

CT foodCHAIN
200 PANDAN LOOP



FEEDING INFINITE
POSSIBILITIES

In Singapore, consumer appetites are healthy and food manufacturing is flourishing. The world trusts our food and is hungry for more.

55%

eat out weekly¹
 • Dinner 72%
 • Lunch 66%
 • Breakfast 15%



The food scene is vibrant with **39** Michelin-starred restaurants and



50 Bib Gourmand eateries honoured in 2018 edition of the international food guide



S\$4.3 billion

from food manufacturing in 2017²



No. 1

Singapore is the world's #1 for food safety according to the Global Food Security Index³



Tourists spend up to **11%**

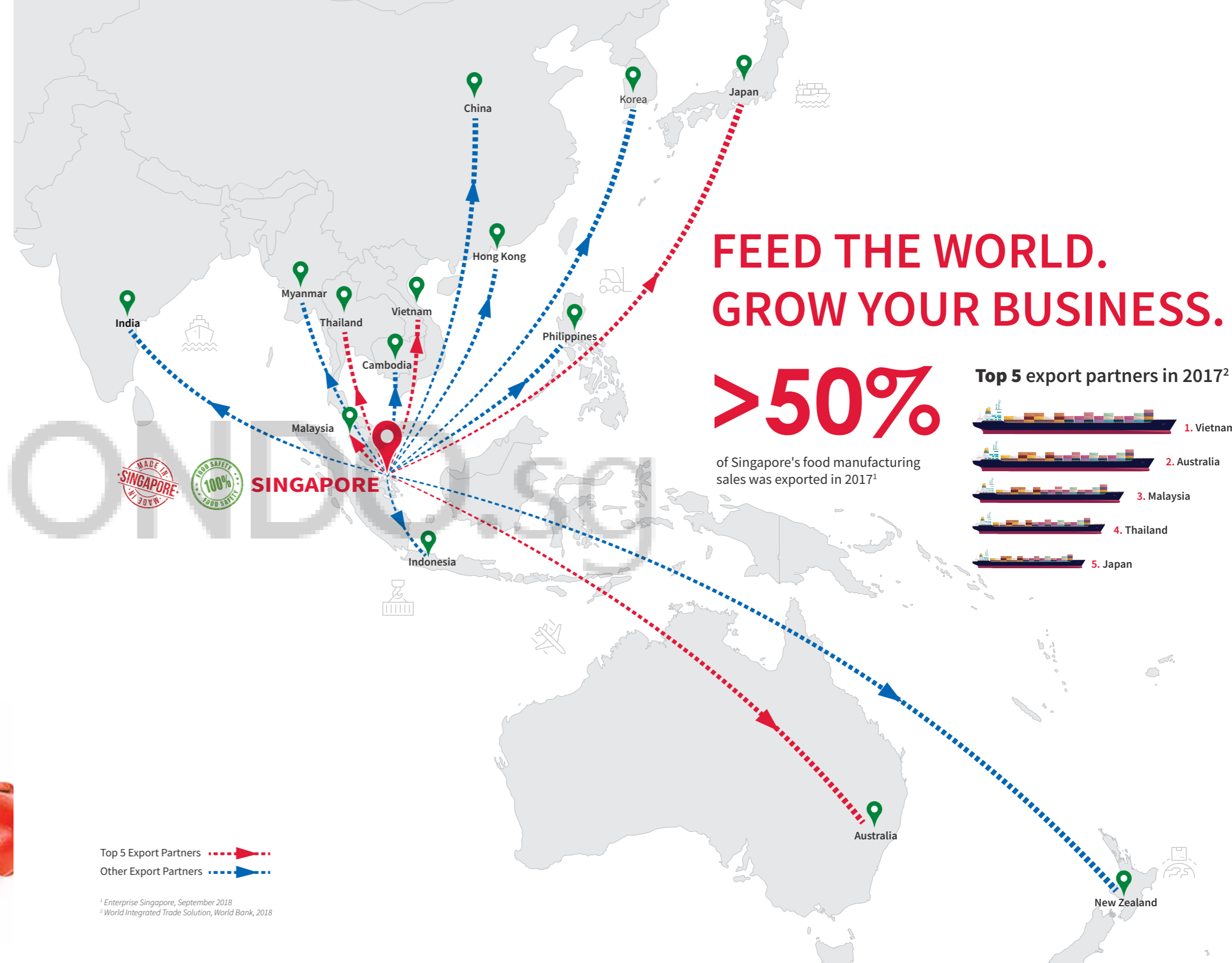
of their shopping dollar on confectionery and gifts in Singapore⁴

No. 1

Asia is set to be the world's #1 region for F&B consumption by 2030⁵



Opportunities are waiting.
SEIZE THEM NOW.



¹ Nielsen Out-of-Home Dining Survey, 2018 ² Enterprise Singapore, September 2018 ³ Global Food Security Index, October 2018, Economist Intelligence Unit
⁴ Opportunities are waiting, Singapore Food Manufacturer's Association ⁵ Gulfood Global Industry Outlook 2019, Euromonitor

¹ Enterprise Singapore, September 2018
² World Integrated Trade Solution, World Bank, 2018

CT foodCHAIN is a rare opportunity for food businesses to build enduring success. As a **BRAND-NEW B2 FOOD INDUSTRIAL** development in the mature Pandan Food Zone with a **64-YEAR LEASE**, it is an investment in the future and the start of a lasting legacy.



