

A SUNRISE INDUSTRY OF

# Rapid Growth

POST COVID-19 NEEDS



**Cold Storage Supply Chain is on the Upward Trend**

Forecasted Compounded Annual Growth (till 2028)



**7%** Global  
**12%** Asia Pacific

Source: JLL Research: Meeting Asia Pacific's Growing Cold Storage Needs (July 2022)



**Spending on Food**

Double  
(from USD 4 trillion to USD 8 trillion by 2030)

**x2** Asia

Source: JLL Research: Meeting Asia Pacific's Growing Cold Storage Needs (July 2022)

INVEST TODAY IN

# Tomorrow's Future

30 BY 30 VISION



Achieve food sustainability and security



Accomplish **greater productivity** and **innovation** in Singapore's food industry



Leading food and nutrition hub in Asia

Source: JLL Research: Meeting Asia Pacific's Growing Cold Storage Needs (July 2022)



Source: <https://www.worldstopexports.com/singapore-top-import-partners>

INGREDIENTS FOR

# Success

**INVEST IN THE RIGHT PLACE, AT THE RIGHT TIME**

Following the success of CT FoodChain, CT FoodNEX is the latest food factory developed by the Chiu Teng Group.

As the next generation food factory, CT FoodNEX features floor plans of varying sizes, configurations and layouts, height requirements, mezzanine and standalone units.

**10-storey FREEHOLD B2 food factory**

Ride on the future potential of the adjacent JTC's Sungei Kadut Eco-district

**Modular, flexible spaces housed in an iconic building**



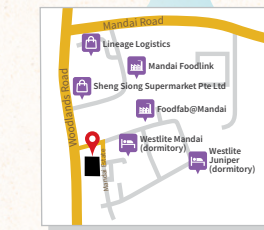
NAVIGATING AN EPICUREAN

# Journey

**IT'S ALL ABOUT THE LOCATION!**

CT FoodNEX is situated in one of the most highly sought-after addresses in the food zone area of district 25, adjacent to future JTC's Sungei Kadut Eco-District.

- 15 MINS** Drive to Woodlands Regional Centre
- 12 MINS** Drive to Mandai Nature Precinct
- 11 MINS** Drive to Woodlands MRT
- 8 MINS** Drive to Woodlands Causeway  
Ease of connectivity: linking businesses to many owners and raw ingredients across the causeway
- 7 MINS** Drive to Kranji MRT



Legend: Future Sungei Kadut Station  
\* This map is not drawn to scale.  
Source: All data from Google Maps; JTC



STOREY AFTER STOREY OF

# Best-in-Class

GASTRONOMIC OFFERINGS

**1**  
unit of Industrial  
Canteen \*\*

**5**  
Production units  
with Mezzanine

**104**  
Production  
units

- 10<sup>TH</sup> STOREY  
SKY SUITE  
7.525M \*
- 9<sup>TH</sup> STOREY  
CLASSIC MODULE  
5.950M \*
- 8<sup>TH</sup> STOREY  
CLASSIC MODULE  
5.950M \*
- 7<sup>TH</sup> STOREY  
CLASSIC MODULE  
5.950M \*
- 6<sup>TH</sup> STOREY  
CLASSIC MODULE  
5.950M \*
- 5<sup>TH</sup> STOREY  
CLASSIC MODULE  
5.950M \*
- 4<sup>TH</sup> STOREY  
PREMIER DELUXE  
6.650M \*
- 3<sup>RD</sup> STOREY  
PREMIER DELUXE  
6.650M \*
- 2<sup>ND</sup> STOREY  
PREMIER DELUXE  
6.650M \*
- 1<sup>ST</sup> STOREY  
PLATINUM DELUXE  
7.475 - 8.175M \*



PLATINUM DELUXE

THE EPITOMÉ OF

# Haute Cuisine

LEVEL 1



If you are a Family Business Leader, you want to preserve and perpetuate your legacy.

You could also be a Fine Food Purveyor curating exceptional quality food products and rare-to-find delicacies.

We have the capability to provide customised solutions to harmonise with your business requirements.

