

Company Presentation InnovaSter-Trade Ltd.

May 2016

General data - InnovaSter-Trade Ltd.

- Company establishment 1989
- Production area 1200 sqm
- Headquarter & Manufacturing site Hungary, 2112 Veresegyhaz, Sport u. 2
- Representative office Germany,
- Employees 50

	2011	2012	2013	2014	2015
Turnover, thousand EURO	504,7	848,7	1 497,3	1 115,0	2 954,0

Company profile – Main product

Continuous running sterilization equipment - HIDROSTER®

High-capacity equipment for continuous sterilization canned, tinned, bottled, foiled, bagged, etc., foods and drinks maximum on 134°C.

- Canned vegetables and fruits: sweet corn, green peas, etc.
- Canned meat and fish products
- Milk products
- Baby food
- Pet food
- Juices, fizzy drinks, low alcohol drinks, etc.
- Others

Company profile – Main product

Continuous running sterilization equipment - HIDROSTER®

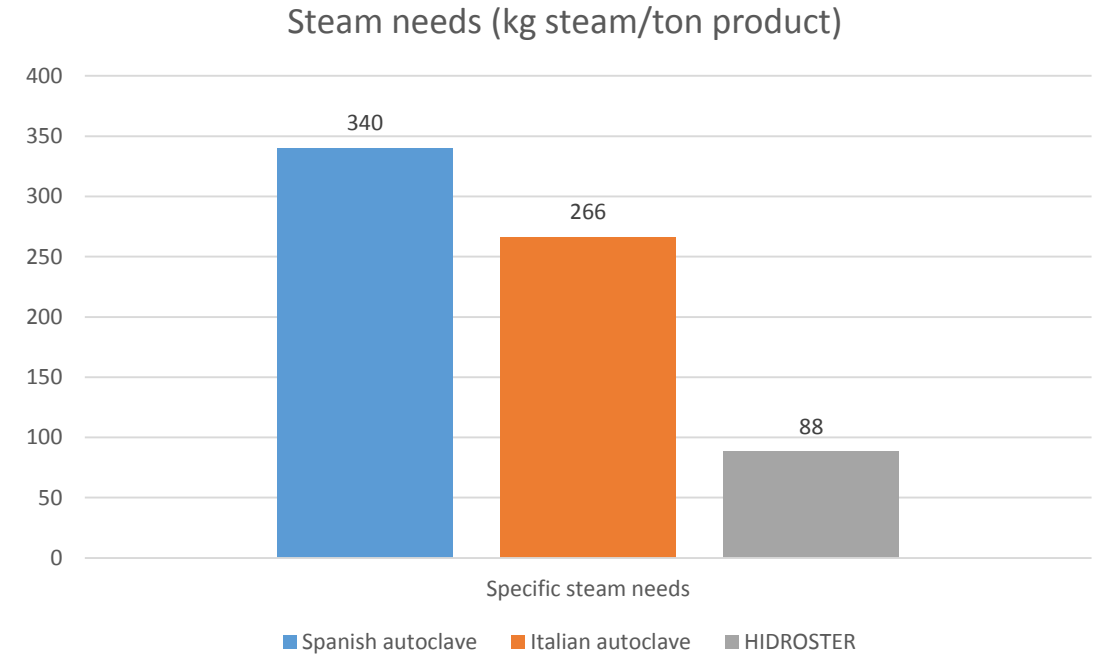
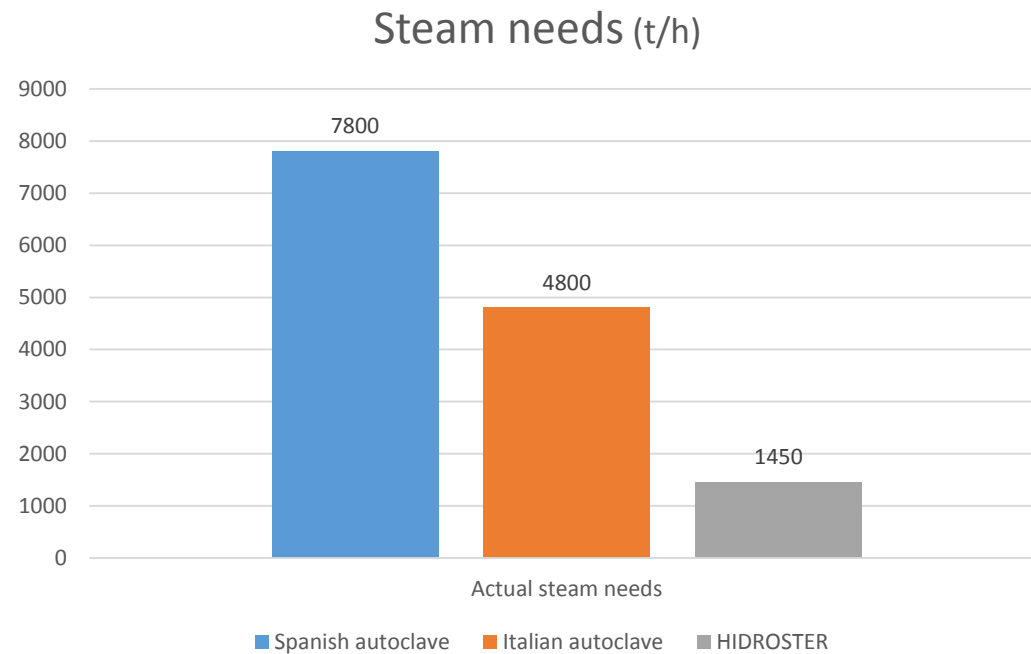
Specification:

Maximum sterilization temperature	134 °C
Maximum pressure	2,4bar
Capacity, ½ (Bonduelle) cans	150 – 1200 pc/min
Steam needs	5t/h, 6bar
Water needs	30m ³ /h, 3bar
Air needs	60m ³ /h, 6bar
Power supply	45kW, 3x400VAC, 50Hz

Company profile – Main product

Continuous running sterilization equipment - HIDROSTER®

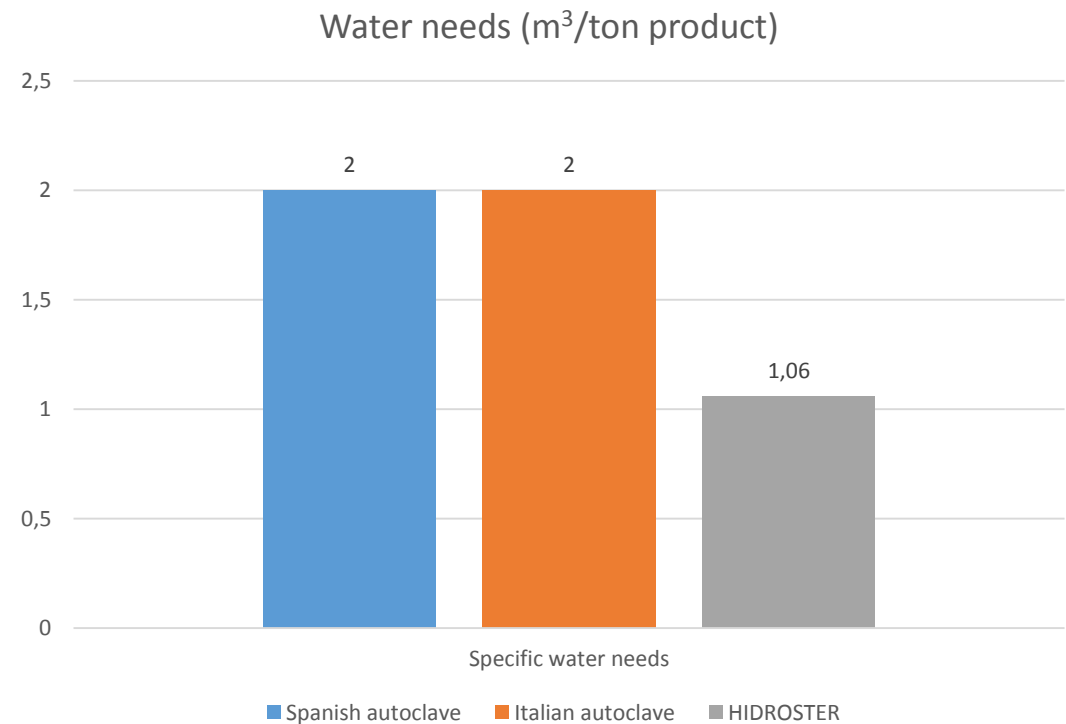
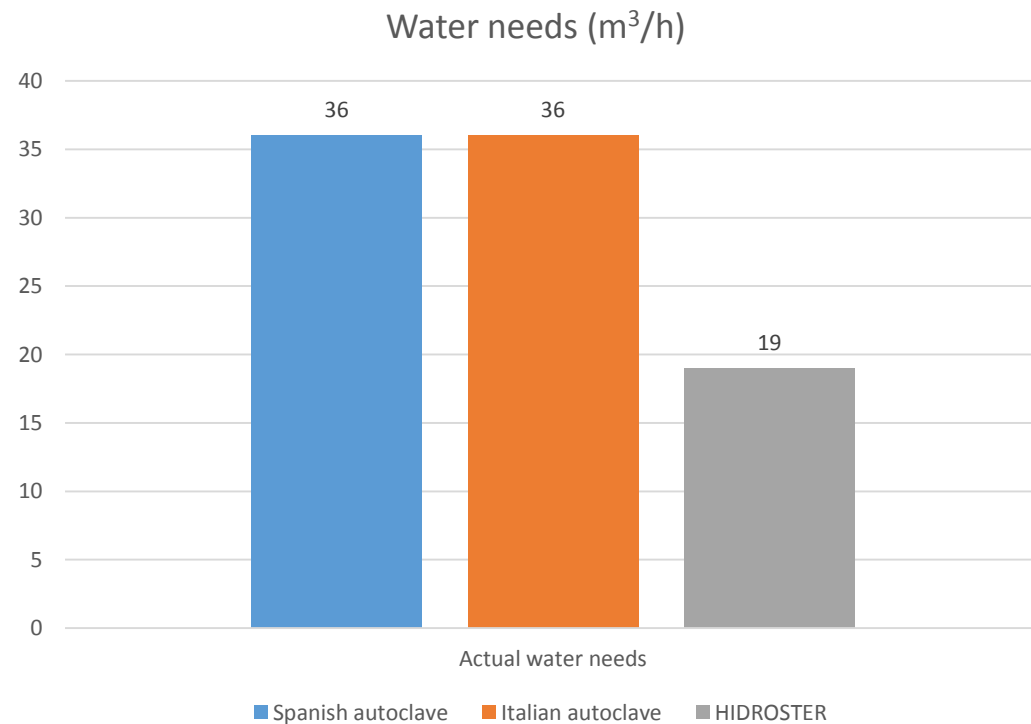
Advantages HIDROSTER® in compare with autoclaves