Artist's Impression



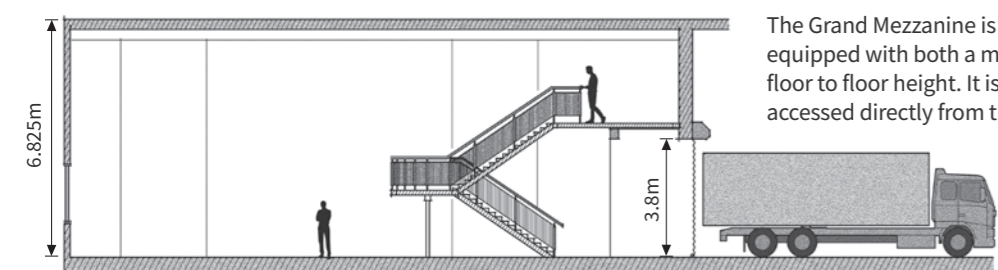
*All data from Google Maps



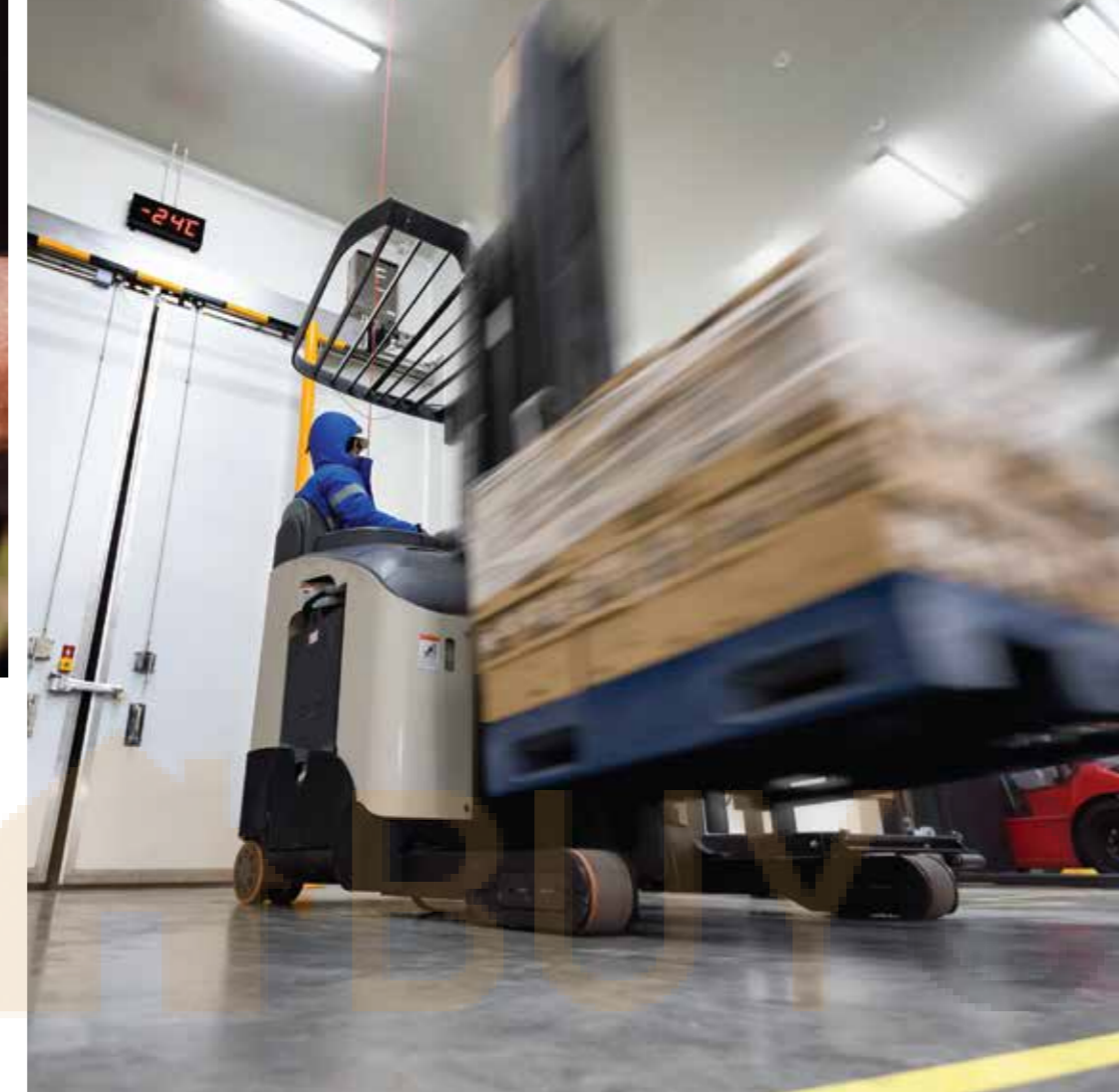
As a **FINE FOOD DISTRIBUTOR**, it's essential that you maintain the freshness, quality, and value of your globally-sourced products.

CT FoodChain supports top-of-the-line cold room facilities so your products are stored in the right temperature controlled environment. There are also separate lifts for raw and cooked food to keep cross-contamination at bay.

GRAND MEZZANINE



The Grand Mezzanine is a ground floor unit equipped with both a mezzanine and a 6.825m floor to floor height. It is the only unit that can be accessed directly from the building foyer.

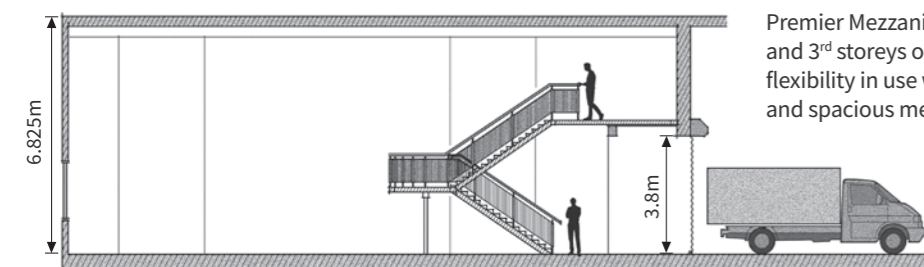




As a next-generation **FAMILY BUSINESS LEADER**, you want to make your mark.

