

BRAND OWNER PARTNERSHIP PROGRAMME



BY NGI

# Join us!

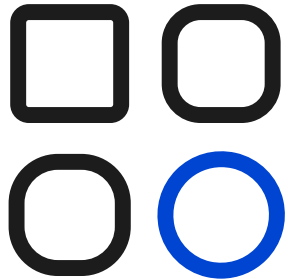
Improving hygiene and food safety does not have to be difficult!

BOPP by NGI is a 'broadpectrum umbrella' of initiatives centred on topics as disparate as dialogue and knowledge sharing, reduced purchase prices, elevated food safety, improved hygiene and ease of cleaning, lower operating costs, and measures intended to boost efficiency and cut resource consumption!

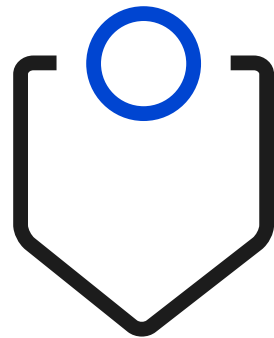
# The 5 initiatives

The NGI Brand Owner Partnership Programme consists of 5 concrete initiatives, which can improve food safety, hygiene, and cleanability in your production environments.

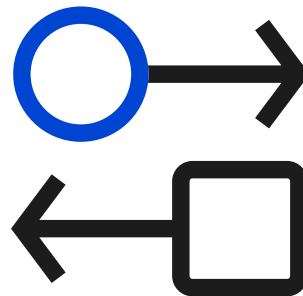
The programme is a scalable set of tools, that can be adapted to the individual brand owners needs and wishes.