Company profile – Main product

Continuous running sterilization equipment - HIDROSTER®

Advantages HIDROSTER® in compare with autoclaves



Company profile – Main product

Continuous running sterilization equipment - HIDROSTER®

Advantages HIDROSTER® in compare with autoclaves

	Autoclaves, 6 baskets (6pc) with semiautomatic loading – unloading system	HIDROSTER® (1pc)
Operating staff	8-10 workers	0-2 workers
Required space for equipment	30x30 m	6x16 m

Company profile – Other products

Different equipment for food industry

- Autoclaves
- Conveyors
 - Magnetic conveyor for steel cans
- Tanks for drinks, milk with built-in cooling system
- Pressure vessel for gases, liquids
- Other equipment
- Welded constructions from carbon-, stainless and acid-resistant steel and other metals
- Services: installation, maintenance, spare parts supply for equipment

InnovaSter-Trade Ltd.– European leader
in manufacture continuous running sterilization equipment

References in Hungary

- Szatmár cannery, Tyukod
- Márton cannery, Tiszaszentmárton
- Kelet FOOD 2000 Ltd., Nyírszöllős
- EKO Ltd., Nyíregyháza
- GLOBUS (DEKO), Debrecen
(by now d'aucy Zrt)
- Kőrös Rt., Nagykőrös
- Bonduelle Central Europe Ltd.,
Nagykőrös
- Bonduelle Bonduna Zöldségfeldolgozó
Ltd., Békéscsaba
- Univer (Kecskeméti cannery Zrt.),
Kecskemét
- Nagyatádi cannery, Nagyatád
- Schenk és Tsai. Ltd. (Szigetvári
cannery), Szigetvár
- Puszta konzerv Ltd., Balmazújváros-
Telekföld
- Bio-Drog-Berta Ltd., Fajsz
- Tannery, Veresegyház
- Nagyhegyesi Takarmány Ltd.,
Nagyhegyes
- Érvölgye konzerv Ltd., Kokad

InnovaSter-Trade Ltd. in Hungary



InnovaSter-Trade Ltd.– European leader in manufacture continuous running sterilization equipment