Take a traditional business into the future by staying true to your heritage and embracing modernisation. CT FoodChain offers a firm foundation for your business to go global, while the Singapore brand, known for food safety and quality, paves the way.

PREMIER MEZZANINE



Premier Mezzanine units are located on the 2nd and 3rd storeys of the building. These units offer flexibility in use with their open-plan space and spacious mezzanine layout.

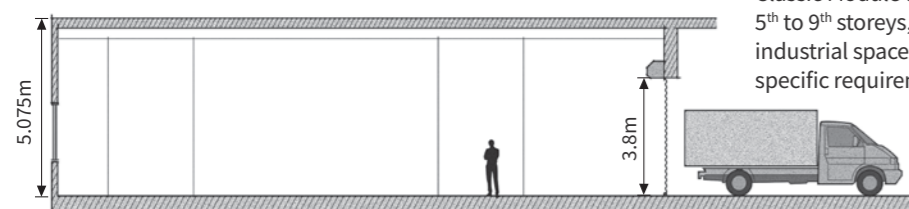




As a **FOOD SERVICE OPERATOR**, you want to achieve manpower-lean operations with an efficient central kitchen.

Drive productivity and lower costs without compromising on taste and quality. CT FoodChain is designed to support large-scale central kitchen operations, with the potential for incorporating automation and technology.

CLASSIC MODULE



Classic Module units, which are available across 5th to 9th storeys, offer all the essentials of a F&B industrial space and can be configured to your specific requirements.



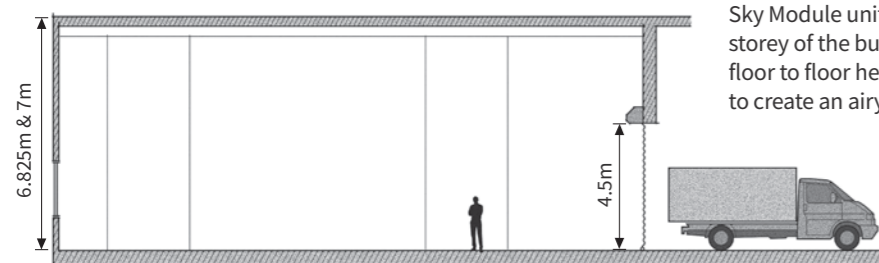
Artist's Impression



As a **FOODPRENEUR**,
innovation is the lifeline
of your business.

Whether you are testing new food concepts or experimenting with food technology, it pays to stay connected to the industry. Plug into the mature Pandan Food Zone with a brand-new business space that is flexible, modular, and made for your needs.

SKY MODULE



Sky Module units are located on the 4th and 10th storey of the building. They are built with soaring floor to floor heights of 6.825m and 7m respectively to create an airy, well-ventilated space.