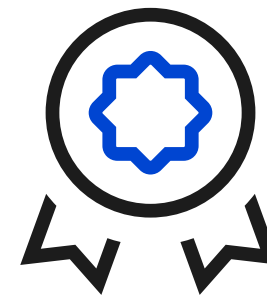
Standardization



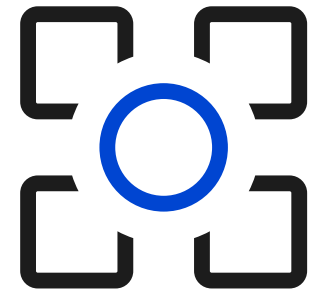
Task force bacteria



Retrofit



Golden Line

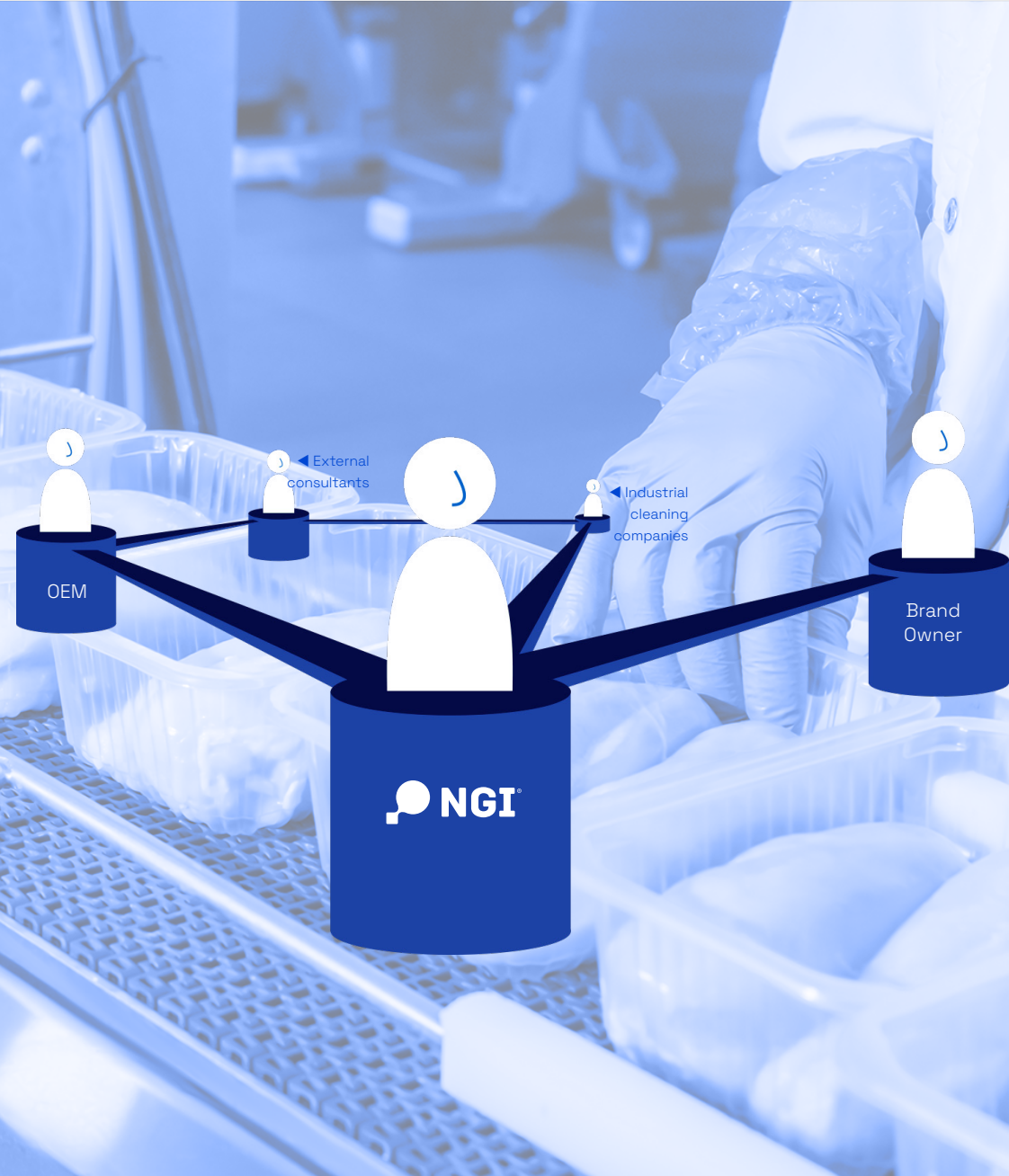


Knowledge-sharing

# The NGI Brand Owner Partnership Programm

NGI has more than ten years of experience working with Brand Owners in the food industry. With the launch of the Brand Owner Partnership Programme by NGI (BOPP), we have consolidated our experience in areas such as hygienic design, partnership processes and standardisation, and have made this knowledge available to our customers.

Studies reveal that around 20 per cent of operating costs in a modern food company can be traced directly to problem issues linked to cleaning. This means that the way Brand Owners work with these issues and the strategic and operational decisions they take have an impact on the company's Return on Investment (ROI), Corporate Social Responsibility (CSR), and Total Cost of Ownership (TCO).




# The NGI Brand Owner Partnership Programm

The Brand Owner Partnership Programme by NGI (BOPP) comprises a range of specific initiatives and tools designed to help:

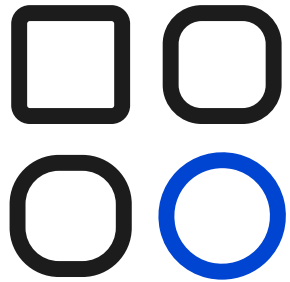
- **Generate higher standards concerning important competitive parameters such as hygiene, food safety and sustainable production.**
- **Assure more problem-free standardisation and quality assurance processes, and improve dialogue between machine manufacturers, external consultants, cleaning companies and suppliers of process equipment.**
- **Reduce costs linked to everyday cleaning, as well as engineering costs in association with the implementation of new factory design.**

The following pages present additional information about the five BOPP initiatives that can help give your company significant competitive advantages.



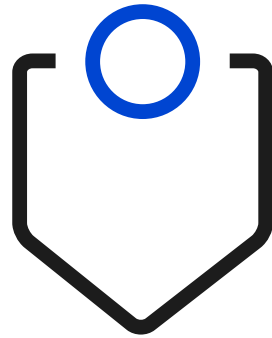
BRAND OWNER PARTNERSHIP PROGRAMME  
BY NGI

# The 5 initiatives



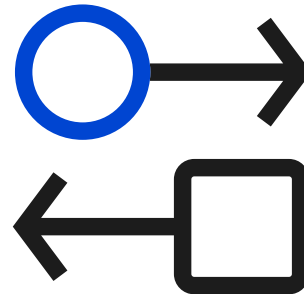
## Standardization

Guidelines and statements of intent will not guarantee the use of certified hygienic components on new production equipment. Clear and binding standards have to be implemented in the brand owner's specifications to the machine builders, assuring unity through the use of the hygienic standards.



