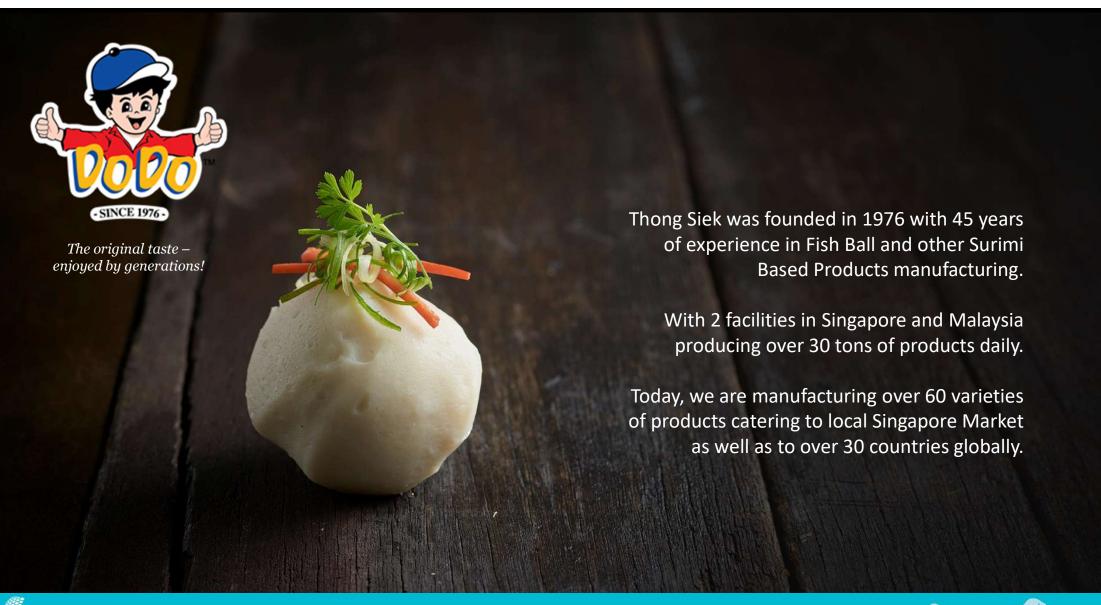


PREVENTION OF HAND INJURY – USE OF TECHNOLOGY

Safe Hands Campaign 2022

Mr Ben Neo Kah Lin,
Deputy Chief Operating Officer,
Thong Siek Food Industry Pte Ltd

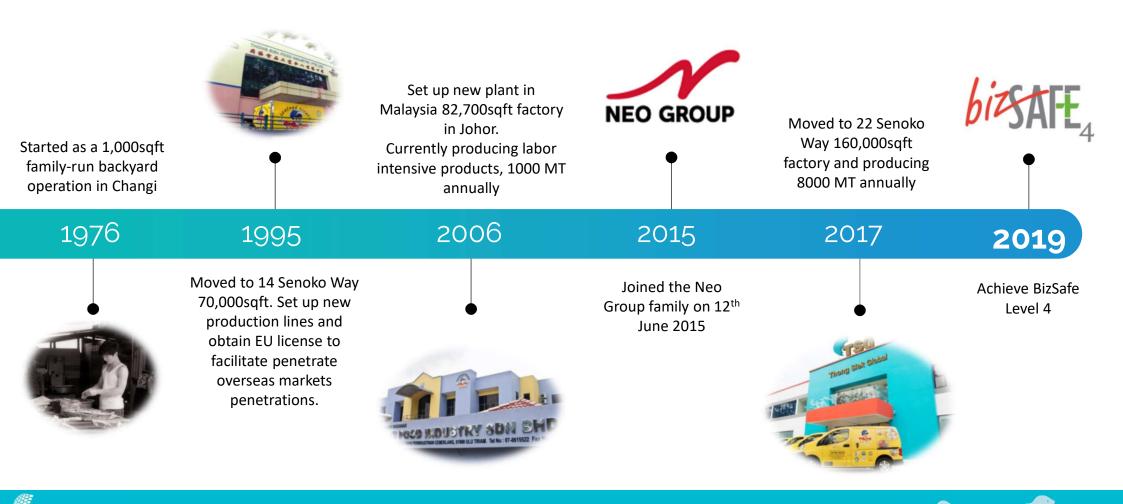








Our Journey from humble beginnings to today



Our Export Distributions



We are export to over 30 countries with the biggest overseas market being North America, Europe, and SEA





