

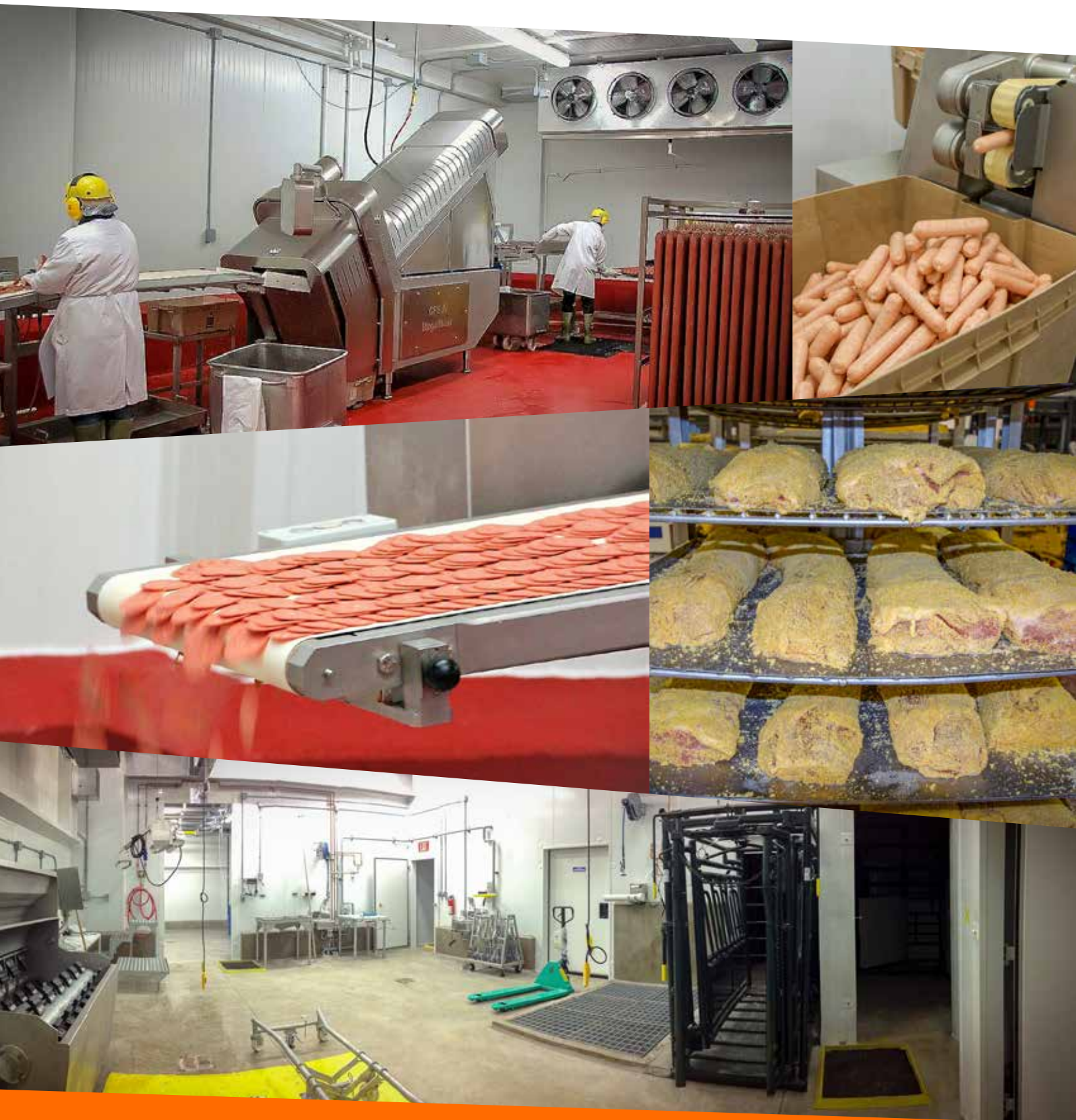
PLAN DESIGN BUILD WITH

coldboxTM
BUILDERS

PLAN. DESIGN. BUILD.