Cross-sectional View

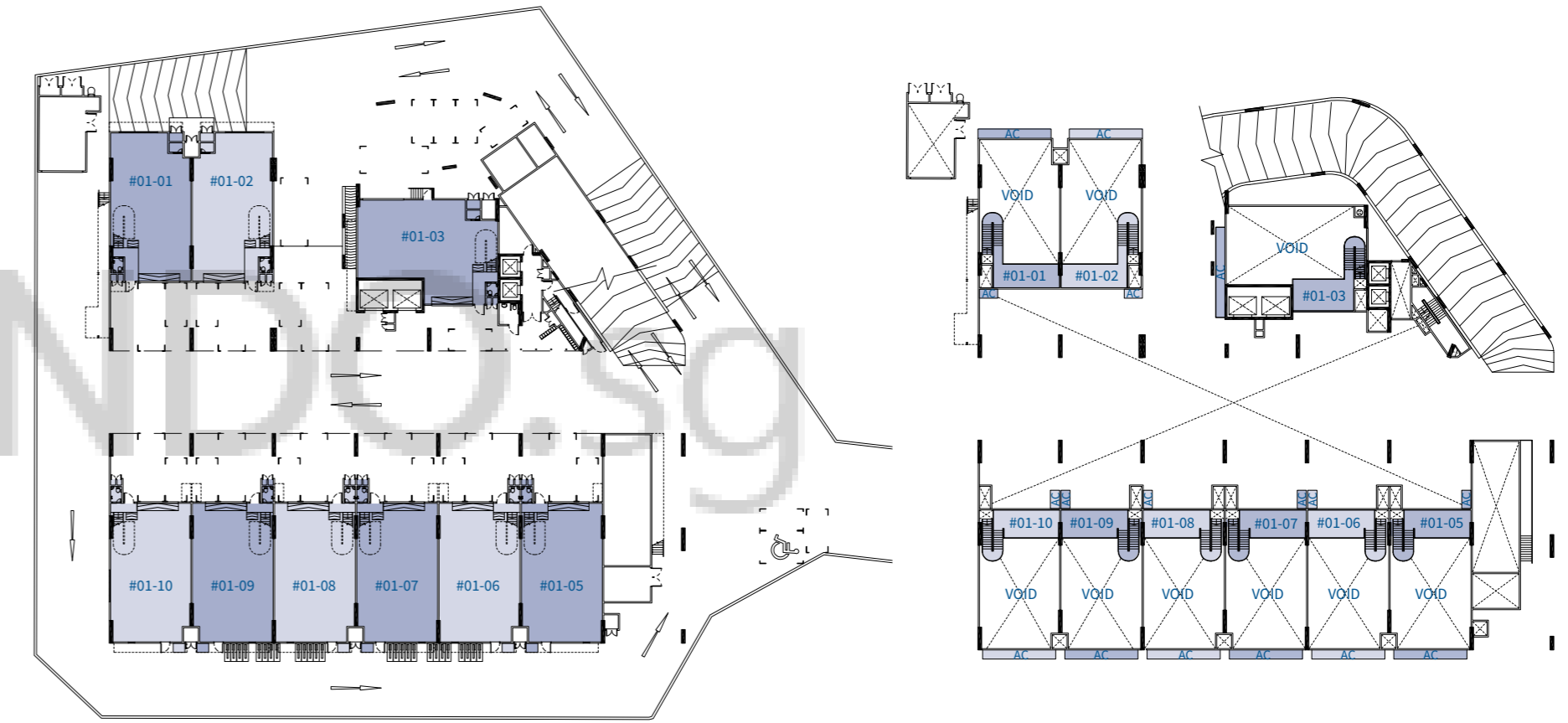


*Estimated floor to floor height

Artist's Impression

Grand Mezzanine

1st Storey
Floor to floor height: 6.825m



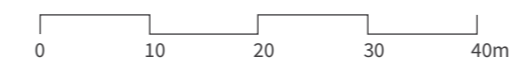
Floor Plan

Mezzanine

Legend:

AC AC Ledge

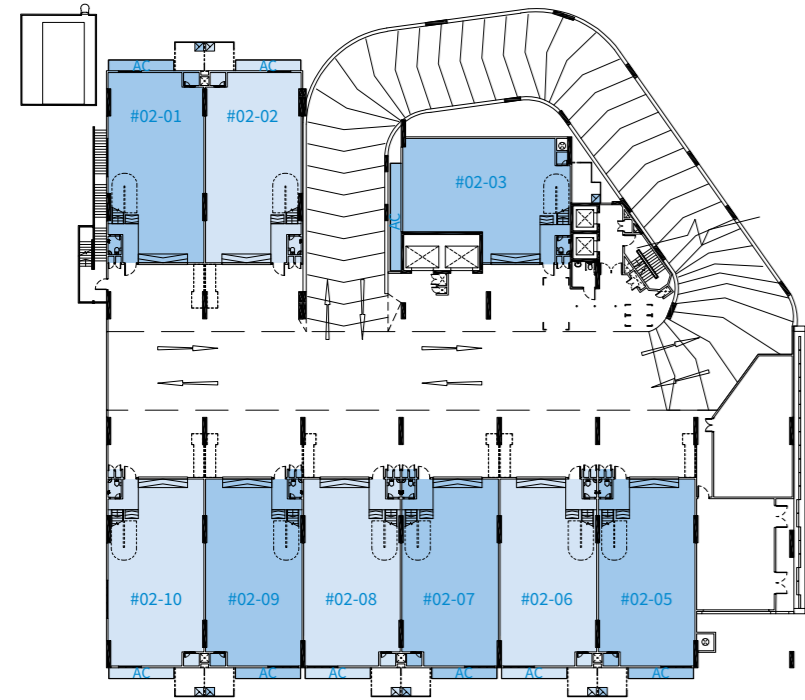
X VOID



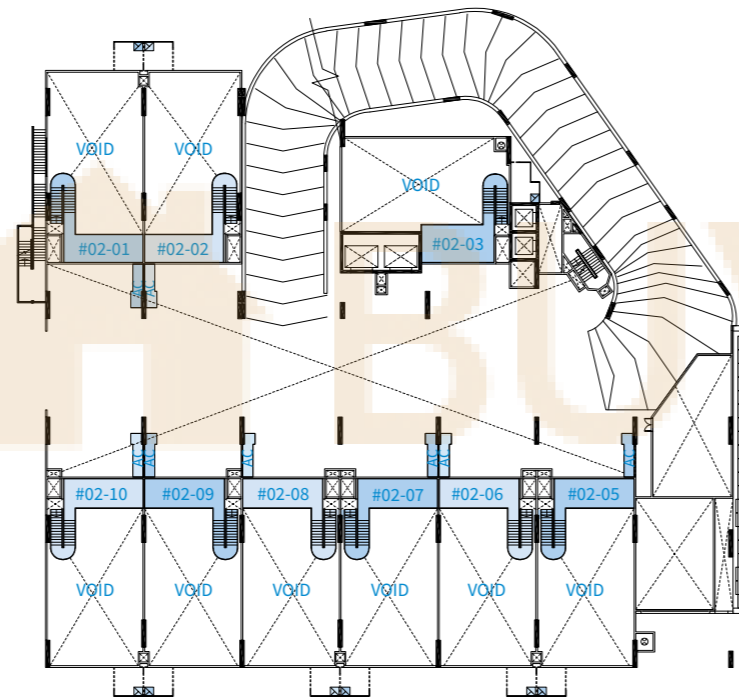
Premier Mezzanine

2nd Storey

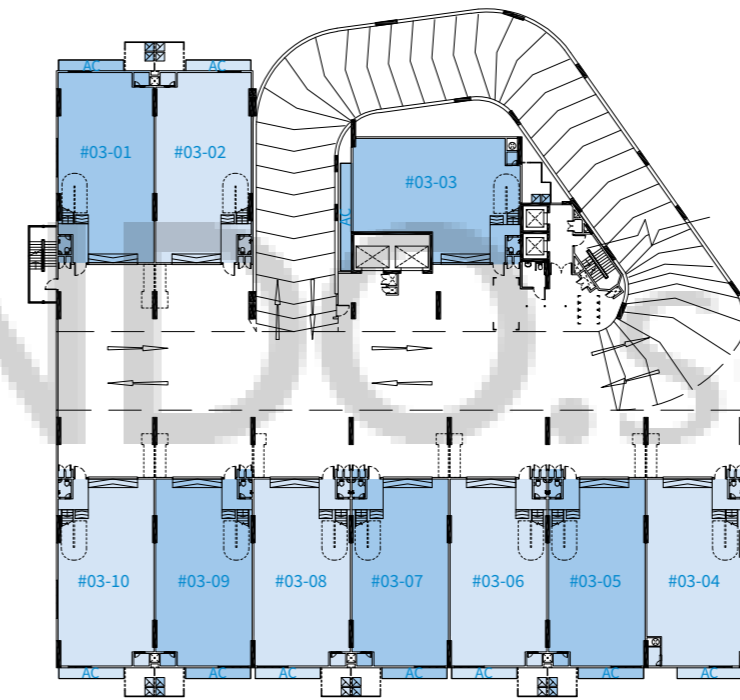
Floor to floor height: 6.825m



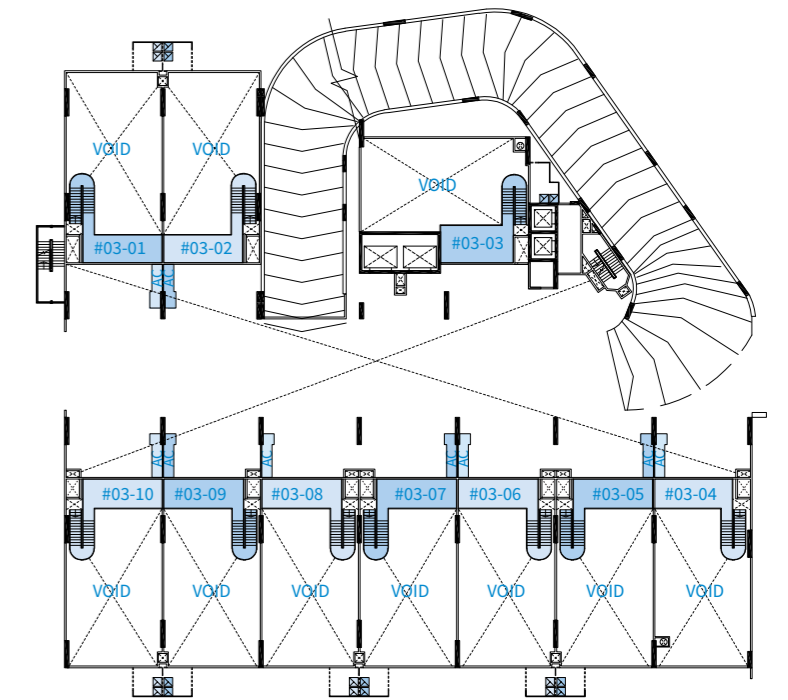
Floor Plan



Mezzanine



Floor Plan

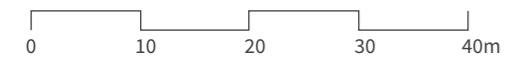


Mezzanine

Legend:

AC AC Ledge

X VOID



Premier Mezzanine

3rd Storey

Floor to floor height: 6.825m

Legend:

AC AC Ledge

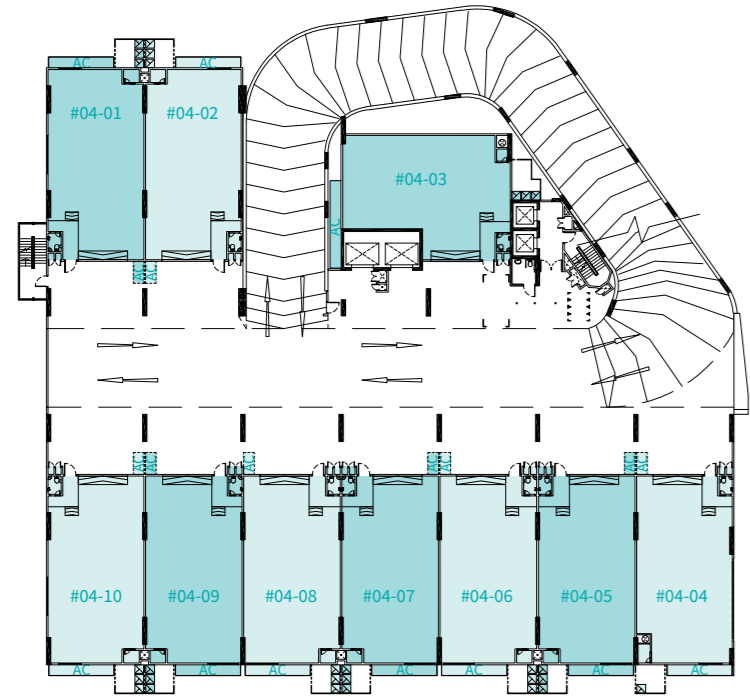
X VOID



Sky Module

4th Storey

Floor to floor height: 6.825m

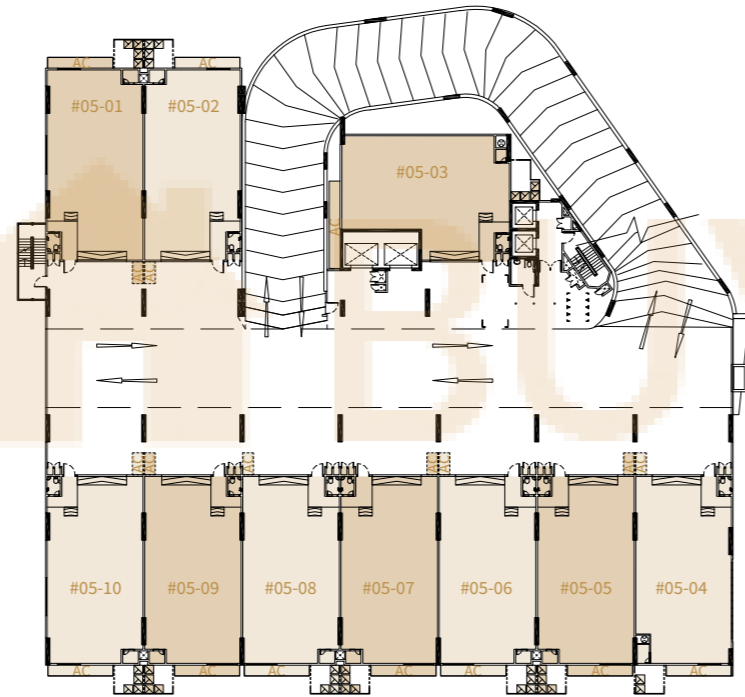


Floor Plan

Classic Module

5th Storey

Floor to floor height: 5.075m

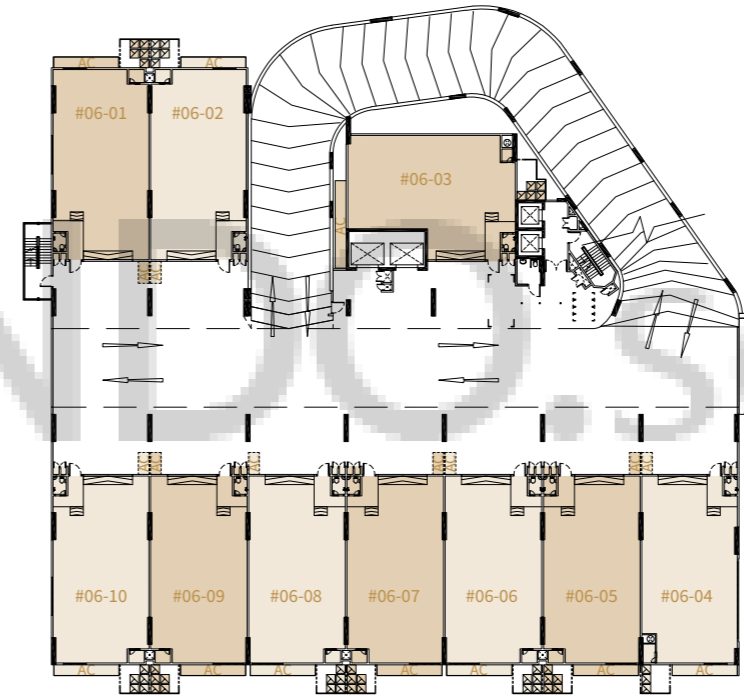


Floor Plan

Classic Module

6th Storey

Floor to floor height: 5.075m

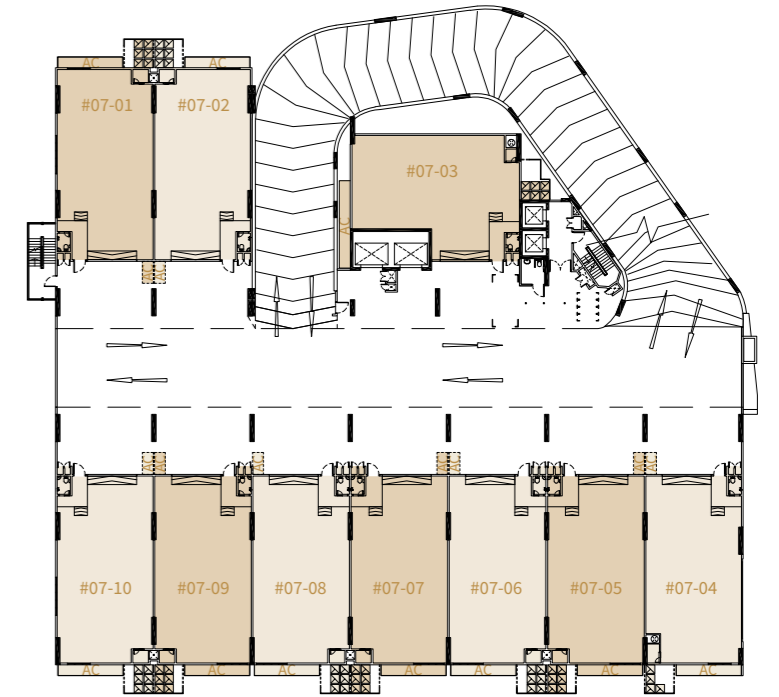


Floor Plan

Classic Module

7th Storey

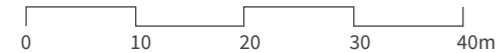
Floor to floor height: 5.075m



Floor Plan

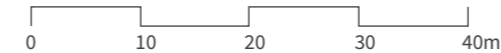
Legend:

AC AC Ledge



Legend:

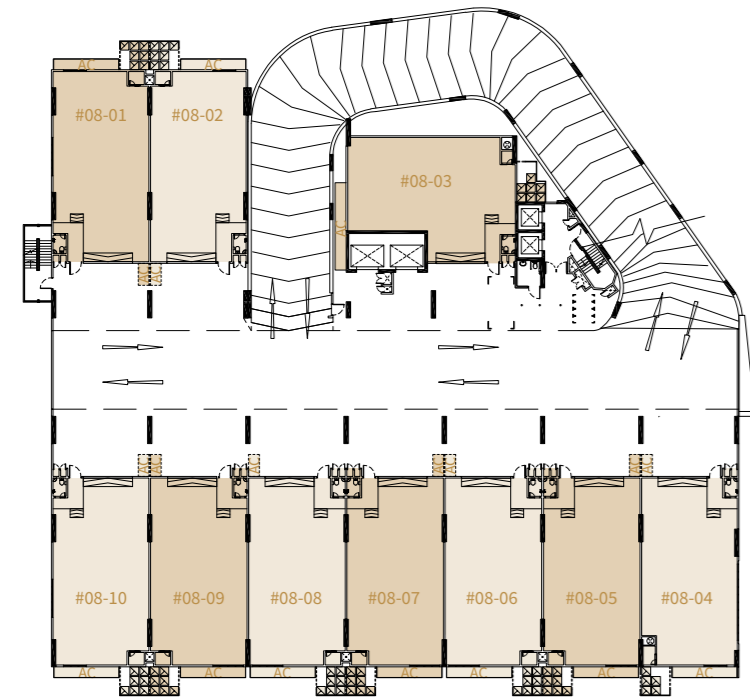
AC AC Ledge



Classic Module

8th Storey

Floor to floor height: 5.075m

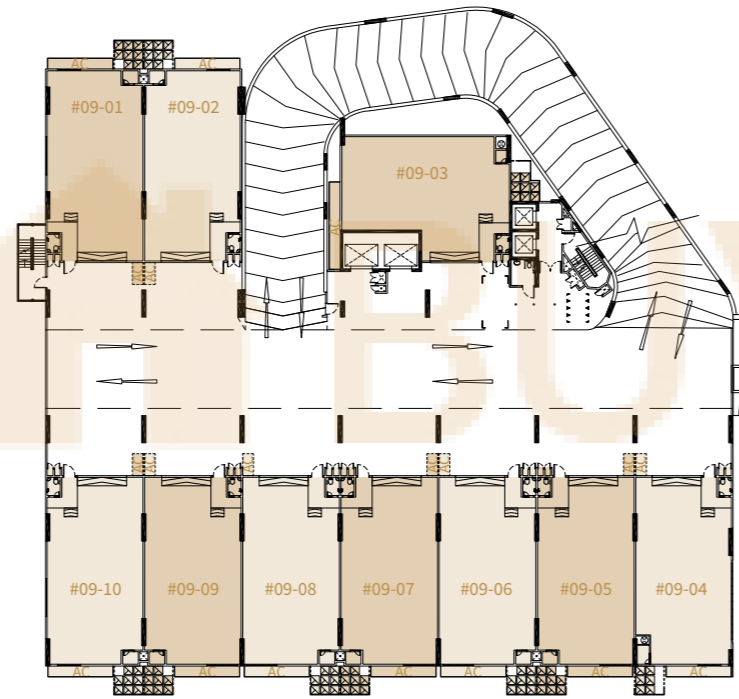


Floor Plan

Classic Module

9th Storey

Floor to floor height: 5.075m

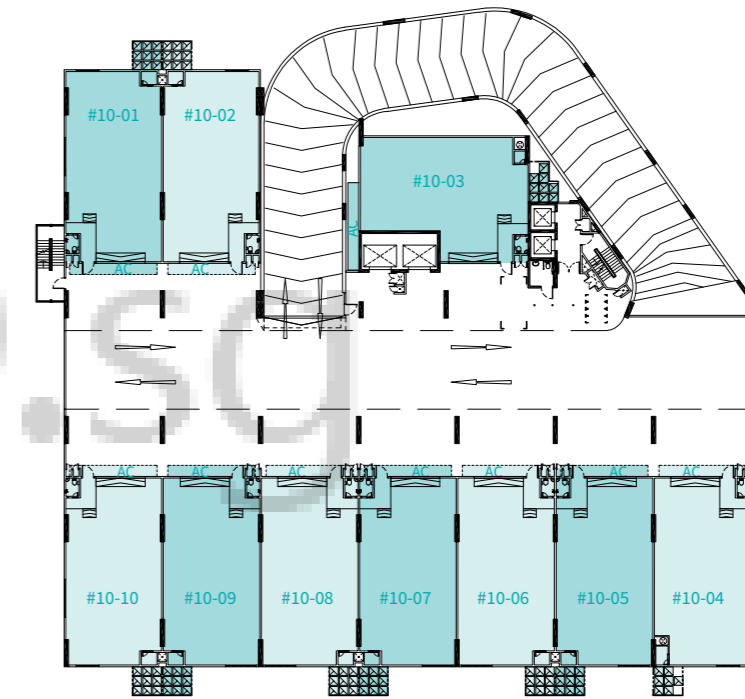


Floor Plan

Sky Module

10th Storey

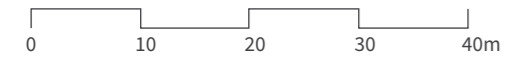
Floor to floor height: 7m



Floor Plan

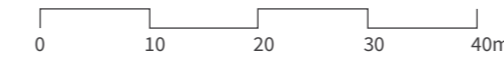
Legend:

AC AC Ledge



Legend:

AC AC Ledge



Specifications for CT FoodChain

FOUNDATION

Reinforce concrete piling and/or substructure to Structural Engineer's detail and/or design.

STRUCTURE

Reinforced concrete structure and/or post-tensioning concrete structure and/or structural steelwork to Structural Engineer's detail and/or design.