Use of Technology in production

In 2017, we have invested <u>14 Million</u> in technology for <u>production automation</u> in our new facility







Bowl Cutter



- Fast blending speed of 4500 rpm
- Reduce blending time by 40%





Nitrogen freezing tunnel

only one in Southeast Asia (for fish ball manufacturing)







- Reduce Freezing Time from 60 min to 20 min
- Improve product quality by retaining moisture and maintain Bounciness of Fish Balls





Auto Packing Lines







Export Auto Packing

Fresh Fish Ball Auto Counting

Improve capacity by 50%

- With precise weighing technology our Yield increase by 2-3% (est. \$250K/year)
- Capacity Double Up



Total manpower reduced by 20





Investment results

Productivity per hour increase by

25%

Production cost reduced by

20%

Manpower needed reduced by

25%





Our Covid-19 impact & response

With Malaysia's lock down, our production <u>workers</u> reduce by <u>25%</u>

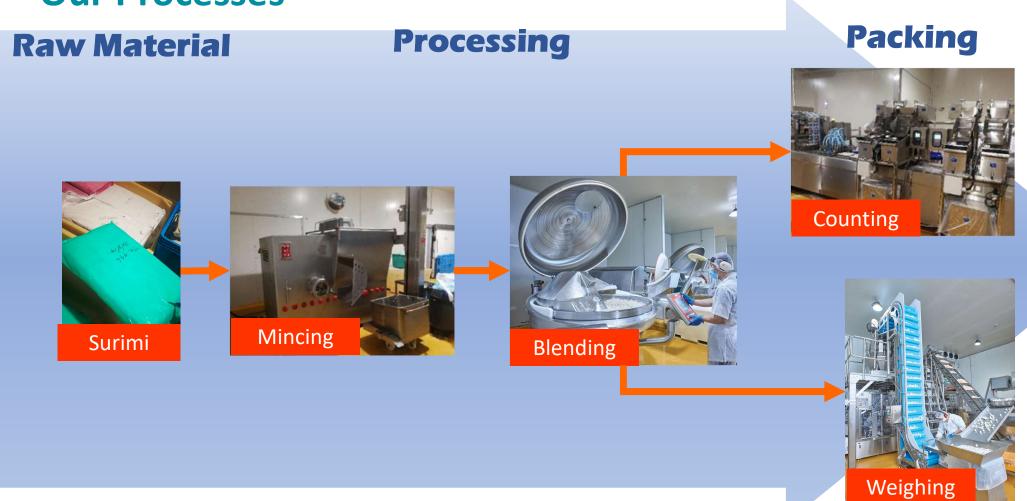
Additionally, demand **increase** by **30%**

To cope with the challenges, we <u>relooked</u> our <u>processes</u> and <u>optimized</u> our production <u>workflow</u>





Our Processes







BEFORE



Meat Flaker Machine

- Push manually surimi fish blocks into the flaker
- Risk of exposing operator's hands to the rotating cutter

NOW



Mincer Machine

- Surimi blocks are lifted mechanically
- Operator is fully shielded from hazards of moving cutters
- Hand (musculoskeletal) injuries are prevented.





BEFORE



Bowl-cutter without loading mechanism

- Manual loading of surimi blocks
- Risk of cut to operator's hands
- Causes fatigue
- Risk of musculoskeletal injuries.

NOW



Bowl-cutter with auto bin loader

- Manual loading
- Keeps operator's hands away from sharp blades
- Improved productivity
- Reduced fatigue.





BEFORE



Packing Machine (Standalone)

- Counting is done manually
- Prone to counting errors
- Operators' hands are expose to near freezing temperature

NOW



Fish Ball Auto-counting and Dispensing Machine

- Counting is done electronically
- Eliminate cold injury or numbness to hands
- No more contact by operators.
- Improve in accuracy and hygiene handling





BEFORE



Manual Packing

- Heavily involved the use of hands of operators
- Transfer products (heavy load) onto packing table
- Weighing and packing is done manually

NOW



Auto weighing and packing

- Products are transferred via conveyor system
- No human intervention and remove all involvement of hands.

No hands = Zero risk to hands + 100% hygienic products





Forward Plan

continue
with
automation
plans

continual of inhouse integration of technology

retraining of staff

aim towards a 'no light' production process





Our Beliefs



#safehandsafefood