Turnkey Solutions For Environmentally-Controlled Facilities

Food-Processing Facilities





Environmentally-Controlled Facilities

What We Do



Frozen Foods



Poultry,
Meat, or Fish



Produce



Dairy



Bakery
or Manufacturing

Turnkey Facilities for the Food Industry. New Developments. Additions. Alterations.

Coldbox Builders Inc. is at your service with mobilized teams of professionals, right across Canada and internationally. Providing the best value and, quite simply, the best in Engineering, Architectural, and Construction know-how in environmentally-controlled facilities.

For your specific requirements, we provide special services (concept development, project planning, budgeting, design and engineering). Design-build, or customize a service bundle, and receive an optimized facility on your terms, turnkey.

From processing to logistics, whatever your food business is, we deliver a hassle-free solution.

- **Distribution Facilities**
- **Food-Processing Plants**
- **Multi-Temperature Warehouses**
- **Temperature-Controlled Environments**
- **Blast Coolers**
- **Blast Freezers**
- **Clean Rooms**

We don't just build structures, we structure flow and efficiency. We don't just build facilities, we help you build your business.



"I have worked with Coldbox on many complicated and time-sensitive projects. They are professionals with hands-on experience and the results show. Projects are well thought out and finish on time and budget. Coldbox is my first call for any temperature-controlled project."

**Jordan L. Slatt, CPA, CA, President,
LDC Logistics Development Corporation,
Metro Supply Chain Group Inc.**

We don't just comply – **we turn your vision into reality**

And we don't just offer solutions. We hand you the keys to a space where you can triumph.

Coldbox designs and builds facilities with energy efficiency and optimized product and people flow.

Bring a team on board to build your facility on time and on budget, and with a scope that meets all food and construction regulatory requirements.

Coldbox designs and builds the best environmentally-controlled storage spaces across the land – including manufacturing and processing facilities. We're the go-to expert for companies involved in the production and logistics of food – delivering unrivaled innovation.

Demonstrated mastery of:

- **Product and people flow**
- **Energy efficiency**
- **Building envelope details**
- **Environmental control within the facility**
- **Food safety**
- **Compliance with regulations**

Ensuring Conformance to Local Laws, Codes and Regulations

- **Building codes**
- **Occupational health and safety**
- **Fire codes**
- **Electrical safety authority**
- **Technical standards and safety authority**
- **Local building by-laws**
- **Your corporate standards**
- **Hazard Analysis & Critical Control Points (HACCP)**
- **Global Food Safety Initiative (GAP, BRC, SQF, FSSC 22000)**

Choose **best-value** solutions to meet your needs while staying **on budget**

When you choose Coldbox, you're guaranteed value, from start to finish.

We begin with feasibility studies and conceptual design – so we can plan your budget and schedule effectively. We'll then integrate plans perfectly with your site, ensuring compliance with all regulatory requirements – including food regulatory, municipal, and regional permits.

And best of all, we deploy our services anywhere in the world!

Risks we manage

Budget

- **Market conditions**
- **Sub trade and vendor solvency**
- **Site specific constraints/conditions**
- **Weather impacts**
- **Environmental hazards**

Schedule

- **Communication between stakeholders**
- **Weather impacts**
- **Time constraints**
- **Site management**

Quality Assurance

- **Vendor qualification**
- **Builder's process**
- **Quality of construction**
- **Permit acquisition**
- **Experience of the project team**
- **Completeness of the design**
- **Validated performance of the facility**
- **Health and Safety programming and implementation**

We Make it Simple

Choose the best **turnkey** Plan-Design- Build solution

How can issues arise?

Risks are inherent to construction, and may impact cost and schedule. Construction risks are managed and allocated differently depending on your requirements. Assume as much or as little risk as you feel comfortable.

Plan-design-build fosters teamwork between design and building disciplines early in the project and facilitates a **single-source** advantage to the project owner: early budget, planning, and coordination, and minimal risk with only one party responsible for the outcome. We truly partner with our customers to realize each project on time, on budget and on standard. We start by listening closely to your needs and finish by delivering a maximum value facility.

Great builders have
a great method
**masterfully simplifying
a complex process
with care**



Speculative Assessment

Understanding your production process, we assess rough project costs and schedule based on the facility type you require.



Conceptual Development

You'll get a concept design and reliable project plan from us that estimates costs and schedule and creates the foundation for the detailed design.