WALLS

Precast concrete panels and/or dry wall partition and/or reinforced concrete and/or brick wall and/or blockwall with skim coat/plaster and paint and/or tiles.

ROOF

Reinforced concrete flat roof with waterproofing and insulation and/or metal roof with insulation at designated 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 Height:

1 st Storey	6.825m
2 nd -4 th Storey	6.825m
5 th -9 th Storey	5.075m
10 th Storey	7.000m

FINISHES

Walls

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

* Note: No tiles and/or plaster and/or skim coat with emulsion paint above false ceiling

Floors

- Lift Lobbies:** Floor tiles and/or power float concrete floor
- 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 window and/or fixed glass panels and/or fixed aluminium louvers

DOORS

Metal and/or aluminium and/or timber doors and/or metal roller shutters and/or PVC doors where applicable.

PLUMBING AND SANITARY

- Plumbing and sanitary installation are provided in accordance with statutory requirements.
- Scupper drain and sampling sump provided for each unit in accordance with statutory requirements

ELECTRICAL SUPPLY

1 st Storey Units	125 Amp (3 Phase)
2 nd -4 th Storey Units	125 Amp (3 Phase)
5 th -9 th Storey Units	100 Amp (3 Phase)
10 th Storey Units	125 Amp (3 Phase)

LIGHTNING PROTECTION

Lightning protection system provided in accordance with prevailing code of practice.

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 provided to all slabs subjected to water penetration, internal wet areas (e.g. toilets and bin centres), slabs above water-sensitive areas (e.g. substations) and areas open to sky where applicable.

MECHANICAL VENTILATION

Natural/Mechanical ventilation shall be provided in compliance with authority requirement to the designated areas.

LIFTS

2 (two) nos. of passenger lifts and 2 (two) nos. of service lifts.

FIRE PROTECTION

Fire Protection System provided in accordance with statutory requirements.

FLOOR LOADING

All Driveway/ Ramp / Loading and Unloading Area	10 kN/m ²
1 st Storey Units	15 kN/m ²
2 nd Storey to 4 th Storey Units	12.5 kN/m ²
5 th Storey to 9 th Storey Units	10 kN/m ²
10 th Storey Units	12.5 kN/m ²
1 st Storey to 3 rd Storey Mezzanine	4 kN/m ²

TELECOMMUNICATION

Common cable trays for telecom cables are provided on each floor.

GAS SUPPLY

Supply of gas (LPG) through pipeline network from the centralised cylinder bank to each unit with cap off at unit entrance.

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.

EXHAUST DUCT

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

LOADING BAY & AREA

1 (one) number of 7.5m rigid frame vehicle loading and unloading bay at 1st storey and loading and unloading area in front of each unit.

NOTES TO SPECIFICATIONS

A. 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.

B. 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.

C. False Ceiling

The false ceiling space provision allows for the optimal function and installation of M&E services. Access panels are allocated for ease of 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.

D. 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 manufacturers. 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.

E. Mechanical Ventilation System

Mechanical ventilation fans and ductings are provided to fire fighting lobby, unit toilets and bin room, and localized area of production unit, car parks and driveways which are not naturally ventilated. To ensure good working condition of the mechanical ventilation system, the mechanical ventilation system for the exhaust system within internal toilets, units, bin rooms (where applicable) is to be maintained by the Purchaser on a regular basis.

F. Wall

All wall finishes shall be terminated at false ceiling level. There will be no tiles/stone works behind kitchen cabinets/vanity cabinet/mirror.

G. Tiles

Selected tile sizes and tile surface flatness cannot be perfect, and subject to acceptable range described in Singapore Standards SS483:2000.

H. Exhaust Duct

Exhaust ducts are provided to all Units, to comply with statutory requirements. Wet chemical suppression system, exhaust fans, hood, fresh air fans and air cleaner as well as accessories are to be provided by Purchaser connecting to Vendor provided exhaust duct to comply with NEA requirements. To ensure good performance of the exhaust system, maintenance for respective unit exhaust system and its exhaust duct from internal to external of the unit shall be done by the Purchaser.

I. 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 party or any other relevant authorities for the supply connection for their respective water and/or LPG and/or electricity supply. The Vendor is not responsible for making arrangements with any of the said parties.

J. Telephone and/or Cable Services

The Purchaser is to subscribe to a preferred Telephone/Cable service provider for internet and telephone services. RJ45 points will be provided in all Units.



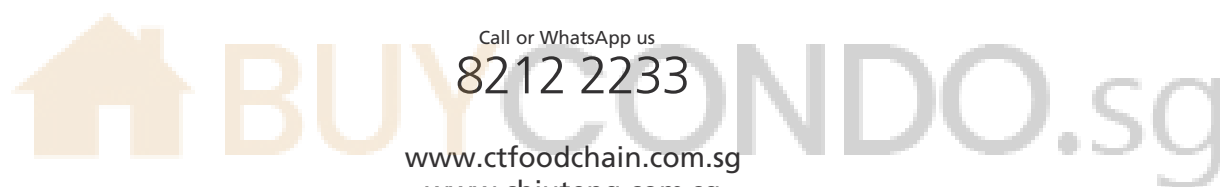
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Name of Project: CT FoodChain • Developer: CT @ Pandan Pte Ltd (Company Registration No: 201831978K) • Location: Lot 06856L MK 05 at Pandan Loop • Land Tenure: 99 years from 27 January 1984 • Encumbrances: Mortgage in favour of United Overseas Bank Limited • Building Plan No. A1830-00363-2018-BP01 dated 8 May 2019 • Expected Date of Vacant Possession: 30 September 2023 • Expected Date of Legal Completion: 30 September 2026.