

LEGACY RECIPES FOR
Generations
— — — — —
FREEHOLD

CT foodNEX

Ingredients for Success

Developer Sales Contact: +65 6200 6220

A SUNRISE INDUSTRY OF

Rapid Growth

POST COVID-19 NEEDS

INVEST TODAY IN


Tomorrow's Future

30 BY 30 VISION



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)

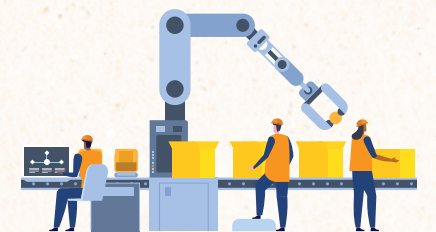


x2 Asia

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



Achieve food sustainability and security



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



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



Leading food and nutrition hub in Asia



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

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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

10TH STOREY
SKY SUITE
7.525M *

9TH STOREY
CLASSIC MODULE
5.950M *

8TH STOREY
CLASSIC MODULE
5.950M *

7TH STOREY
CLASSIC MODULE
5.950M *

6TH STOREY
CLASSIC MODULE
5.950M *

5TH STOREY
CLASSIC MODULE
5.950M *

4TH STOREY
PREMIER DELUXE
6.650M *

3RD STOREY
PREMIER DELUXE
6.650M *

2ND STOREY
PREMIER DELUXE
6.650M *

1ST 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

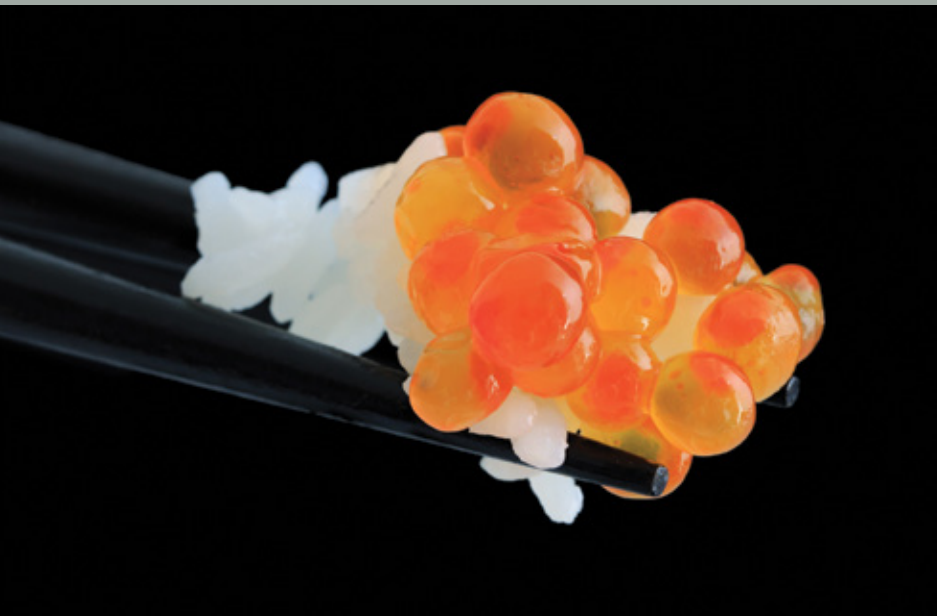
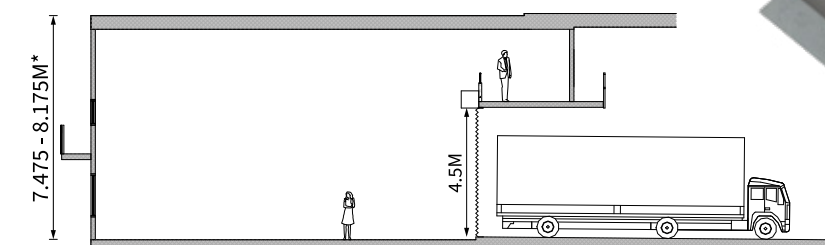
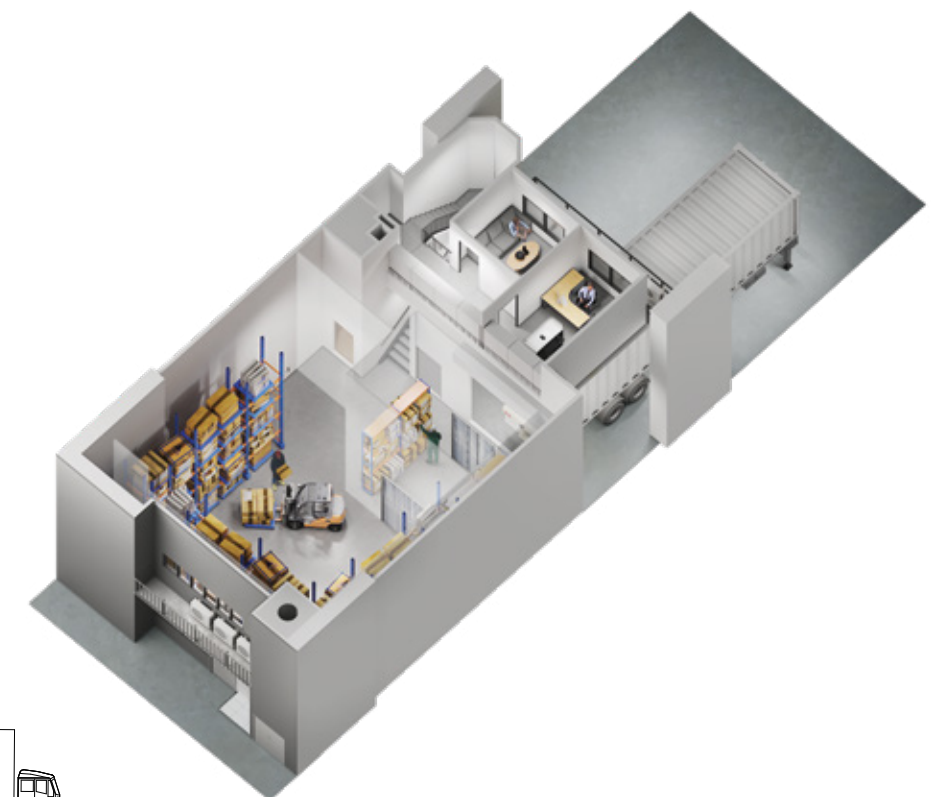


Image Only

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.