References in Europe

France:

- Bonduelle cannery, Borderes
- Bonduelle cannery, Russy Bémont
- Bonduelle cannery, Estrées-Mons

Germany:

- FPG Gmbh cannery, Leipzig

Serbia:

- Flora cannery, Becse
- Prima Produkt cannery, Kikinda
- Buza-COOP cannery, Ada

Belarus:

- Turov cannery, Turov

Russia:

- ZAO Agrofirma cannery, Krasnodar
- Belgorodi cannery, Belgorod

Ukraine

- Bereg-Foods Ltd. cannery, Muzsaj
- Agrospec Proekt cannery, Zolotonosha

Moldova:

- Kamenka cannery, Kamenka
- Alfa Nistru cannery, Soroca
- NATCO cannery, Cosnita
- NATUR BRAVO cannery, Cupcini

InnovaSter-Trade Ltd. in Europe



Certificates

Zertifikat

Hersteller und AD 2000-Regel

Zertifikat Nr.: **01 202 HUA-14 304**

Name und Anschrift des Herstellers: **Innovaster-Trade Kft. Vasvári Pál u. 6. H-2112 Veresegyház, Ungarn**

Hiermit wird bescheinigt, dass die Firma über folgende Einrichtungen, Stand der Technik, Prüfungen gestützt auf eine Qualitätssicherungsregelung, die im Prüfbericht angegeben sind, die im Prüfbericht angegeben sind, die im Prüfbericht angegeben sind.

Prüfgrundlage: **AD 2000-Merkblatt E 122/0427/2014**

Prüfbericht Nr.: **Herstellung von Druckgeräten, siehe Anlage**

Geltungsbereich: **Innovaster-Trade Kft. Sport u. 2. H-2112 Veresegyház, Ungarn**

Fertigungsstätte: **30.04.2017**

Gültig bis: **30.04.2017**

Budapest, den 04.07.2014

Dipl.-Ing. (FH) Pal Zertifizierer

TÜV Rheinland InterCert Kft. Ipari szolgáltatások üzlet - Budapest, Váci út 48/a-11. tel.: +36-1-4611-170, fax: +36-1-4611-199, e-mail: tuv@tuv.com

UA 20-Mid_4_1

Tanúsítvány

Tanúsítvány száma: **01 202 HUA-14 304B**

Változat, neve és címe: **Innovaster-Trade Kft. 2112 Veresegyház, Vasvári Pál u. 6. Magyarországon**

Alkalmazható előírás: **EN 10204 - 2.1, 2.2, EN 784-5, Abs. 6.2.3, AD 2000 HP9, Abs. 4, L 122/0427/2014**

Vizsgálati jelentés száma: **DIN EN 10204 - 2.1, 2.2, alapanyagok jellemzői**

Erővel rendelkező terület: **Innovaster-Trade Kft. Sport u. 2. H-2112 Veresegyház, Magyarországon**

Gyakorlat: **2017. április**

Érvényes: **2017. április**

Köln, 2014. 07. 01.

Dipl.-Ing. Horstmann

TÜV Rheinland InterCert Kft. Ipari szolgáltatások üzlet - Budapest, Váci út 48/a-11. tel.: +36-1-4611-170, fax: +36-1-4611-199, e-mail: tuv@tuv.com

www.tuv.hu

Zertifikat

System zur Überzeichnung

Zertifikat Nr.: **01 202 HUA-14 304B**

Name und Anschrift des Unternehmens: **Innovaster-Trade Kft. Vasvári Pál u. 6. 2112 Veresegyház, Ungarn**

Prüfgrundlage: **Hiermit wird bescheinigt, dass die Firma über folgende Einrichtungen, Stand der Technik, Prüfungen gestützt auf eine Qualitätssicherungsregelung, die im Prüfbericht angegeben sind, die im Prüfbericht angegeben sind, die im Prüfbericht angegeben sind.**

Prüfbericht Nr.: **Herstellung von Druckgeräten, siehe Anlage**

Geltungsbereich: **Innovaster-Trade Kft. Sport u. 2. H-2112 Veresegyház, Ungarn**