Detailed Design

Our engineering team converts the scope into plans and specifications for building authorities, trades, suppliers, and food regulators. We refine the budget and obtain permits.



Procurement

To deliver the most economical construction cost to you, our procurement team competitively tenders and negotiates best value with trades and vendors



Build

Our construction team mobilizes labour, materials and equipment to site and closely manages the construction process by negotiating, adhering to and tracking all costs and time constraints — plus, we do it safely.



Start-Up and Hand-Over

We start-up the equipment, train your staff and get your facility running. With all approvals finalized, we hand you the keys to a great facility.



Support

Our standard contract is warrantied for one year. We resolve any warranty items for you directly with the trade contractors.

START

FINISH

Bringing a long history of collaboration and mastery



Marko Dzeletovich, P.Eng – President

Marko Dzeletovich is founder and President of Coldbox Builders Inc., a leading Canadian commercial, industrial and institutional plan-design-builder of food production and storage facilities. With deep expertise in the food industry, Marko has led the delivery of high profile projects for well-known food processors, manufacturers and distributors, in addition to third-party logistics companies and public refrigeration warehouses, nationally and internationally.

Committed to advancing the construction and design industries, Marko is a member of numerous industry organizations and on the board of directors of the Controlled Environment Building Associations (CEBA) (formerly called IACSC). Chief among his memberships are the Canadian Design-Build Institute, the Professional Engineers of (Alberta, British Columbia, Manitoba, Ontario, and New Brunswick respectively). He earned his Bachelor of Civil Engineering degree from Ryerson Polytechnic University in Toronto, Ontario, Canada.



Brian Rosabal – Director of Sales & Planning

As a pioneer in the evolution of the plan-design-build focus at Coldbox Builders Inc., Brian Rosabal today leads the company in the successful realization of its planning and design. Brian has evolved through a variety of disciplines at Coldbox, including project management, plan-design-build management, and pre-construction management. He navigates all stakeholder relations with an eye on concept development, design, strategic planning, budget control, and building. Brian is often commended by clients on his delivery of highest quality GMP and food-regulated facilities, and his strong attention to detail. He provides key services, such as technical sales and master plan development. These services help clients prove a business case and expedite major component selections and illustrate the purpose of a facility (for the design team to further develop). Brian routinely searches out and evaluates opportunities for innovation, such as oxygen-reduction fire protection, rack-supported buildings and automation. Brian studied engineering at Guelph University in Ontario, Canada.

Meet the **Coldbox** leadership team

A collection of the brightest minds in the Plan-Design-Build industry



Paul D'Agostino, Dip. Arch Tech – Director of Design-Build

After completing architectural technology studies, Paul D'Agostino quickly excelled in his career in construction management. He brings a grounded perspective, rich collaboration and value-driven client support. In his time with Coldbox, Paul has led in multiple areas of the business, from estimating and design, to project delivery and divisional management. Paul's technical background and industry experience brings a high level of expertise to any project, including implementation of new construction materials and methods and development of cost and schedule controls. Paul's leadership abilities and embodiment of company values allows him to facilitate change and expansions and spearhead optimization. Safety. Quality. Schedule. Cost. Value. Care. Paul ensures client metrics are met.



Fabio Borsato, CPA, CA – Chief Financial Officer

Fabio Borsato brings to the Coldbox team extensive professional experience in public accounting, real estate investment and construction – and an important balance of financial and operational proficiency, enabling him to act on synergies between business lines and stakeholders. His expertise in accounting and finance ensures projects are rigorously executed, regardless of size and type, as a commitment to delivering premium client experience. Fabio has contributed to the controlled growth of Coldbox Builders Inc., evolving procedures and rationing resources in best corporate directions. Under his guidance, Coldbox enjoys impressive long-term growth.



Libero Patriarca – General Site Superintendent

A foundational member of the team, Libero Patriarca's experience spans the full history of Coldbox and many years prior. Libero is a seasoned trades leader and a site manager, with a strong understanding of construction processes, troubleshooting, and negotiating realistic workable solutions. At Coldbox Builders, Libero acts as the Coldbox field manager and oversees daily on-site operations.

Flexible Ways of Doing Business: open book, closed book, and more

PLAN. DESIGN. BUILD.