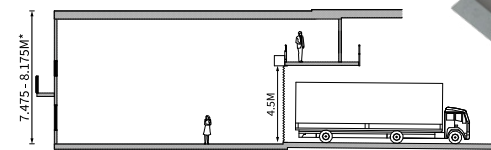


Artist's Impression



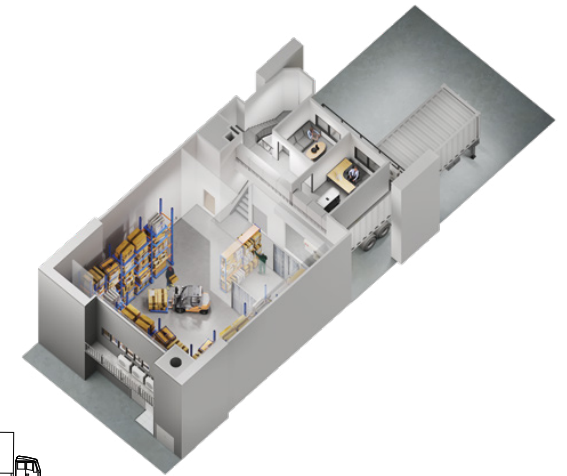
Image Only

Our floor plans facilitate the construction of smart cold rooms with racks, fulfilling the demand for optimally fresh produce and the trading of fine foods. A dual-purpose mezzanine area serves as a rest area for workers or other ancillary uses, as approved by the relevant authorities.



Rigid-framed vehicles of length  $\geq 7.5\text{m}$

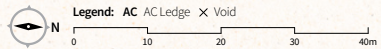
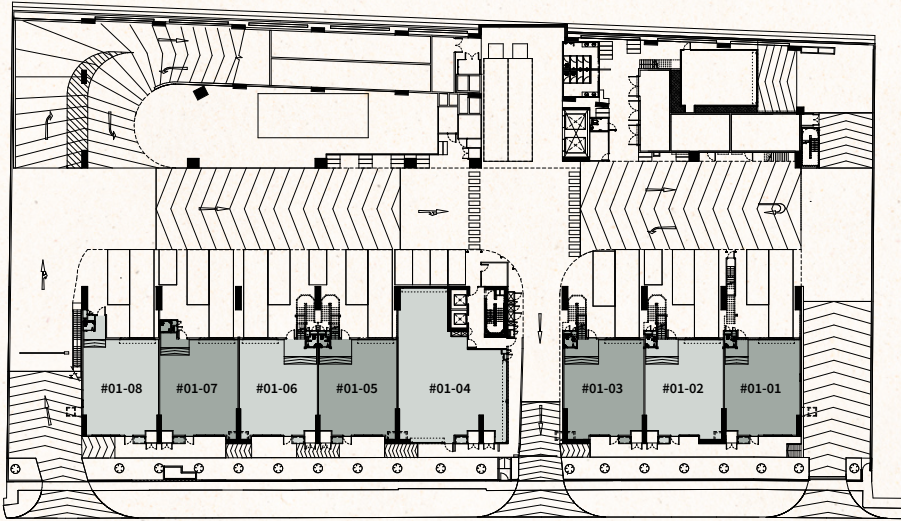
\* Estimated floor to floor height



Artist's Impression

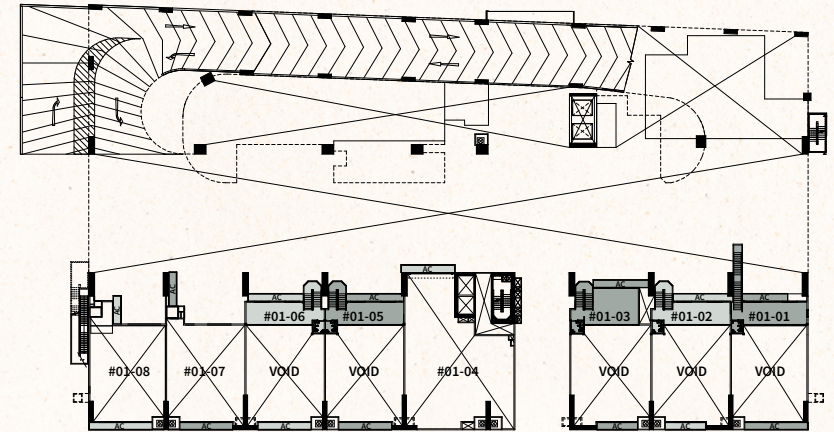
# Platinum Deluxe

## LEVEL 1 FLOOR PLAN



# Platinum Deluxe

## MEZZANINE FLOOR PLAN



## INDUSTRIAL CANTEN 3D DRAWING



PREMIER DELUXE

BEER MAKERS'

# Extraordinaire

LEVELS 2, 3 AND 4



If you are an up-and-coming Food Start-up or an experienced Brewer, you'll appreciate a full suite of amenities, with the potential for automation to seamlessly facilitate your business operations.

