Uphold the highest standards of quality in everything we do.

Attitude

Maintain a positive approach demonstrating respect and fairness towards our associates, clients, the community and environment.

Commitment

Dedicated to delivering maximum value and responsive service to our clients.

Teamwork

Work in partnership with our customers to achieve the highest level of success.



Let's We Forget

Tri-Mach Group is a proud supporter of the men & women in the Canadian Armed Forces