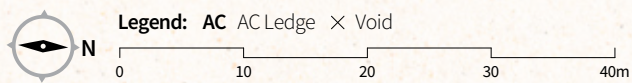
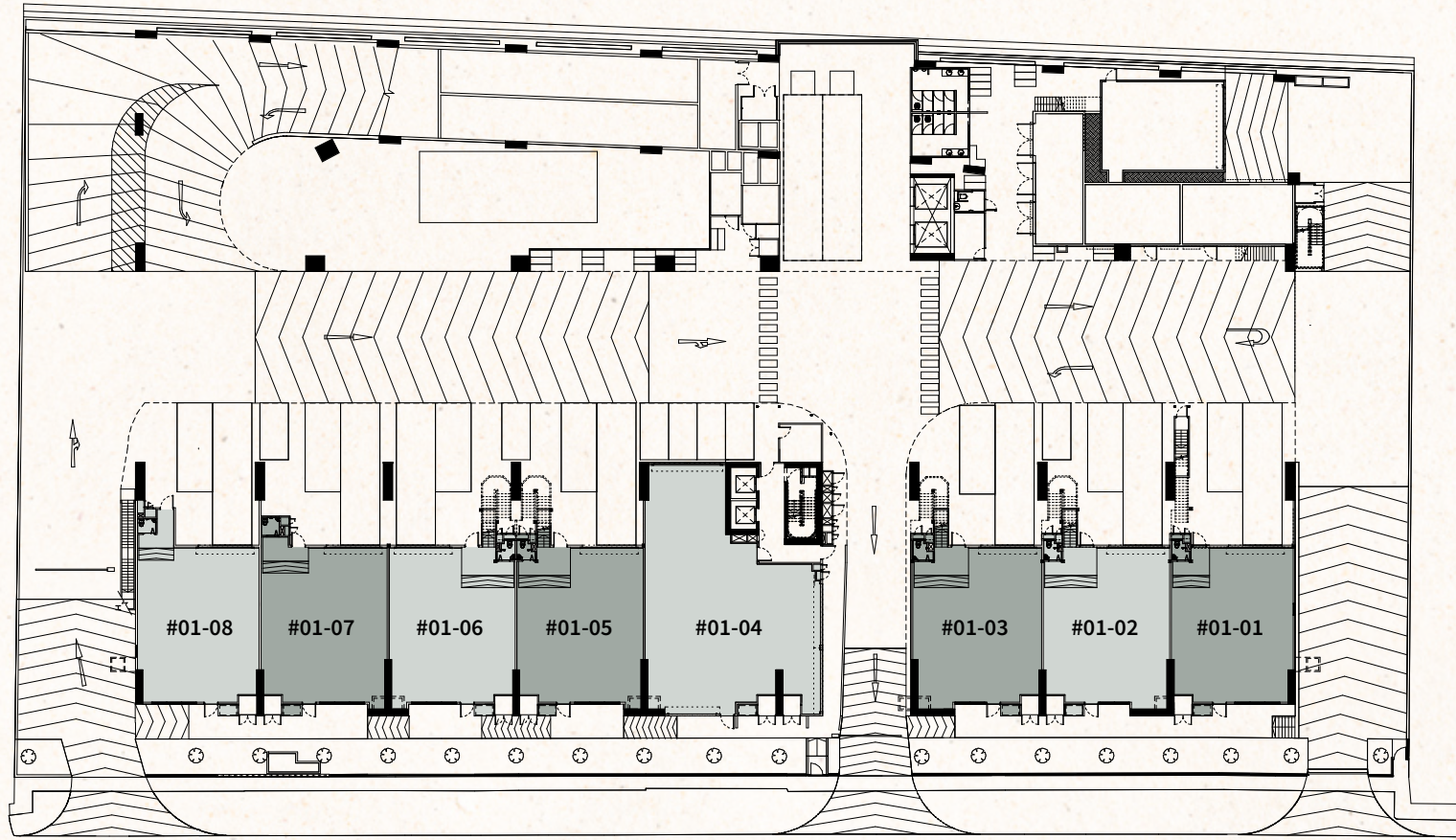
Rigid-framed vehicles of length $\geq 7.5\text{m}$
* Estimated floor to floor height