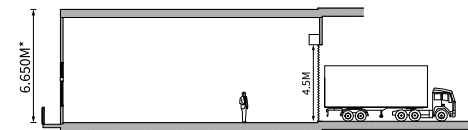
Its multi-faceted concept allows cooking and food preparation, storage and delivery so that your food can reach your customers quickly and conveniently.



Artist's Impression



With designated loading and unloading bays to accommodate up to 20 ft container trucks, it is ideal for those who wish to rapidly expand their food business while bringing top-quality offerings to their customers.



Articulated vehicles (20' trailers)

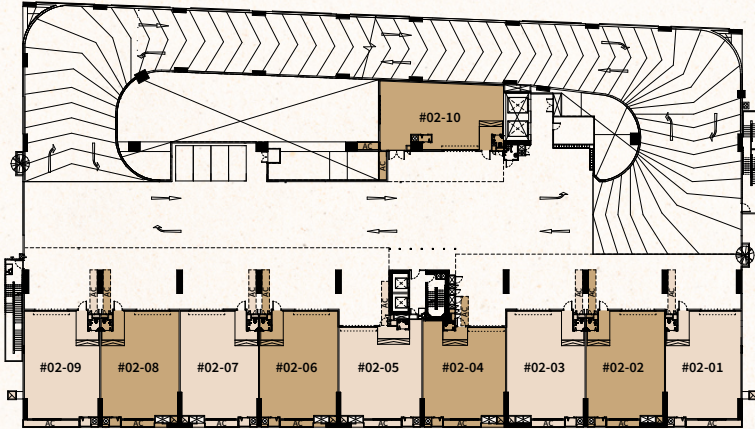
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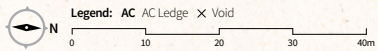
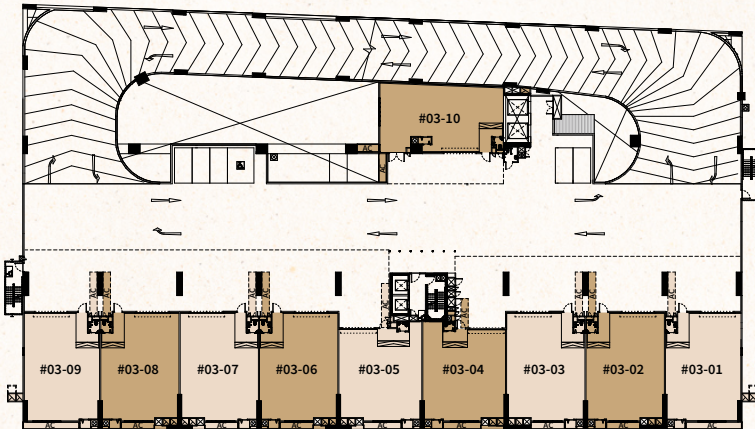
Artist's Impression

# Premier Deluxe

**LEVEL 2**  
FLOOR PLAN

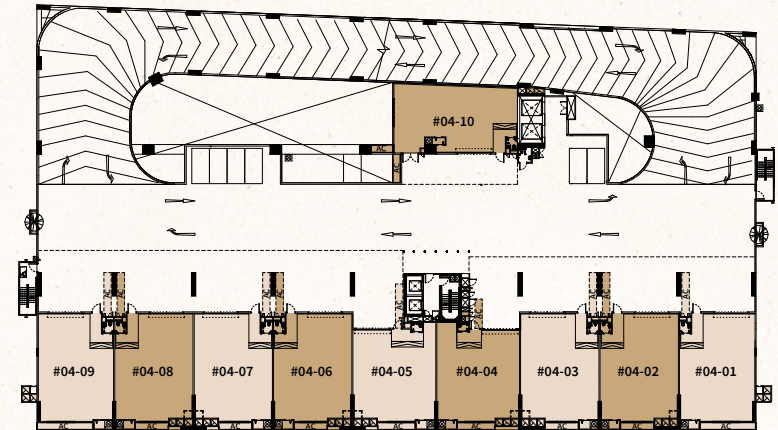


**LEVEL 3**  
FLOOR PLAN



# Premier Deluxe

**LEVEL 4**  
FLOOR PLAN



CLASSIC MODULE

# Savoir Faire

LEVELS 5, 6, 7, 8 AND 9



Our Collab Kitchen offers adaptable configuration possibilities for modern food manufacturing, processing and packaging. It is ideal for Food Distributors or Food Service Operators as it supports large-scale central kitchen operations including seafood processing, ready-to-eat and non ready-to-eat meals.