Worry-free. Hassle-free. Transparent. Choose your level of project involvement to suit your goal.

Mutual trust is the foundation of collaborative delivery and encompasses several building blocks. Transparency. Validation. Accuracy. Completeness. Realism. Fairness. Risk and Opportunity Assessment.

Food facility design is a complex undertaking that requires many sequential steps and concurrent activities. We have a flexible service model scenario that fits any and each food facility plan-design-build project.

Flexible options that suit your project and your business.

Part of any successful project is choosing the right contract type. Project complexity, timing, risk tolerance and owner's desired level of participation are contributing factors.

Choose an Open book, "Cost-Plus" contract when you want to be fully involved, or where the project has a complexity level that cannot be fully pre-determined. Transparency is optimised and you can approve purchases and make decisions along the way.

Alternatively, choose a Closed book, "Fixed-Price" contract if you need minimal involvement, zero-hassle, and everything taken care of for you.

Planning

Feasibility studies and master plans map the future and reveal the viability of expanding, renovating, or constructing a new facility. Getting the owner and design-build team to collaborate during the entire process promotes the greatest project outcome.

Design

The design outlines production capacity and storage targets, facility and room requirements such as room temperatures, and flooring, wall, and ceiling requirements, and other criteria. The design may include process flow diagrams, spatial relationships for each food processing operation and configuration of equipment. Our designs also ensure compliance with building code and local by-law requirements.

Building Concept Development

Concept plans are elementary drawings that outline various floor plan options for expansion, renovation, or relocation. These are reviewed for feasibility and allow for more accurate early budgeting so you can make informed decisions at the onset.

Site Selection

If required, information gained is utilized to search for and review prospective vacant sites or possibly existing buildings. Factors such as the ability of the greenfield site to accommodate the concept, utility availability, roads and parking, and zoning are evaluated. Similarly, a brownfield site (existing building) is evaluated for structure, building envelope, utilities, power, water and more.

"Lindt & Sprungli Canada Inc. partnered with Coldbox Builders Inc. for a multimillion dollar design-build expansion project of our main warehouse in Toronto. The timeline was extremely tight and all work had to be done during the normal operation of the warehouse. Coldbox' attention to detail and management of all subcontractors and work site personnel was outstanding. Their project managers communicated well with me and were responsive to our questions and concerns. I've also found Coldbox' team to be highly focused on value; it prides itself on delivering on budget. Customarily, the Lindt & Sprungli Canada Inc. project was completed on time and on budget."

**René Jacquat, Vice President of Supply Chain & IT,
Lindt & Sprungli Canada Inc.**



Budget Management

To keep your project on track, we offer a total project management package of integrated schedule, cost and resource data. To deliver the most economical construction budget to you, our procurement team competitively tenders and negotiates best value trades and vendors. We implement the latest tools, monitor the right data and consult the best-trained staff to bring it all together. We also provide risk management to deal with any factors that affect cost and schedule, such as cash flow projections and financing options.

Food Safety Considerations

The purpose of a food safety system is the control of hazards. Every food safety system includes the following three elements: Good Manufacturing Practices (GMPs), Standard Operation Procedures (SOPs), and Hazard Analysis and Critical Control Point plans (HACCP plans). By extension, the foundation of every food safety system is facility layout and design.

Food facility planning, layout, and design cannot be undertaken without considering the variety of government and third-party standards and requirements. Good Manufacturing Practice and Food Safety Assurance are key considerations in proper design development and construction delivery.

In addition to regulatory compliance, many customers of food manufacturers require third-party audits of facilities. The necessity for Safe Quality Food (SQF) or British Retail Consortium (BRC) audits is another layer of conformance.

Schedule Management

One of the most critical pieces of the plan is defining a project schedule. Our team will schedule the entire project plan to realize the most efficient method, saving time and money from concept through to occupancy.

"Working with Coldbox Builders has been one of the best decisions we have made! From planning to finished project, they keep you informed every step of the way. The team is very professional and knowledgeable. We have used Coldbox for our last two expansion projects; they're now working on our third project."

"You will not find a better company to plan and execute your project from start to finish."