Artist's Impression

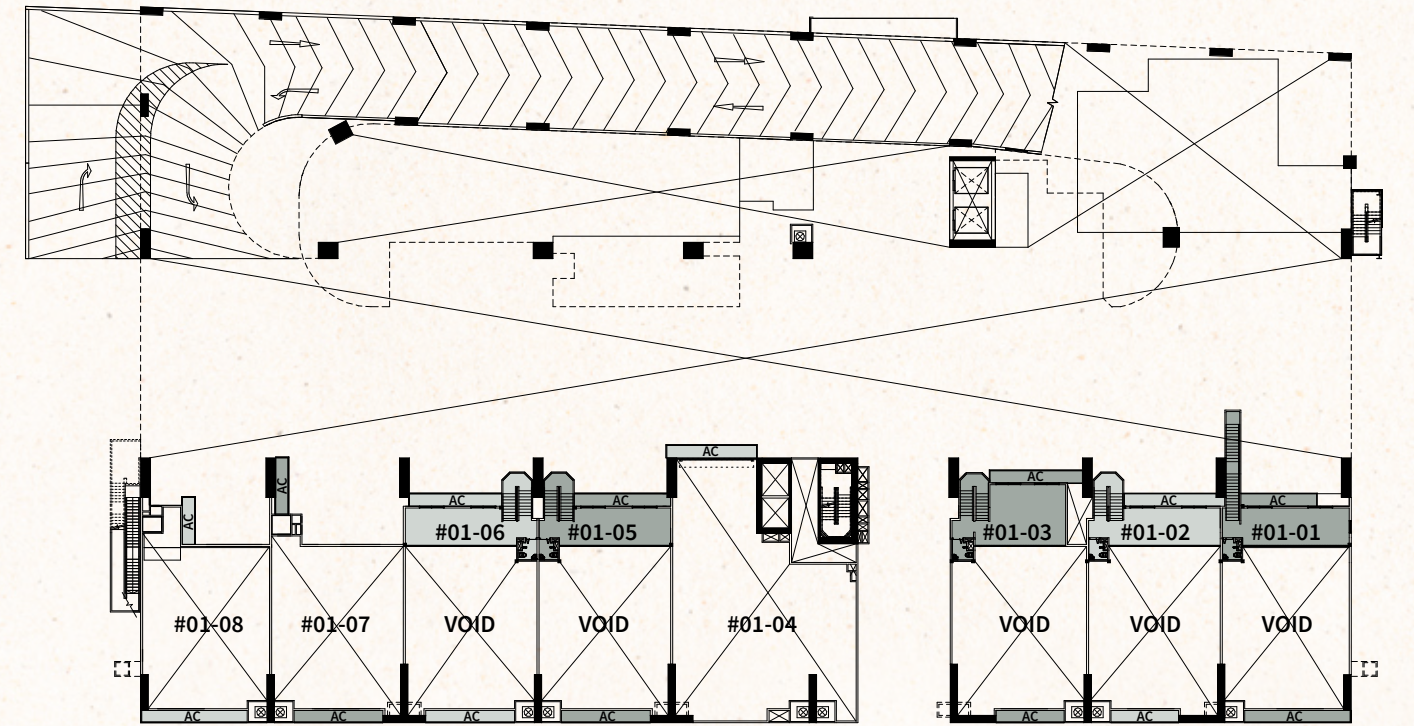
Platinum Deluxe

LEVEL 1 FLOOR PLAN



Platinum Deluxe

MEZZANINE FLOOR PLAN



INDUSTRIAL CANTEEN 3D DRAWING



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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.

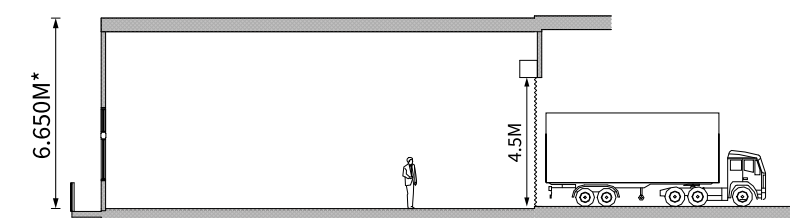


Artist's Impression



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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)