Fertigungsstätte: **30.04.2017**

Gültig bis: **30.04.2017**

Köln, 01.07.2014

Dipl.-Ing. Horstmann

TÜV Rheinland InterCert Kft. Ipari szolgáltatások üzlet - Budapest, Váci út 48/a-11. tel.: +36-1-4611-170, fax: +36-1-4611-199, e-mail: tuv@tuv.com

www.tuv.hu

Welding Cert

TÜVRh-EN1090-2.01444.1

In accordance with EN 1090-1, table K.1, Pt. 1 The manufacturer has produced evidence that he fulfills the standard EN 1090-2 for execution of structural

Manufacturer: **Innovaster-Trade Kft. Vasvári Pál u. 6. HU 2112 Veresegyház HUNGARY**

welding factory: **Innovaster-Trade Kft. Sport ucta 2. HU 2112 Veresegyház HUNGARY**

Technical specification: **EN 1090-2:2008+A1:2011**

Execution class(es): **EXC2 according to EN 1090-2**

Welding Process(es): **135 - Metal active gas welding, 136 - MAG welding with flux core, 139 - MAG welding with metal gas shield, 141 - TIG gas tungsten arc weld**

Material Group: **L1.1.2 according to CEN ISO/TR 15609 : 8 according to CEN ISO/TR 15609 : 8**

Responsible Welding Coordinator: **Nardor Hej, IWT**

Substitute: **EN 1090-2:2008+A1:2011**

Confirmation: **All provisions concerning welding technical specification(s) were applied**

Validity start: **02.03.2016**

Period of validity: **01.03.2017**

Remarks: **see reverse**

Place and date of issue: **Cologne, 02.03.2016 N. Veresegyház**

www.tuv.com

TÜVRheinland® Precisely Right.

CERTIFICATE

Conformity of the Factory Production Control

0035-CPR-1090-1.01558.TÜVRh.201

In compliance with Regulation 2001/18/EC of the European Parliament and of the Council of 9 March 2001 (the Construction Products Regulation (CPR)), this certificate applies to the following product(s):

Construction product: **Structural components and kits for steel to EXC2 according to EN 1090-2**

Intended use: **for load-bearing structures in all types of buildings**

CE - marking method: **ZA, 3.2 and ZA 3.4 acc. to EN 1090-1:2009+1**

Range of production: **see reverse**

Manufacturer: **Innovaster-Trade Kft. Vasvári Pál u. 6. 2112 Veresegyház HUNGARY**

Manufacturing plant: **Innovaster-Trade Kft. Sport ucta 2. HU 2112 Veresegyház HUNGARY**

Confirmation: **This certificate attests that all provisions for assessment and verification of constancy of description in Annex ZA of the harmonised standard EN 1090-1:2009+A1:2011 under system 2+ are applied, and that the manufacturer controls, fulfills all the prescribed conditions therein.**

Start of validity: **01.03.2016**

Next surveillance audit: **01.03.2017**

Period of validity: **This certificate will remain valid as long as it and/or the factory production control system in the harmonised standard used to assess its declared characteristics do not change, and manufacturing conditions in the plant are no**

Remarks: **see reverse**

Place and date of issue: **Cologne, 02.03.2016 N. Veresegyház**

www.tuv.com

TÜVRheinland® Precisely Right.

Zertifikat

Überprüfung als Schweißbetrieb

Zertifikat Nr.: **01 202 HUA-14 3044**

Name und Anschrift des Herstellers: **Innovaster-Trade Kft. Vasvári Pál u. 6. H-2112 Veresegyház, Ungarn**

Hiermit wird bescheinigt, dass der Hersteller die zu stellenden Qualitätsanforderungen für seine schweißtechnische Fertigung nachgewiesen hat.

Prüfgrundlage: **DIN EN ISO 3834-2 E 122/0427/2014**

Prüfbericht Nr.: **Herstellung von Druckgeräten, siehe Anlage**

Geltungsbereich: **Innovaster-Trade Kft. Sport u. 2. H-2112 Veresegyház, Ungarn**

Fertigungsstätte: **30.04.2017**

Gültig bis: **30.04.2017**

Budapest, den 04.07.2014

Dipl.-Ing. (FH) Paluska Gyula Zertifizierer

TÜV Rheinland InterCert Kft. Ipari szolgáltatások üzlet - Budapest, Váci út 48/a-11. tel.: +36-1-4611-170, fax: +36-1-4611-199, e-mail: tuv@tuv.com

UA 20-Jd_4_1

www.tuv.hu

TÜVRheinland® Precisely Right.

Key clients



Thank you for attention !