**Dan Milanovic, President,
Elite Meat Company**

Energy Optimization

Efficient use of energy is both a design and operations issue. Many factors are considered before deciding on specific energy-savings implementation, factors such as total potential energy savings, cost of implementation, life-span of design, and cost of ongoing maintenance. Options exist in building envelope, mechanical systems and building. We use our practical experience and expertise in optimizing your facility.

Performance Optimization

Value engineering is a systematic effort we use to improve cost-effectiveness of the project while delivering on your needs.

Obtaining Permits

We are pleased to acquire permits and approvals from various regulatory bodies in the field to start the project.

Training and Aftercare

We start-up the equipment and get your facility running and train employees to ensure everyone is up to speed. We facilitate the setup of ongoing maintenance and after care with qualified vendors so your facility runs optimally and worry free.



Coldbox Portfolio

The symbol, (M), indicates that Coldbox Builders Inc. has completed multiple projects for the named customer.

Accuristix – Large-scale, turnkey, Plan-Design-Build of pharmaceutical storage and distribution to GMP and Health Canada standards and validated cold storage fit-out of an existing warehouse. The facility was largest pharmaceutical cold storage facility in North America.

Beechgrove Country Foods Inc. – Plan-Design-Build of food processing QA lab, test kitchen, office renovation. Provided temperature- and atmosphere-controlled meat process and packaging facility additions and alterations to CFIA standards. (M)

Canada Bread Company Limited – Plan-Design-Build of extreme low-temperature ice cream ingredients, freezer addition.

Canam Meats – Plan-Design-Build of food distribution Class A office fit-up. Provided cold storage and distribution fit-out to existing facility to CFIA standards. (M)

Concord Premium Meats Limited – Plan-Design-Build construction of food processing plant office renovation and cold storage. Provided a temperature- and atmosphere-controlled meat process, packaging, retail and cold storage facility addition and alteration to CFIA standards. (M)

Congebec Logistics – Plan-Design-Build of public refrigerated warehouse and office renovation. Provided cold storage and distribution facility fit-out to existing facility. The fit-out included trichinosis treatment and staging area to CFIA standards. Also consulting services on various refrigerated warehouse facilities across Canada. (M)

DB Schenker – Plan-Design-Build of food distribution. Provided interior and exterior alterations to cold storage and distribution facility. (M)

E.D. Smith Food Limited – Plan-Design-Build of food distribution. Provided a temperature- and atmosphere-controlled distribution facility addition and alteration to CFIA standards.

The Elite Meat Company – Plan-Design-Build, food manufacturing, office Fit-Up. Provided temperature and atmosphere-controlled meat process and packaging facility addition and alterations to CFIA standards. (M)

Export Packers Group of Companies – Plan-Design-Build of food manufacturing and distribution. Provided design and construction of a temperature-controlled processing and storage facility to CFIA standards. (M)

Finica Food Specialties Limited – Plan-Design-Build of food distribution. Provided an office, test kitchen, cold storage and distribution facility fit-out to an existing facility.

Fresh Taste Produce Limited Canada – Plan-Design-Build of food distribution office Fit-Up. Across Canada. Provided a temperature- and atmosphere-controlled produce packaging, storage and distribution facility addition and alteration. (M)

GlaxoSmithKline Inc. – Pharmaceutical storage and distribution. Turnkey Plan-Design-Build validated cold storage fit-out of a clean room production facility warehouse to GMP and Health Canada standards.

K.J. Foods Inc. – Plan-Design-Build of food manufacturing and distribution. Provided a temperature- and atmosphere-controlled meat process and packaging facility fit-out to OMAFRA standards.

LCBO – Consulting. Beverage Retail. Provided design and consultation services of temperature-controlled beer retail environments across all stores in Ontario. (M)

Manitoulin Island Community Abattoir – Plan-Design-Build of multi-species abattoir. Office renovation and cold storage Waste-Water Management System. Provided temperature and atmosphere-controlled meat slaughter, process, storage and distribution facility to CFIA and OMAFRA standards.

McRae Cold Storage Inc. – Turnkey Plan-Design-Build of food distribution and office. Office renovation and provided cold storage and distribution fit-out to existing facility to CFIA standards.