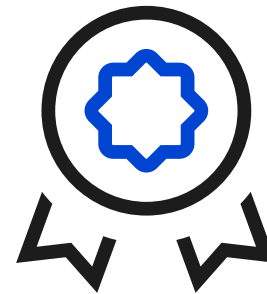
## Task force bacteria

Task Force Bacteria is about visualizing potential resource savings and food safety benefits. In cooperation with brand owners or other suppliers of e.g. industrial floors, detergents, cleaning, and consultants we perform on-site tests in real production environments. This produces vital data for decisions about the replacement of equipment or updating existing hygienic standards.



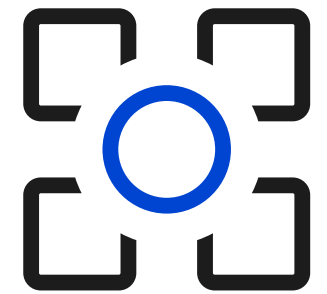
## Retrofit

Retrofit is about equipping existing production lines with certified hygienic components. NGI has developed a number of unique tools, that ensure extreme ease of use and accuracy when collecting data from the factory floor. The data is gathered in reports online in our Knowledge Sharing Platform (KSP) for the use of management evaluation.



## Golden Line

Golden Line is a reference point and pilot line. Often meant as a future proof best case scenario line that both internal and external stakeholders can study and refer to for new equipment.



## Knowledge-sharing

Knowledge Sharing Platform (KSP) is a specially designed web portal, ensuring systematic collection and sharing of knowledge on hygiene issues across teams, organizations, and brands. The Knowledge-Sharing Platform is set up as a hygienic intranet where test results, standards, and other group relevant issues in regard to hygiene knowledge can be shared freely.

# #1 Standardization

## Unity through use of hygienic standard

A large number of global production companies have recognised that when it comes to implementing principles for hygienic production equipment, guidelines and statements of intent are rarely applied in full throughout the value chain.

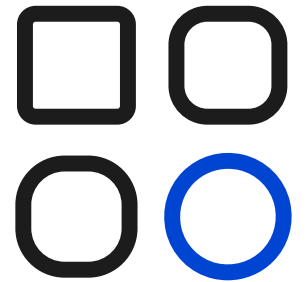
What is therefore required is a set of clear, unambiguous and binding standards to ensure that your own organisation, external consultants and suppliers of production equipment all comply with the applicable global standards.

As the world's leading supplier of certified hygienic components, we are well aware of both the practical and process-related challenges linked to implementing improved

hygienic standards in organisations and production facilities. Through BOPP, we assist visionary Brand Owners in optimising the standardisation process itself, and subsequently in ensuring that the adopted standards have the desired impact in all areas of their supply chains.

### **Standardization is a matter of:**

- **Developing and implementing standards for hygienic production equipment.**
- **Involving all links in your company's supply chain.**
- **Formulating processes which ensure that visions are transformed into actual measures and complied with in practice.**



# #2 Task Force Bacteria

## Visualisation of resource savings and food safety benefits

Task Force Bacteria is an interdisciplinary initiative with a wide range of applications. For example, it has to do with sharing knowledge and experience between a number of process industry heavyweights skilled in areas such as hygiene consultancy, production of chemicals and machines for the cleaning industry, and some of the companies responsible for the practical execution of cleaning assignments.

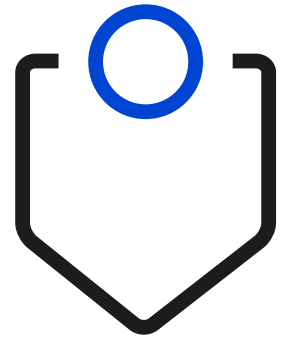
The work is performed in close consultation with recognised certification and research institutions active in the fields of food hygiene and bacteriology.

As a part of TFB, we carry out experiments such as realistic wash-down tests with worst case scenarios in our laboratory

environments. This allows us to document the full effect of our products and to demonstrate the savings, environmental benefits and improvement potential associated with choosing certified machine supports.