Artist's Impression



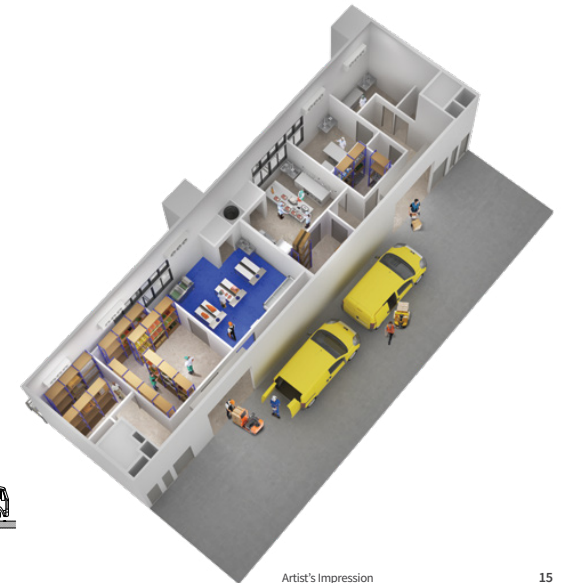
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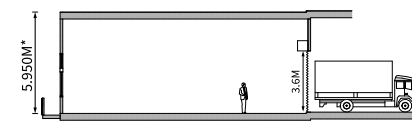
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You have the flexibility of occupying the entire area or co-sharing the premise to keep operating costs at a minimum.

An all-inclusive kitchen space means you can embrace modernisation by leveraging digital and technological innovation, leading to increased productivity and lower costs.