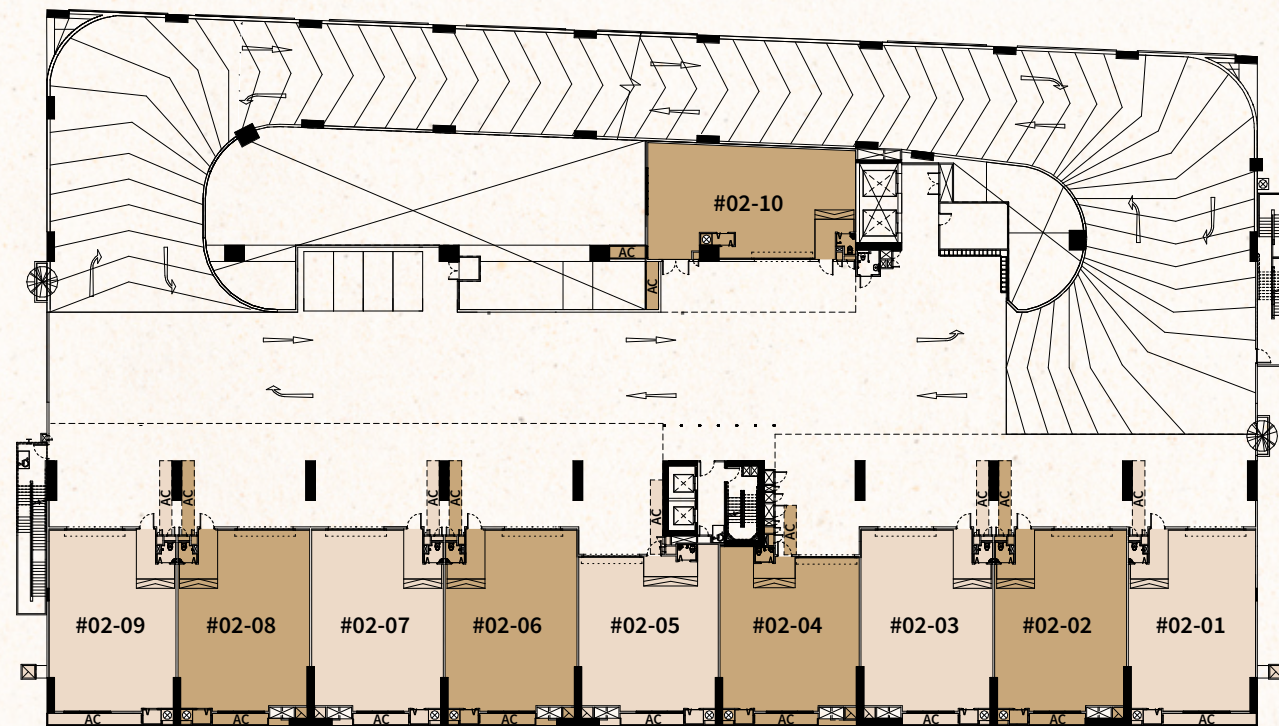
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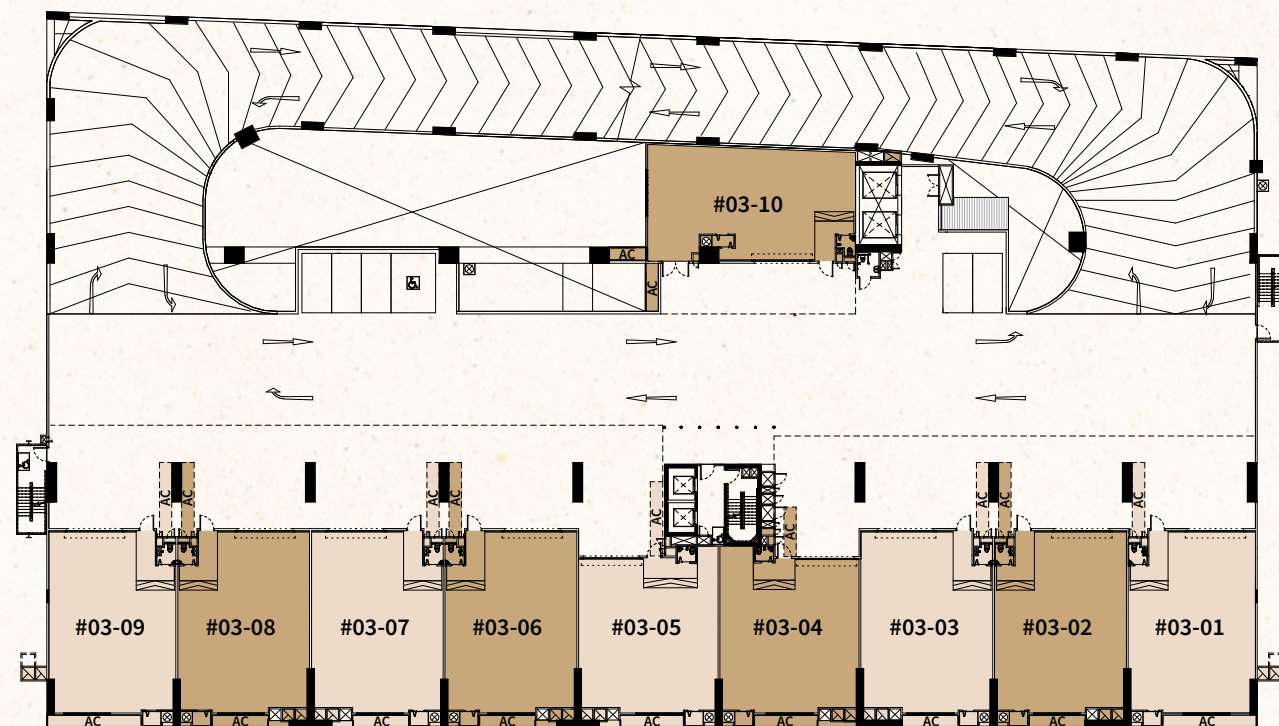
Artist's Impression