For more information, please visit our website:

www.innovaster.hu

Continuous running sterilization equipment

HIDROSTER®

for sterilization canned food and beverage

For sterilization of canned food traditionally used worldwide autoclaves, which have their disadvantages:

1. Interrupted production technology and flow commodity
2. Product has cooled to different degrees when laying in baskets, in result; items at different points have different temperature at the beginning of the sterilization process. This phenomenon complicates the sterilization technology, reduces efficiency and leads to inhomogeneous final products.
3. High water consumption
4. High steam consumption
5. Large number of attendants
6. Large area required for equipment

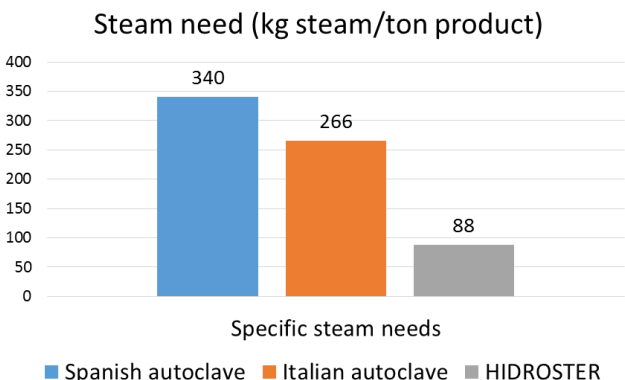
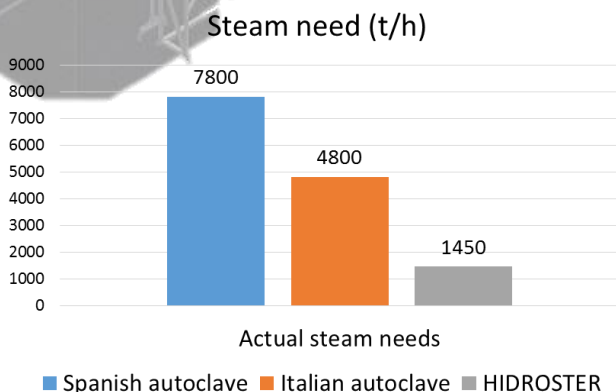
Hungarian engineering company "InnovaSter-Trade Ltd." represents a high-capacity equipment for continuous sterilization canned foods and beverages, packaged in cans and glass jars, bottles, plastic bottles, foil, bags, etc., at temperature up to 134°C:

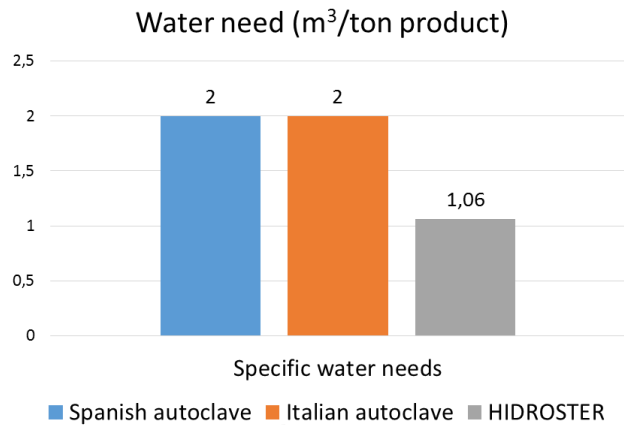
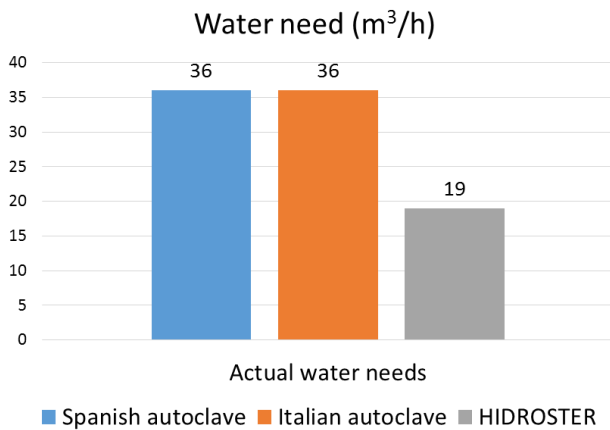
- Canned fruits and vegetables: sweet corn, green peas, etc.
- Canned meat and fish products
- Dairy
- Baby food
- Pet food
- Juices, soft drinks, low-alcoholic beverages, etc.
- Others