Artist's Impression



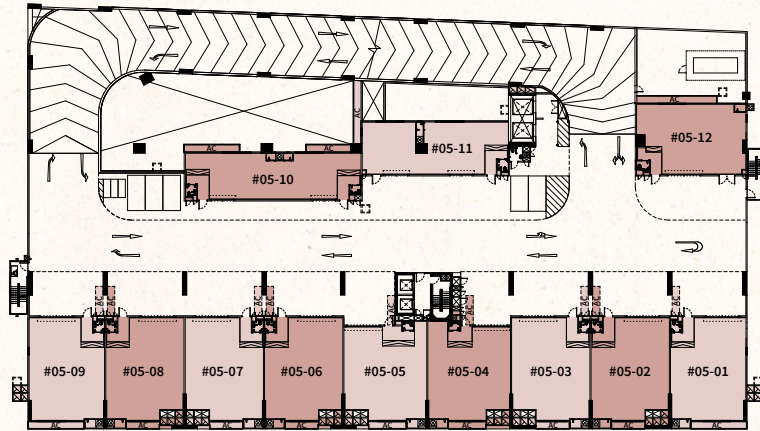
Rigid-framed vehicles of length < 7.5m

\* Estimated floor to floor height

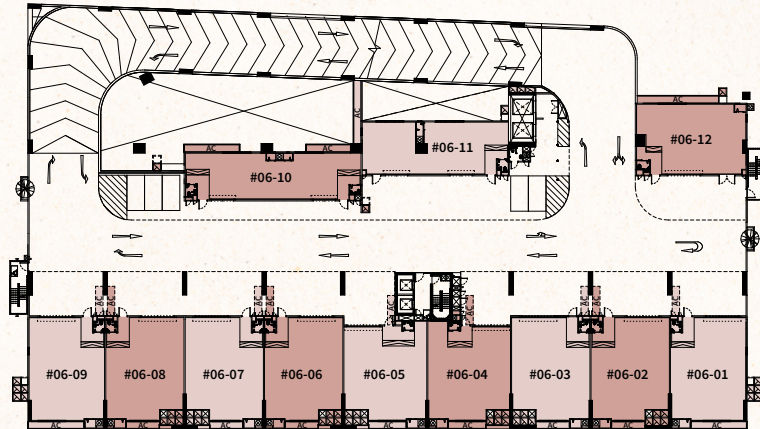


# Classic Module

**LEVEL 5**  
FLOOR PLAN

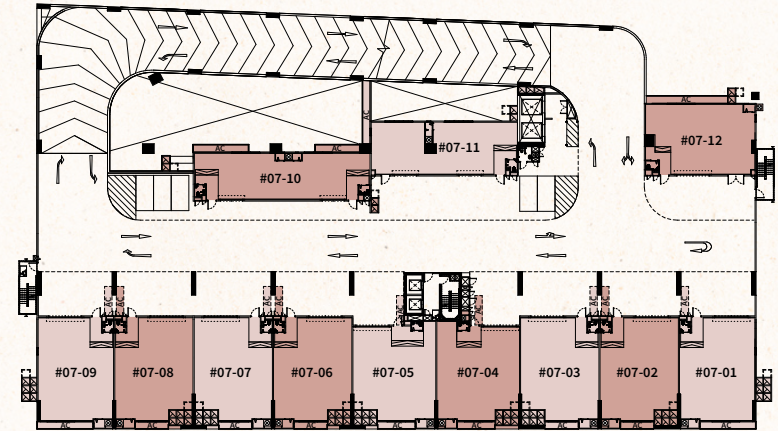


**LEVEL 6**  
FLOOR PLAN

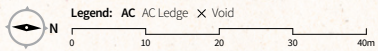
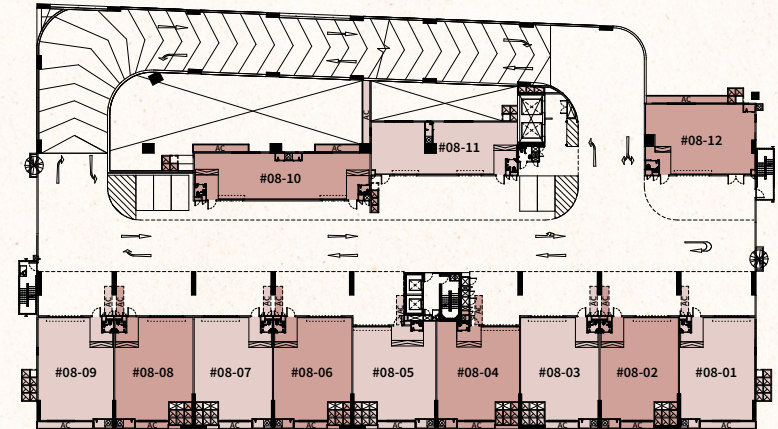


# Classic Module

**LEVEL 7**  
FLOOR PLAN



**LEVEL 8**  
FLOOR PLAN



SKY SUITE  
CLASSIC ALL-TIME

# Favourites

LEVEL 10



The global food technology market is expected to grow exponentially to \$342.52 billion by 2027. If you are a Foodtech-preneur, this is your opportunity to adopt transformative approaches to increase food production while remaining alert to identify new opportunities.

Source: <https://www.emergenresearch.com/industry-report/food-tech-market>



Artist's Impression



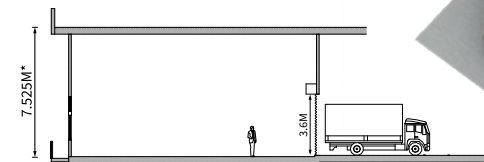
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Be it testing the market for new F&B concepts or conducting R&D, catering to your consumer preferences is important.

Whatever your needs, CT FoodNEX's modular system has the flexibility to customise to your exact requirements.



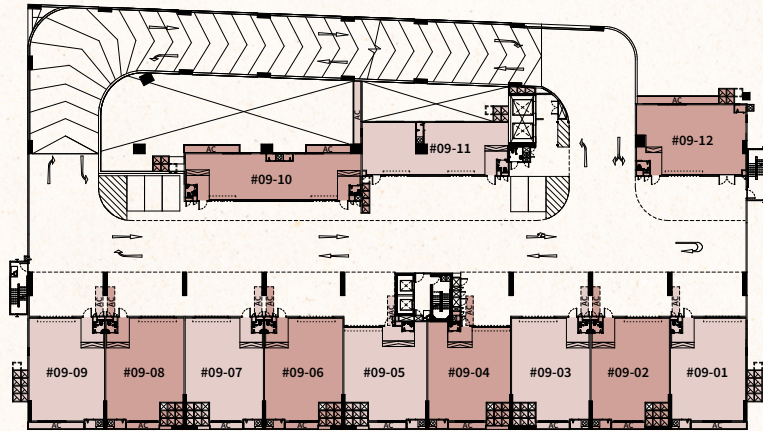
Rigid-framed vehicles of length < 7.5m  
\* Estimated floor to floor height