Premier Deluxe

LEVEL 2
FLOOR PLAN

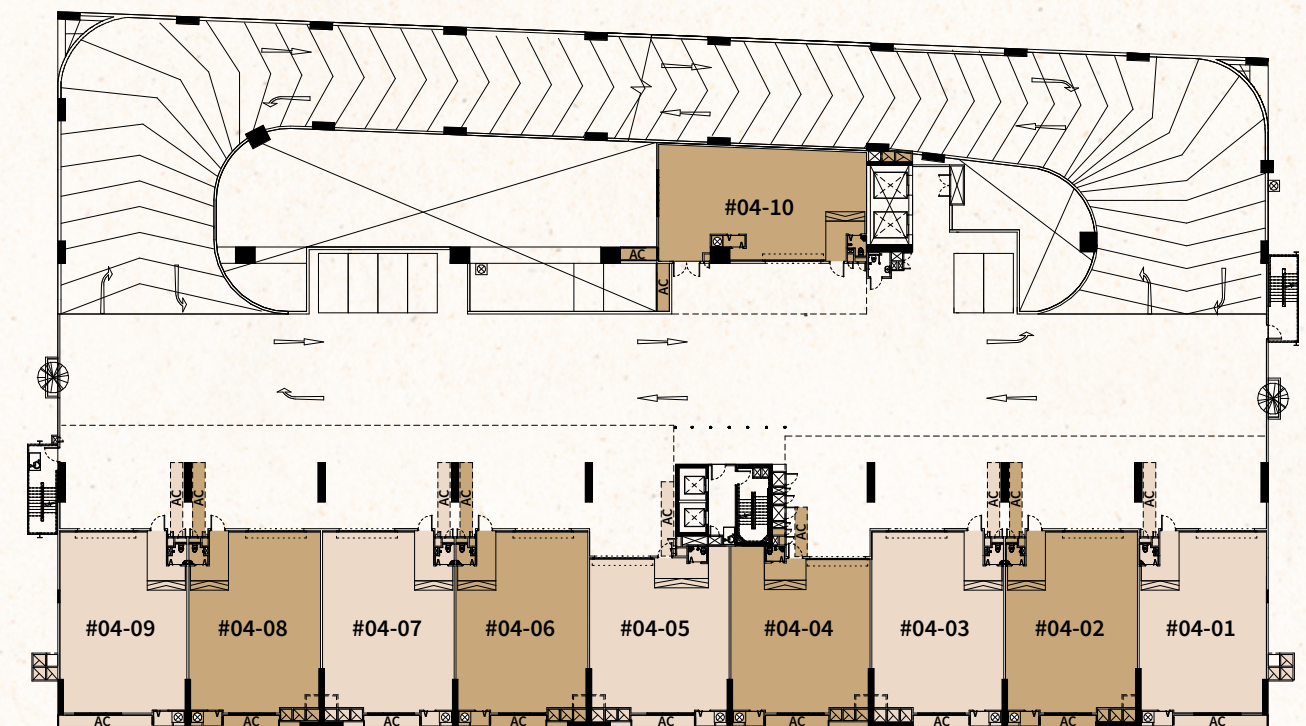


LEVEL 3
FLOOR PLAN



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.



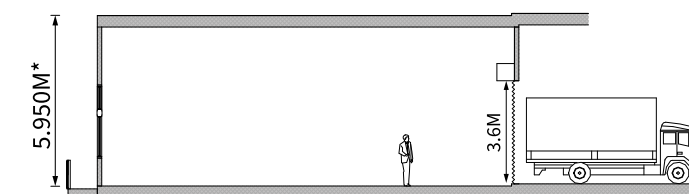
Artist's Impression



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