Specification of HIDROSTER®

Maximum sterilization temperature	134 °C
Maximum pressure	2,4 bar
Capacity, 425ml "Bonduelle" cans	150 - 1200 pcs / min
Steam need in continuous operation	0,8-2,3 t / h, 6 bar
Steam need at start-up of equipment	5 t / h, 6 bar
Water need in continuous operation	18-22 m ³ / h, 3 bar
Water need at start-up of equipment	30 m ³ / h, 3 bar
Pressured air need in continuous operation	0-18 m ³ / h, 6 bar
Pressured air need at start-up of equipment	60 m ³ / h, 6 bar
Power supply	45 kW, 3x400 VAC, 50 Hz

Advantages of HIDROSTER® in comparison with autoclaves at capacity 600 cans per minute



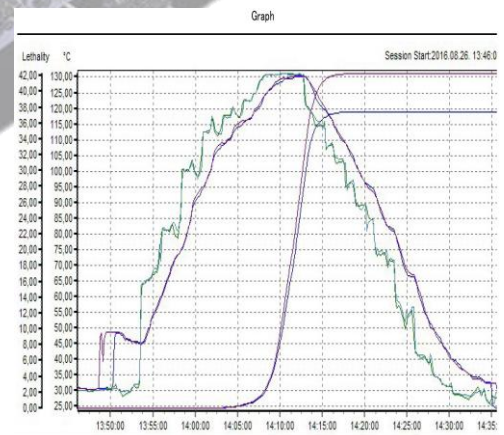
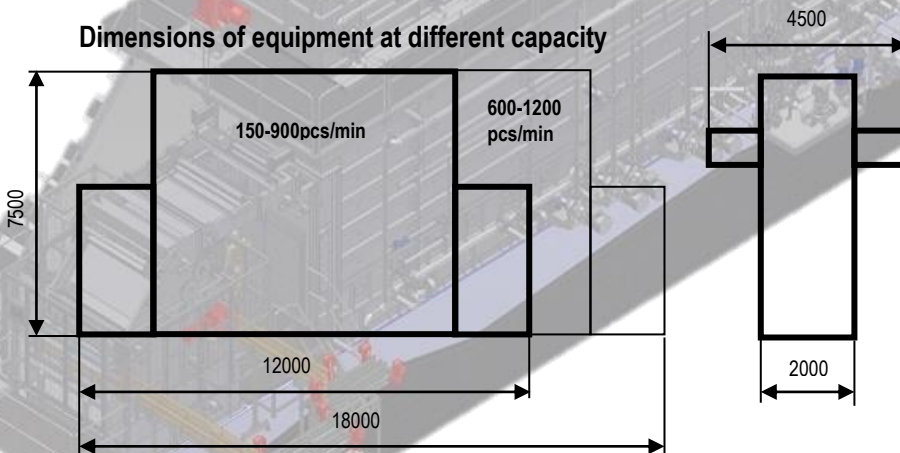


	Autoclaves, 6 basket (6 pieces) with semi-automatic system of loading - unloading	HIDROSTER® (1pc)
Attendants	8-10 workers	0-2 workers
Space requirements for equipment	30x30 m	6x16 m

According to the above, it is clear, that **HIDROSTER®** has a number of advantages over the autoclaves:

1. Continuous operation
2. Constancy of the parameters of sterilization process
3. Capacity 150-1200 pcs 425ml "Bonduelle" cans per minute
4. More than 40% savings in water and 70% savings in steam per kg of product
5. 8 times less area required for equipment
6. 5-10 less attendants

Dimensions of equipment at different capacity



When using **HIDROSTER®**, the parameters of the sterilization process are more stable, resulting final product is more homogeneous and qualitative - thanks to the continuous operation.

Due to significant savings in production costs, will decrease cost price and thus increase the competitiveness of the product.

Financing:

We offer construction "soft loan to the buyer," of CJSC Hungarian Export-Import Bank (Eximbank).

Detailed information in English: <http://exim.hu/en/>

Requisites of the equipment manufacturer:

InnovaSter-Trade Ltd.

H-2112 Veresegyhaz, Sport u.2, Hungary

Tel: + 36 28 586-005

Fax: +36 28 586-006

e-mail address: innovaster@vnet.hu

web: <http://www.innovaster.hu>

Contact person:

Laszlo Nagyvaradi

Commercial Director

Mob: + 36 30 218-9513

e-mail: nagyvaradi.laszlo@innovaster.hu