Artist's Impression

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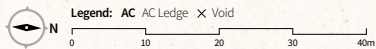
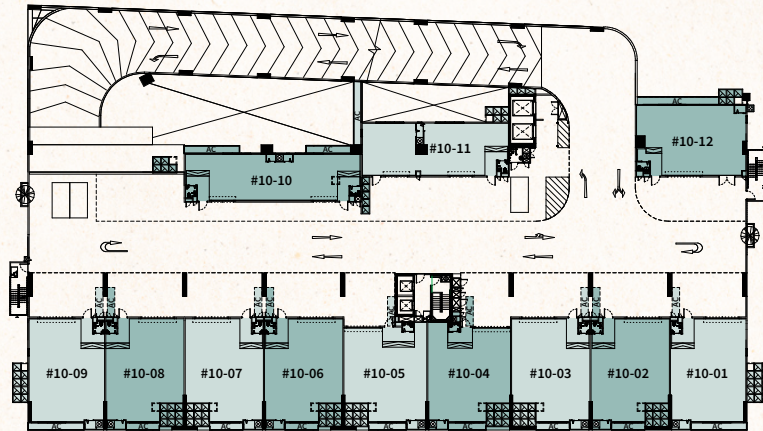
# Classic Module

## LEVEL 9 FLOOR PLAN



# Sky Suite

## LEVEL 10 FLOOR PLAN



## CT FOODNEX

# Specifications

### FOUNDATION

Bored piling and/or reinforced concrete piling and/or footing foundation substructure to structural engineer details and/or design. Non-suspended and/or suspended slab for driveways.

### SUPERSTRUCTURE

Reinforced concrete structure and/or post-tensioned concrete structure, and/or structural steel works and/or precast reinforced/prestressed concrete to structural engineer details and/or design.

### FLOOR LOADING

1 <sup>st</sup> Storey Production	20.0 kN/m <sup>2</sup>
1 <sup>st</sup> Storey Lorry Parking Lots/Driveway	20.0 kN/m <sup>2</sup>
1 <sup>st</sup> Storey Mezzanine Office	4.0 kN/m <sup>2</sup>
2 <sup>nd</sup> to 4 <sup>th</sup> Storey Production Units	15.0 kN/m <sup>2</sup>
2 <sup>nd</sup> to 4 <sup>th</sup> Storey Lorry Parking Bay/Ramp/Driveway	15.0 kN/m <sup>2</sup>
5 <sup>th</sup> to 9 <sup>th</sup> Storey Production Units	10.0 kN/m <sup>2</sup>
10 <sup>th</sup> Storey Production Units	12.5 kN/m <sup>2</sup>
5 <sup>th</sup> to 10 <sup>th</sup> Storey Lorry Parking Bay/Ramp/Driveway	10.0 kN/m <sup>2</sup>

### WALLS

Reinforced concrete and/or normal weight precast concrete and/or lightweight precast concrete panels and/or dry wall partition and/or block wall with skim coat /plaster and paint and/or tiles.

### ROOF

Reinforced concrete roof, and/or post-tensioned concrete roof, and/or precast reinforced concrete roof and/or precast prestressed concrete roof with appropriate waterproofing and insulation system, and/or metal roof with insulation at designed areas.

### CEILING

Concrete off form finish and/or skim coat and emulsion paint finish and/or false ceiling with paint finish, where applicable.

### Estimated Floor to Floor Heights

1 <sup>st</sup> storey	7.475m to 8.175m
2 <sup>nd</sup> to 4 <sup>th</sup> Storey	6.650m
5 <sup>th</sup> to 9 <sup>th</sup> Storey	5.950m
10 <sup>th</sup> Storey	7.525m

### FINISHES

#### Walls

- Common Areas: Cement and sand plastering and/or skim coat with emulsion paint finish and/or spray-textured finish and/or tiles where applicable.
- Units: Cement and sand plastering and/or skim coat with emulsion paint finish and/or tiles to toilet and bin rooms up to ceiling height.

#### Floors

- Lift Lobbies: Floor tiles and/or power float concrete floor with hardener.
- Units: Power float concrete floor with hardener and/or floor tiles with waterproofing where applicable.
- M&E Rooms: Cement and sand screed finish with waterproofing where applicable and/or power float concrete with hardener.
- Driveway: Power float concrete with hardener and/or bitumen premix and/or concrete imprint.
- Toilets / Refuse Bin Centre: Floor tiles with waterproofing where applicable.
- Staircases: Cement and sand screed finish with nosing strip and/or metal plate with paint and/or natural finish.