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.



Rigid-framed vehicles of length < 7.5m

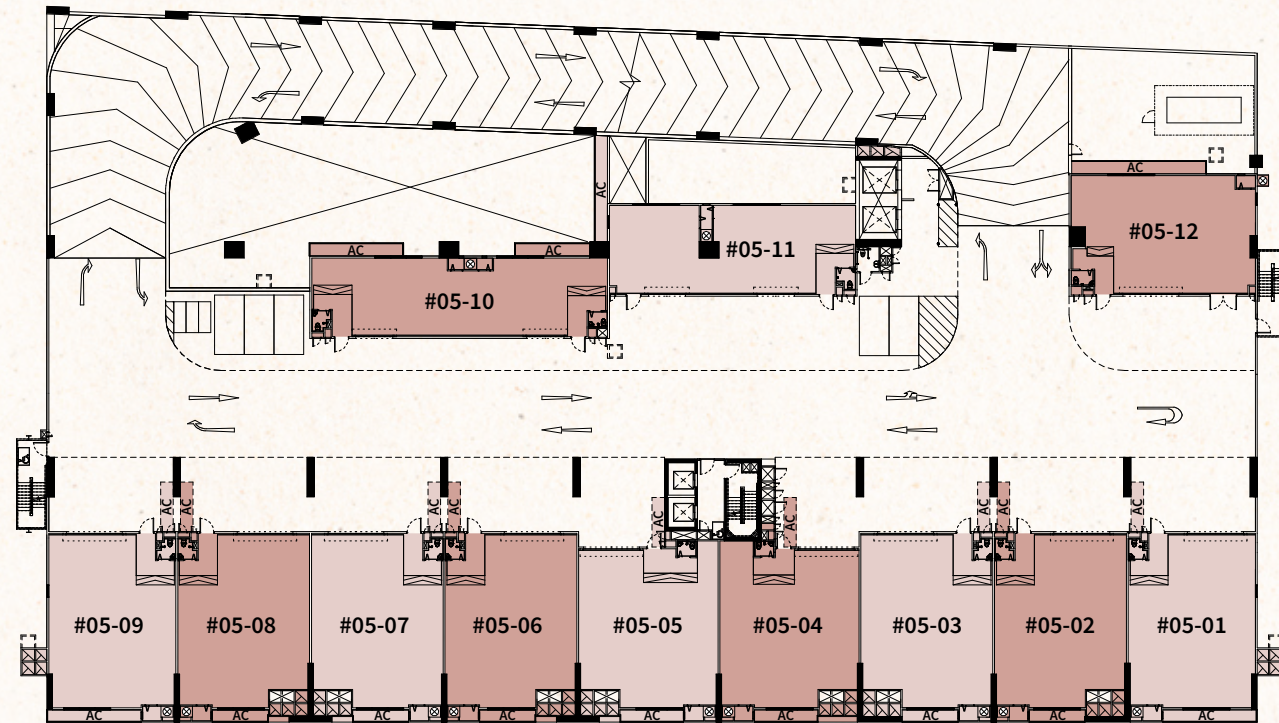
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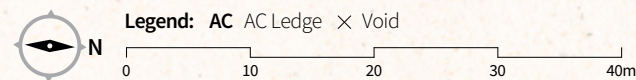
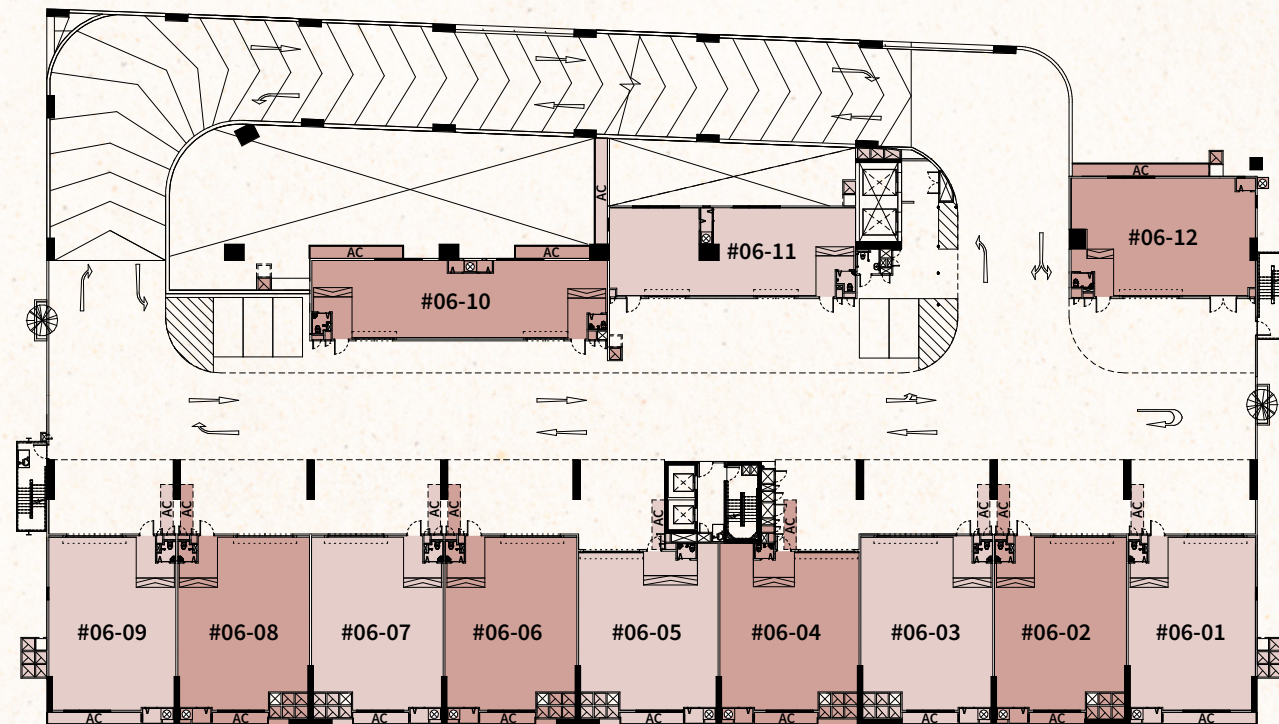
Artist's Impression

