



PREMIUM CUTS OF SUPERIOUR MEAT
LOT 12 & 13 SHERIFF STREET SUBRYANVILLE, GEORGETOWN. GY
TEL. +592 611-1176

Project Name: Sheriff Greenfield Farms Inc.

Developer / Company: Sheriff Greenfield Farms Inc.

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Project Summary Outline

Brief Description of Project Site

A brief description of the project site. Sheriff Greenfield Farm Inc. will be constructed at Lots 698,699,700, 701,702,703,704,705,706,707,708,709,710, and 711 within the commercial zone at Section 2, Plantation Great Diamond, East Bank Demerara. At the moment the site is currently vacant with no development within 500 feet of proximity, the site run along the new four lane and is zoned for commercial use, please see attached aerial map showing site layout.

Project Design

Development Stages:

1. Construction & Building
2. Cutting, Deboning & Trimming
3. Portioning
4. Meat Preparation
5. Case / Canning

Construction & Building

Sheriff Greenfield Farm Inc. will construct a modern meat processing facility using the USDA guidelines, we will be importing beef and lamb carcasses in four quarters and they further process into individual steak for both the local and international market. We will be using Guyana Power & Light (GPL) and backup generators power as our energy source, water supply source will be connected to GWI, we will also install, gravity reserve tank for back up as a supplemental use. An underground holding tank will be installed to facilitate daily cleaning with a purification system seal container will be on premises to collect any processing waste, removal of waste will be contracted by waste management company on a daily basis.

Cutting, Deboning & Trimming.

We will implement intelligent software & solutions for the highest yields, maximum product utilization, traceability and food safety.

Portioning.

Innovative, high-speed precision & portion-cutting solution produces an endless variety of products, from fixed-sized strips dices & splits to high-value portions of fixed weight and length.

Meat Preparation

Our meat preparation process and equipment are fully integrated lines to create minced meat portions for retail. This state-of-the-art processing equipment portions blocks of minced meat before packing & labeling.

Case/Canning

The trend towards case-ready food service is growing fast. To Keep pace with retailer and consumers demand for these for products, we seek to streamline production methods, automate processes and add value at every stage of the Meat Processing & Packaging chain.

Project Size.

The capital investment for this phase of the project is estimated approximately 10 million US Dollars from commencement to completion and will employ about 75 to 100 persons on a daily basis.

Technical Explanation of the Project.

The goal of this project is to erect a modern meat processing facility using all state-of-the-art equipment in meat processing and create an end product to serve the growing demand for meat locally and internationally.

Project Duration

From start to completion will be approximately 8 to 10 months, construction phase will take approximately 6-8 months and an additional installation of ice box and equipment will take approximately 2-3 months.

Potential Effects on the environment and proposed plans to mitigate those impacts.

Using sound proof and non-combustible type of materials will mitigate any noise from processing. The use of seal containers with a contractual with waste management will remove any negative environmental impact with air & soil. Our underground holding tank with water purification system will prevent any soil or water contamination