### WINDOWS

Aluminium framed glass windows and/or fixed glass panels and/or fire access opening and/or fixed aluminium louvers in accordance with statutory requirements, where applicable

### DOORS

Metal and/or aluminium and/or timber doors and/or metal roller shutters and/or PVC doors in accordance with statutory requirements, where applicable.

#### Notes:

Selected locksets and ironmongery shall be provided in accordance with architect's selection and statutory requirements, where applicable.

### PLUMBING AND SANITARY

- Plumbing and sanitary installation shall be provided in accordance with statutory requirements.
- Provision of water supply to Unit's production area capped-off within the unit.
- Scupper drain and Sampling sump shall be provided for each unit in accordance with statutory requirements.

### ELECTRICAL INSTALLATION

- Power Supply:
  - 200 Amps 3-Phase electrical isolator for 1<sup>st</sup> storey Units.
  - 150 Amps 3-Phase electrical isolator for 2<sup>nd</sup> to 4<sup>th</sup> storey Units.
  - 100 Amps 3-Phase electrical isolator to 5<sup>th</sup> to 9<sup>th</sup> storey Units 01 to 09.
  - 125 Amps 3-Phase electrical isolator to 5<sup>th</sup> to 9<sup>th</sup> storey Units 10 to 12.
  - 125 Amps 3-Phase electrical isolator for 10<sup>th</sup> storey Units.
- Isolator provided for Unit roller shutter, production area mechanical ventilation fan (applicable to 1<sup>st</sup> to 10<sup>th</sup> storey Units 02 to 08, 2<sup>nd</sup> to 4<sup>th</sup> Storey Unit 10) and toilet mechanical ventilation fan. Purchaser to provide cabling from their unit DB to these provisions.

- c) Emergency and Exit lights to all units shall be provided in compliance with statutory requirements. Purchaser to provide cabling from their unit DB to these provisions.
- d) No lighting point and fitting will be provided for all production units. Lighting will be provided to common areas only.

#### FIRE PROTECTION

Fire Protection System shall be provided in accordance with statutory requirements.

#### VENTILATION

- a) Natural/Mechanical ventilation shall be provided in accordance with statutory requirements.
- b) Mechanical ventilation system shall be provided to the following:
  - i) Unit Production area – 1<sup>st</sup> to 10<sup>th</sup> storey
  - Units 02 to 08, 2<sup>nd</sup> to 4<sup>th</sup> storey Unit 10
  - ii) Unit Toilet – all Units
  - iii) Unit Bin Room – 2<sup>nd</sup> to 4<sup>th</sup> storey Unit 10
- c) Production units bin rooms are naturally ventilated except for 2<sup>nd</sup> to 4<sup>th</sup> storey Unit 10.

#### KITCHEN EXHAUST DUCT

Dedicated kitchen exhaust duct from each unit to the roof with cap off for purchaser's connection at high level.

#### TELECOMMUNICATION

Cable trays shall be provided from the Telecommunication Riser to each Unit's entrance.

#### LIGHTNING PROTECTION

Lightning protection system provided in accordance with statutory requirements.

#### GAS SUPPLY

Supply of gas (LPG) through pipeline network from the centralised cylinder bank to each unit, capped-off at high level of each Unit's entrance for future connection by Purchaser.

#### VERTICAL TRANSPORT

Two (2) Passenger lifts, One (1) Service Lift and One (1) Goods Lift

#### WASTE DISPOSAL SYSTEM

Refuse Chute provided are every unit at 2<sup>nd</sup> storey to 10<sup>th</sup> storey and 1(one) designated bin point for each unit on the 1st storey.

#### PAINTING

Weather-resistant paint and/or spray-textured finish to the external and emulsion paint/acrylic paint to the internal surfaces where applicable.

#### WATERPROOFING

Waterproofing shall be provided to all slabs subjected to water penetration, internal wet areas (e.g., toilets, Shower Facilities, Bin Rooms, Refuse Bin Chambers and Bin Centre).

#### LOADING BAY & AREA

Two (2) number of 40-footer loading and unloading bays at 1<sup>st</sup> storey, 12m and 7.5m length common lorry parking lots in front of every Production unit at 1<sup>st</sup> storey and common loading/unloading area in front of every Production unit at 2<sup>nd</sup> to 10<sup>th</sup> storey.

#### NOTES TO SPECIFICATIONS

- A) **Telephone and/or Cable services**  
The Purchaser is to subscribe to preferred Telephone/Cable service provider for internet and telephone service. Cable trays are provided from the Telecom Riser to high level of each Unit's entrance for future connection by the subscribed service provider.