Classic Module

LEVEL 5
FLOOR PLAN

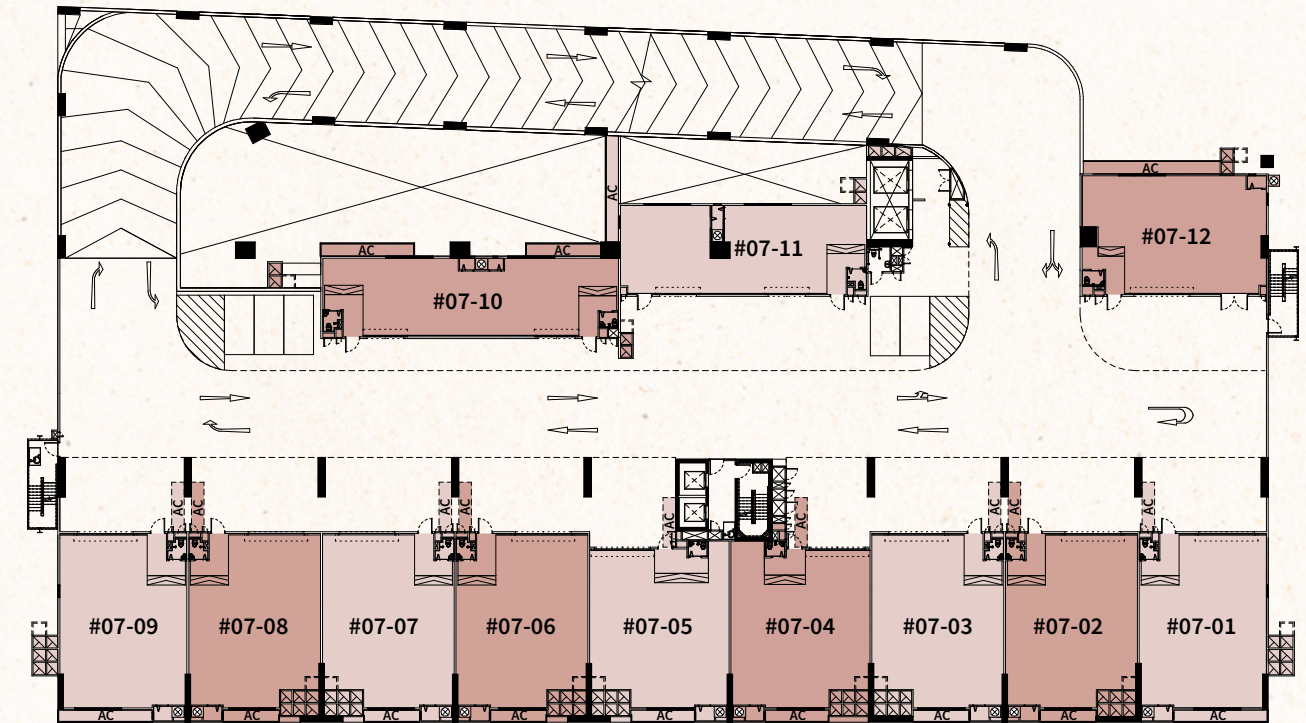


LEVEL 6
FLOOR PLAN

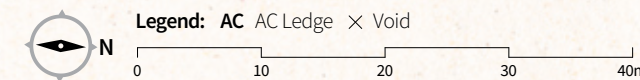
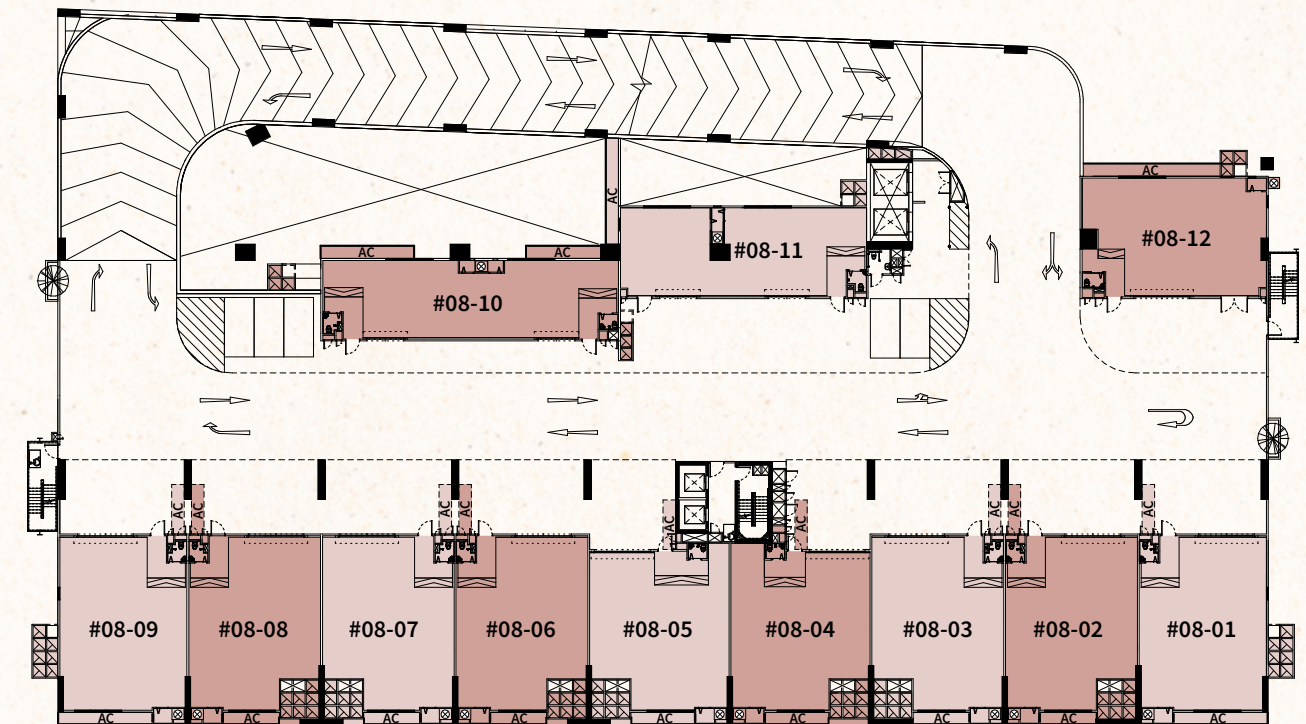


Classic Module

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



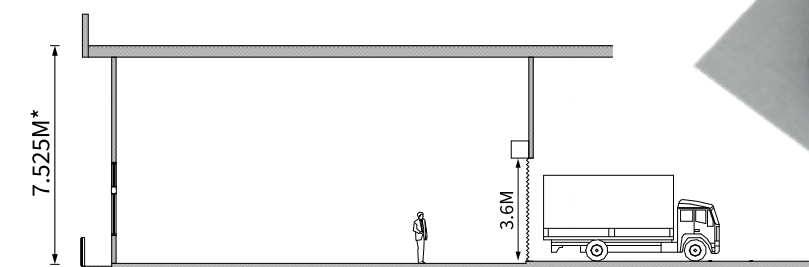
Image Only



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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.



