

## List and Specifications of Equipment for Installation in the Facility "Naš Med" Ltd

1. Recrystallization chamber – with the capacity of 70 barrels for honey, divided into two equal parts, with heaters and fans which provide adequate forced circulation of warm air, evenly through the entire space. The temperature of air should be 45 °C maximum, and the heaters should be heat exchangers of water-air type. Warm water should be provided. The chamber should have probes for temperature control of air temperature and temperature of honey in the barrels, with three separate sensor systems for temperature control.
2. Reception chamber for melting, decanting and grinding honey – a space into which 8 to 10 barrels of honey can be disposed with a forklift, with the opening facing downwards, so that the honey is freely poured into the receiving container. This space should be additionally heated by a built-in heater to 50 °C maximum. At the bottom of the container, it is necessary to install a knife set which further crushes the honey crystals into a porridge which can further be transported with pumps. The chamber should be equipped with a probe for the control of room temperature.
3. Magnetic separator of impurities which is mounted on the pipeline in front of the pump.
4. Volumetric pump for honey transport with the capacity of 2000 kg/hour.
5. Plate heat changer which heats the honey at once to the temperature up to 65 °C. Honey heating should be done up to the temperature of 65°C, with warm water of 5.000 l/h temp 90°C. Water should be provided from the warm water central boiler, with cascade reheating.
6. 2 filter cartridge batteries with filters for warm honey filtration. The battery consists of 2 industrial filters (candles – of stainless steel with sieve diameter of 400 µm and 200 µm). Batteries are placed in a parallel position, so that the honey can be redirected when one battery becomes clogged.
7. The heat changer which cools the honey to 40°C, with cold water from the city water system of 5000 l/h.
8. Stainless steel honey homogenizer with the capacity of 22 tons, with the cloak in which warm water of 45 °C circulates. The homogenizer contains a slow-release mixer that slowly mixes honey and ensures the adequate homogenization of honey. The bottom of the homogenizer is tapered to ensure the honey decanting. The homogenizer is placed on a steel base with the height of 1.5 m so that the honey can be decanted into the barrels directly. The scale gate valve with the weight of 300 kg, should be placed in the position for decanting. From the homogenizer,



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there must be a special pipe which supplies with honey two smaller tanks for preparing honey for packaging, through the smaller pump. Warm water is provided through the pipes of the central boiler for warm water with eventual additional reheating if necessary. The total height of the homogenizer on the stand should not exceed 5 meters. The homogenizer must be made of stainless steel which can support such heavy weight of honey.

9. Smaller pump for honey transport towards tanks for preparing honey for packaging, with the capacity of 1000 kg/hour.
10. Two smaller tanks for temporary storage/ preparation of honey with a capacity of 3 tons. These tanks should be double-walled and heated with warm water of 45°C. Warm water is provided through the pipes from the warm water central boiler with eventual additional reheating if necessary.
11. Four positions for decanting honey with dozers that measure the honey into the glass jars.
12. Adequate tables made of stainless steel, necessary for smooth pouring of honey into jars.
13. Pipelines are necessary to connect all the machines.
14. Adequate valves, fittings, control probes, flow and pressure trackers and dashboards necessary for the proper functioning of the line and monitoring of the work.
15. One forklift truck with clamps for handling barrels. The forklift should be electric.
16. One forklift suitable for the pallet rack of the 'Drive-In' type with a high lift height, capable of lifting the pallets with honey to the height of over 5 meters. The forklift should be electric.
17. Pallet rack shelves of the 'Drive-In' type, which provide high density of pallet packaging in the warehouse of the purchased honey, with the height of 5 rows, which can accommodate 1660 pallet places.
18. The warehouse should be capable of receiving 498 t of honey. Two barrels with the total weight of 600 kg of honey are placed on one pallet.
19. Classic racks in the warehouse of processed honey, which are 5 rows high, which can accommodate 770 barrels. The warehouse should be capable of receiving 231 tons of honey. Two barrels with the total weight of 600 kg of honey are placed on one pallet.
20. Scale for measuring the honey in barrels. The scale must be adequately labelled.
21. Small scale for measuring filled jars. The scale must be adequately labelled.



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22. Electric boiler for heating and/or reheating the water needed for the homogenizer, heat changer and decrystalizator. The boiler capacity should be aligned with the needs of these three devices.

All the offered equipment should be made of stainless steel in accordance with the standards of the food industry in the EU. Individual components should be from renowned world manufacturers of food processing equipment such as GEA, Kieselmann, Pall, Gemü, Hilge, Maso, E + H, Siemens ...

The offer must include installation, commissioning according to the 'turn-key' system operation and warranty. The Bidder shall bear all the unforeseen costs that may arise during installation and commissioning.

All the stated equipment must fully comply with the Project Execution Plan, whereas foreign bidders must provide an interpreter/translator for the Project Execution Plan that is in Serbian language.

I, Lejla Visnjic, being duly sworn, hereby certify that I am fluent in the English and Serbian languages, and that the foregoing translation is an accurate English rendition made by the undersigned from the original Serbian copy, and contains no corrections, erasures or alterations thereon.

Reg. no. 158/2018  
Novi Sad  
Date: 7 September 2018

**Lejla Visnjic**  
Court Sworn Interpreter for the English Language  
(Decision No. 101-74-102/2007-05)