Metro Supply Chain Group Inc. | Lindt & Sprungli Canada Inc. – Retrofit of .5M sf dry space into temperature- and humidity-controlled, storage/distribution space and production area Consulting Services. Across Canada. (M)

Organic Meadow Inc. – Turnkey Plan-Design-Build of fluid milk processing and packaging plant. Provide temperature- and atmosphere-controlled dairy process and packaging facility addition and alteration to CFIA and OMAFRA standards.

Partner Seafood inc. – Consulting, food distribution. Provided design and consultation services regarding temperature-controlled distribution facility to CFIA standards.

Pinnacle Transportation | Stratford Cold Storage – Plan-Design-Build temperature-controlled distribution facility. Freezer retrofit and distribution centre. (M)

Pizza Pizza – Plan-Design-Build of food distribution. Provided cold storage and distribution fit-out to existing facility. (M)

PJB Primeline – Turnkey Plan-Design-Build of food distribution. Provided cold storage and distribution fit-out to existing facility.


Rainy River District Regional Abattoir Inc. –


Construction of a multi-species abattoir. Provided temperature- and atmosphere-controlled meat slaughter, process, storage and distribution facility to CFIA and OMAFRA standards.


Reliable Food Supplies Inc. – Plan-Design-Build.


food distribution. Provided temperature-controlled, multi-temperature fit-out to facility.


Rouge River Farms – Turnkey Plan-Design-Build of food manufacturing and distribution. Provided temperature- and atmosphere-controlled produce packaging, storage and distribution facility and fit-up, including office alterations.

Sofina Foods inc. – Construction, food manufacturing and distribution across Canada. Provided temperature- and atmosphere-controlled poultry process and packaging facility fit-out to CFIA standards. 


Starr Culinary Delights Inc. – Plan-Design-Build food manufacturing and distribution. Provided temperature and atmosphere-controlled bakery process, storage and distribution facility fit-out. 

Sysco Corporation – Plan-Design-Build food distribution. Corporate office renovations. Call Centre Retrofit. Provided temperature- and atmosphere-controlled food storage and distribution facility addition and alteration to CFIA standards. 

Tandem Group Inc. – Consulting, food manufacturing to CFIA standards. Provided design and consultation services on temperature-controlled manufacturing and distribution facility. 

UNFI Canada – Plan-Design-Build. food distribution. Provided temperature- and atmosphere-controlled food storage and distribution facility fit-out. 

Unisource Canada Inc. – Plan-Design-Build of food distribution across Canada. Provided temperature- and atmosphere-controlled food storage and distribution facility fit-out. 

UPS Supply Chain Solutions – Plan-Design-Build of pharmaceutical storage and distribution. Validated cold storage fit-out of existing warehouse. 

Versacold Logistics – Plan-Design-Build of multi-temperature refrigerated warehouse and food re-packing, storage and distribution facilities across Canada. 

“I would highly recommend Coldbox Builders Inc. for its expertise in freezer and cold storage construction projects. Its attention to construction safety, design details, meeting the project schedule and overall performance of the finished project is top notch. The team is very professional and works hard to understand and meet our requirements. I’ve worked with many different construction companies over the years, and Coldbox Builders has definitely raised the bar!”

**Randall Eikelboom, P. Eng.,
Canada Bread Company Limited**

“Coldbox Builders has completed a number of projects for VersaCold Logistics from freezer retrofits to office renovations and our experience has been very positive. What was most appreciated is an approach which not only focuses on quality construction but our business operational needs. Coldbox Builders has been a real partner in our projects and business success.”

**Douglas Harrison, President & CEO,
VersaCold Logistics Services**



We know the **rules**

We manage all types of **regulations**

Coldbox Builders Inc. is proactive in ensuring permitting and regulatory agencies are integrated into Plan-Design-Build projects, identifying the agencies whose approval is needed to complete a project. Coldbox works to support your HACCP plans as well.

Risk analysis is tailored to the local entities and regulations, as well as your project objectives.