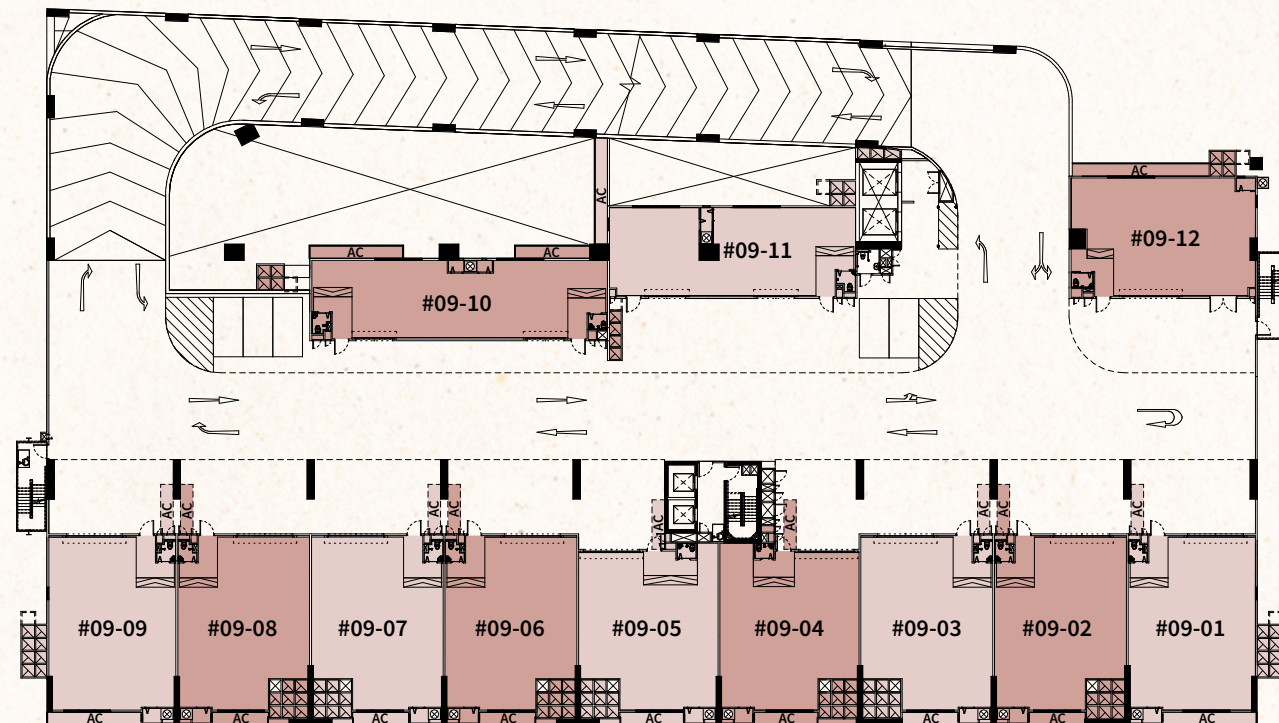
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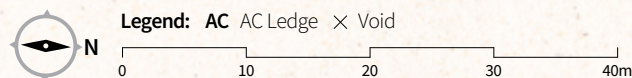
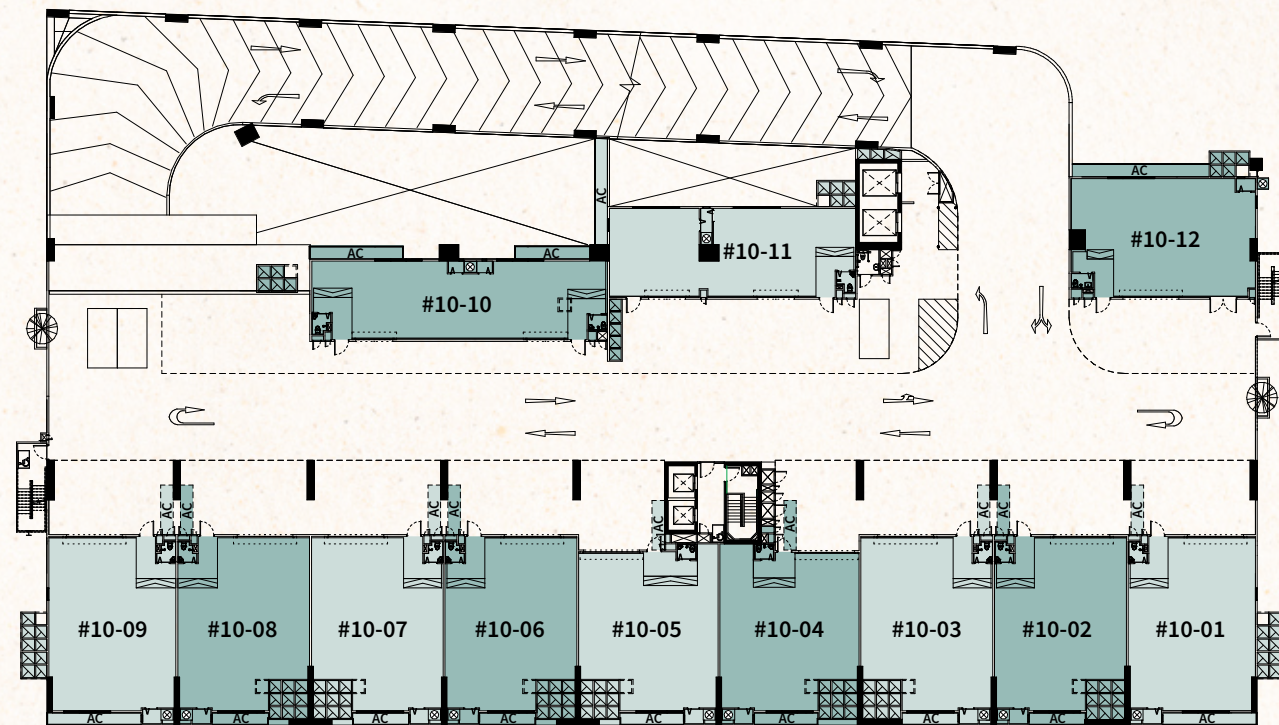
Classic Module

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

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 st storey	7.475m to 8.175m
2 nd to 4 th Storey	6.650m
5 th to 9 th Storey	5.950m
10 th 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 1st storey Units.
 - 150 Amps 3-Phase electrical isolator for 2nd to 4th storey Units.
 - 100 Amps 3-Phase electrical isolator to 5th to 9th storey Units 01 to 09.
 - 125 Amps 3-Phase electrical isolator to 5th to 9th storey Units 10 to 12.
 - 125 Amps 3-Phase electrical isolator for 10th storey Units.
- Isolator provided for Unit roller shutter, production area mechanical ventilation fan (applicable to 1st to 10th storey Units 02 to 08, 2nd to 4th 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 – 1st to 10th storey
Units 02 to 08, 2nd to 4th storey Unit 10
 - ii) Unit Toilet – all Units
 - iii) Unit Bin Room – 2nd to 4th storey Unit 10
- c) Production units bin rooms are naturally ventilated except for 2nd to 4th 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 2nd storey to 10th 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 1st storey, 12m and 7.5m length common lorry parking lots in front of every Production unit at 1st storey and common loading/unloading area in front of every Production unit at 2nd to 10th 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 SS483:2000.

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 each unit 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.