- B) **Materials, Fittings, Equipment, Finishes, Installations and Appliances**  
Subject to clause 15.3, the brand, colour and model as specified for all materials, fittings, equipment, finishes, installations, and appliances to be supplied shall be provided subject to the Architect's selection and market availability.

- C) **Fan Coil Units, Electrical Points, Door Swing Positions and Plaster Ceiling Boards**  
Layout/Location of fan coil units, electrical points, door swing positions and plaster ceiling boards are subject to the Architect's final decision and design.

- D) **Warranties**  
Where warranties are given by the manufacturers and/or contractors and/or suppliers of any of the equipment and/or appliances installed by the Vendor at the Unit, the Vendor will assign to the Purchaser such warranties at the time when vacant possession of the Unit is delivered to the Purchaser. Notwithstanding this assignment, the Vendor shall remain fully responsible for the performance of its obligations under clauses 10 and 18.

- E) **False Ceiling**  
The false ceiling space provision allows for the optimal function and installation of M&E services. Access panels are allocated for maintenance access to concealed M&E equipment for regular cleaning purposes. Where removal of equipment is needed, ceiling works will be required. Location of false ceiling is subject to the Architect's sole discretion and final design.

- F) **Glass**  
Glass is manufactured material that is not 100% pure. Invisible nickel sulphide impurities may cause spontaneous glass breakage, which may occur in all glass by all manufactures. The Purchaser is recommended to take up property insurance covering glass breakage to cover this possible event. Notwithstanding this note, the Vendor shall remain fully responsible for the performance of its obligations under clauses 10 and 18.

- G) **Tiles**  
Selected tile sizes and tile surface flatness cannot be perfect, and subject to acceptable range described in Singapore Standards S5483:2000.

- H) **Mechanical Ventilation System**  
Mechanical ventilation fans and ductworks are provided to areas which are not naturally ventilated.

To ensure good working condition of the mechanical ventilation system, such as the exhaust system within the production unit (where applicable) and toilets are to be maintained by the Purchaser on a regular basis.

- I) **Wall**  
All wall finishes shall be terminated at false ceiling level.

- J) **Kitchen Exhaust Duct**  
Dedicated exhaust duct is provided to comply with statutory requirements. Wet chemical suppression system, exhaust fan, exhaust hood, fresh air fan and air cleaner complete with accessories including connection to vendor provided exhaust duct to be provided by the Purchaser to comply with NEA requirements. Yearly maintenance (degreasing and cleaning) of the entire kitchen exhaust system from internal to external for respective unit shall be done by the Purchaser.

- K) **Water and/or LPG and/or Electrical Supplies**  
The Purchaser is liable to pay such fees to the water and/or LPG and/or electrical supply providers or any other relevant parties or any other relevant authorities for the supply connection for their respective water and/or LPG and/or electricity. The vendor is not responsible for making arrangements with any of the said parties.

- L) **Mobile Reception**  
Mobile reception within the Development is subject to mobile coverage by the mobile telecommunication licensees and is not within the purview/control of the Vendor.

## A LEAGUE OF

# Our Own

## OUR SUCCESS STORY

Since our inception in 1999, we have established ourselves as a developer and constructor of good-class properties, particularly in the industrial and commercial sectors.

Our developments embody smart design and quality construction, which are easy to maintain and durable. Our modular design approach offers versatility and flexibility, catering to the aspiring needs of the 21st century.



OUR COLLECTION OF  
SUCCESSFUL PROJECTS

Designed  
to Inspire,  
built to last...

Maldives

**Le Meridien Maldives Resort & Spa** (completed in 2021)

A luxurious five-star resort located on Thilamaafushi Island in the Lhaviyani Atoll, surrounded by fringing reefs and teeming with marine life.



Singapore

**CT FoodChain** (completed in 2022)

A B2 food industrial development in the Pandan Food zone.



**Tagore8** (completed in 2018)

A freehold B1 light industrial development.



**CT Hub 2** (completed in 2015)

A strata-titled, mixed-use industrial commercial property at Kallang Avenue.



**9@Tagore** (completed in 2012)

A 4-storey ramp-up factory for light industrial use.



**The Creek @ Bukit Timah** (completed in 2017)

An exclusive freehold condominium at Bukit Timah.



**CT Hub** (completed in 2012)

An 11-storey, multi-user industrial development (includes retail space) at Kallang Avenue.



**E-Centre@Redhill** (completed in 2003)

A 10-storey multi-user light industrial development at Jalan Bukit Merah.