Coldbox Builders Inc. bolsters compliance with the following regulatory requirements:



Health
Canada



We follow industry **standards**

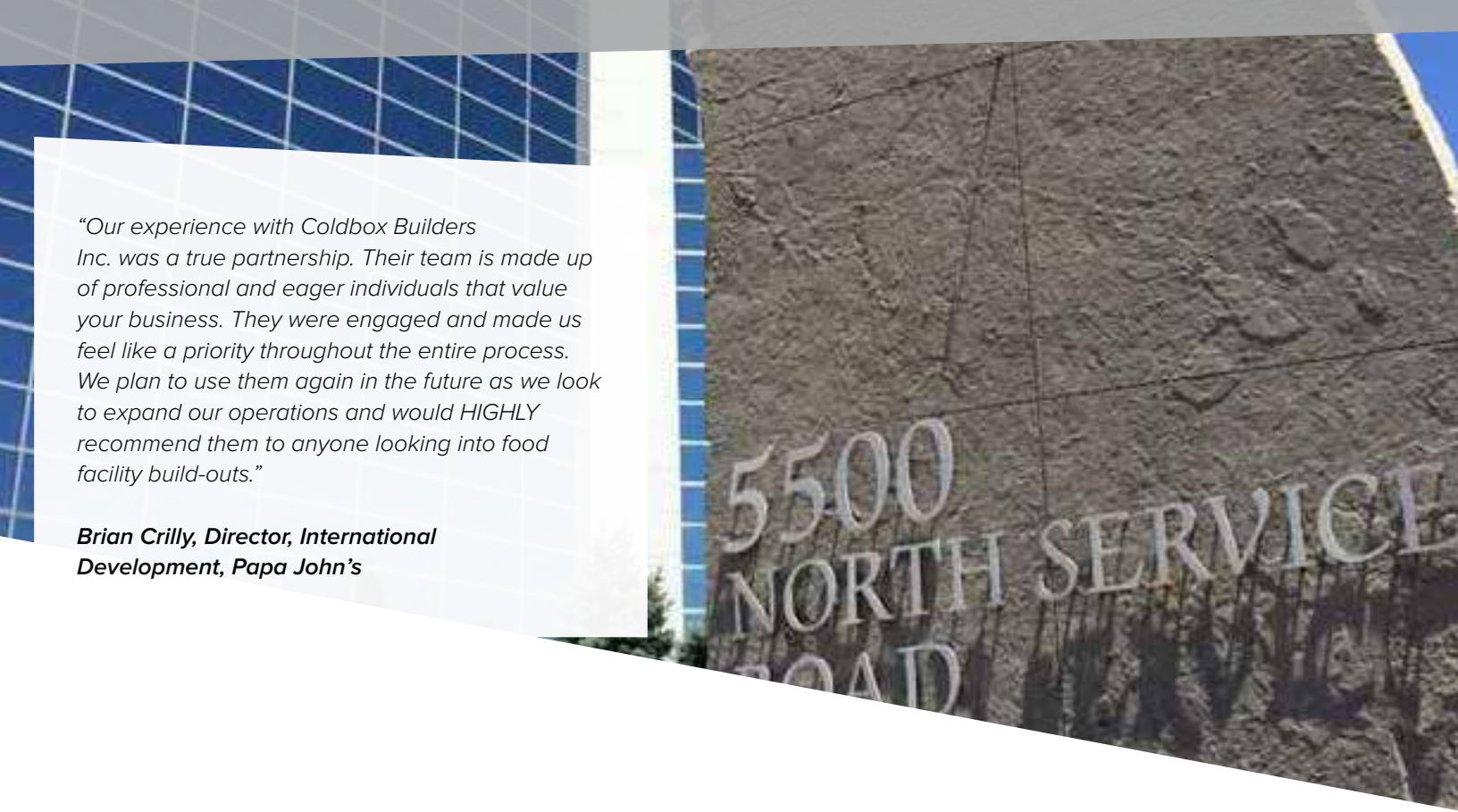
In the Design-Build world, standards help to codify best practices, methods and technical requirements to create safe and sustainable outcomes.



We are active within industry **associations**

Coldbox Builders Inc. is an active member of the following associations:





"Our experience with Coldbox Builders Inc. was a true partnership. Their team is made up of professional and eager individuals that value your business. They were engaged and made us feel like a priority throughout the entire process. We plan to use them again in the future as we look to expand our operations and would HIGHLY recommend them to anyone looking into food facility build-outs."