### **Task Force Bacteria (TFB) is about:**

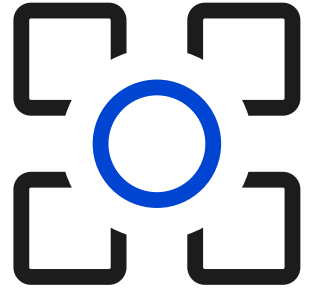
- **Improving our customers' competitiveness and environmental profile through systematic knowledge collation.**
- **Taking responsibility for the development of new standards in the industry.**
- **Optimising applied technologies, materials and processes, and documenting the actual effect.**





# #3 Knowledge-sharing platform

## Online supply chain optimising tool



NGI's digital Knowledge Sharing Platform is designed to facilitate and upgrade the ongoing dialogue that should exist between Brand Owner, machine manufacturer, factory management, cleaning companies, external hygiene consultants, engineers and other relevant parties.

With its Knowledge Sharing Platform, NGI makes specific digital 'customer spaces' available to visionary Brand Owners. In these password-protected areas, the company's in-house staff can share knowledge and documents about hygienic standards and principles.

They can also use these areas to maintain a coordinated dialogue with the other members of their supply chain: consul-

nants, machine manufacturers and cleaning companies, for example. In this way, the Knowledge Sharing Platform helps ensure that important knowledge such as applicable standardisation documents and customer-specific assortment lists are always available to all relevant parties.

### The Knowledge Sharing Platform is devoted to:

- **Facilitating knowledge sharing and the exchange of experience internally for Brand Owners, and externally in relation to the other links of their supply chain.**
- **Assuring accessibility with regard to applicable standardisation documents, customer-specific assortment lists, etc.**
- **Reducing the number of errors by making the applicable standards available to everyone.**

## #4 Retrofit

### Equip existing production lines with hygienic components

When the time comes to implement the adopted standards for hygienic design at a Brand Owner's existing production installation, it is essential to understand the complexity of the assignment, as well as the wishes and requirements of the Brand Owner.

NGI makes available an IT platform, engineering skills and project management resources so as to ensure that mapping, planning, prioritisation and execution of the replacement work are all carried out in the most flexible and appropriate manner.

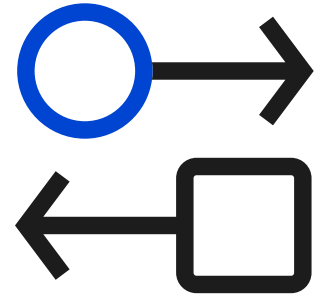
In practice, NGI involves all relevant parties in the mapping and planning phase, while the practical roll-out plan is

prepared through close dialogue between the Brand Owner and NGI.

NGI can subsequently also assist with exploiting the communication options that an initiative of this kind inevitably opens up in relation to employees, owners/investors and the general public. In this way, Retrofit projects generate both direct and indirect value creation for Brand Owners.

#### **Retrofit has to do with:**

- **Assuring problem-free processes in connection with the implementation of hygienic process equipment.**
- **Bringing existing know-how, IT tools, engineering skills and project management experience into play.**



# #5 Golden Line

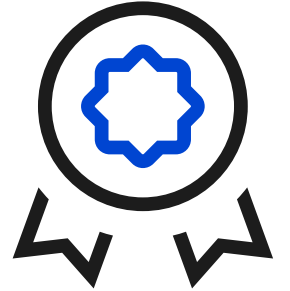
## Hygienic design pilot production line

Many global companies are keen to define the overarching, future-proof standards for operating costs and hygiene with regard to the purchase and operation of their production equipment.

In connection with work of this kind, solutions and methods are often tested at a global innovation centre before being rolled out in all areas of the organisation.

NGI is happy to participate as a value-creating partner in setting up test and demo facilities. Within the BOPP framework, we have a wide range of options for calculating and testing different solutions in consultation with suppliers of

production equipment, cleaning companies and the company's own team of machine and hygiene executives.



### Golden Line centres on:

- **Facilitating knowledge sharing and the exchange of experience between Brand Owner, machine manufacturer, factory management, cleaning companies and external hygiene consultants.**
- **Establishing the most robust knowledge basis possible for international Brand Owners before they take the decision to implement new standards.**