Brian Crilly, Director, International Development, Papa John's

About the **Company**

Architectural design experts. Engineers. Construction Execution Experts. We are professionals who are value-oriented and focused on environmentally-controlled food facilities

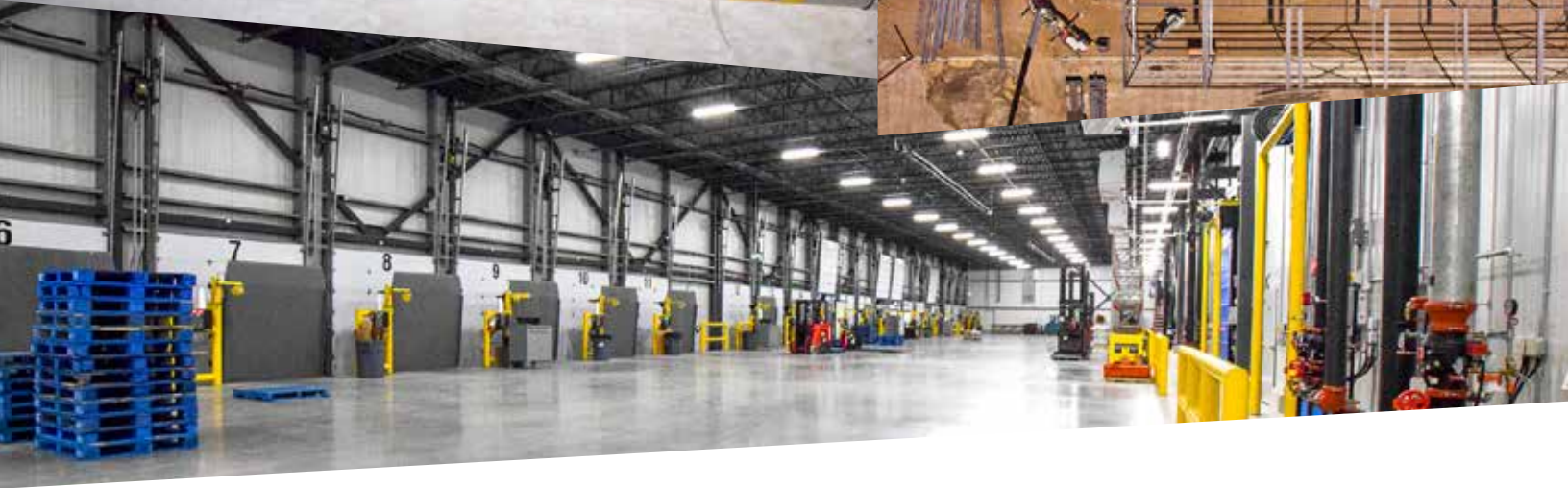
Today, Coldbox Builders Inc. has completed numerous manufacturing, processing, storage and distribution facilities in the food sector. Its Plan-Design-Build experts have had the privilege of supporting new entrepreneurial business ventures as well as serving Fortune 75 companies.

Coldbox Builders Inc has successfully delivered Plan-Design-Build projects incorporating millions of cubic feet of food facilities and continues to grow the food supply chain globally.

Coldbox is here to support the food and beverage industry, and give you peace of mind. Our team of highly trained engineers, technicians, and technology experts helps clients improve quality and reliability, ensure safety, increase efficiency, and optimize productivity. No matter the size of your food and beverage facility or the complexity of your project, our proven engineering and technical expertise allows us to create the efficient solutions you need. Coldbox Builders Inc. takes great pride in providing first-rate customer care throughout the entire duration of the project. A Plan-Design-Build project done right is a collaborative effort between the client and design-build firm, and Coldbox excels at collaboration and care.

To learn more about Coldbox' commitment to customer service, **visit www.coldbox.com** today.







Let's discuss your food facility project!

Call us personally at 289-337-3966.

Marko Dzeletovich, P.Eng

President

Mobile: 647.882.4552

Phone: 289.337.3966 x224

Email: marko@coldboxbuilders.com

Brian Rosabal

Director of Sales & Planning

Mobile: 647-880-8994

Phone: 289-337-3966 x231

Email: brian@coldboxbuilders.com

5500 North Service Road, Suite 630

Burlington, Ontario

Canada L7L 6W6

www.coldboxbuilders.com