



2 March 2017

The Manager Company Announcements
ASX Limited
20 Bridge Street
Sydney NSW 2000
Australia

BY E-LODGEMENT

Dear Sir / Madam

Shareholder Update

Please find attached the update being despatched to Shareholders shortly. It is the Company's intention to regularly update Shareholders as the group continues to gather momentum following its transition from a biotech to an internet of things business.

Yours faithfully

A handwritten signature in grey ink, appearing to read 'G. Day', with a checkmark at the end.

Company Secretary
+61 (0) 430 432 745

About CCP

CCP empowers businesses to make better decisions with a low-cost, sophisticated IoT monitoring solution which captures and interprets real-time critical control point information. Critical control points are the points in a supply chain where a failure of standard operating procedure has potential to cause serious harm to people - and to a business' reputation and bottom line. Standard critical control points include temperature, energy, environment (e.g. air and water quality, pH, chemicals, noise, acoustics and gases) and movement.

More information: www.ccp-technologies.com



SHAREHOLDER UPDATE

MARCH 2017

KEY HIGHLIGHTS

- **New customers in Australia and North America**
- **New trials progressing in Australia and North America**
- **Rapidly growing global pipeline of enterprise clients**
- **Over 1.3 million data points managed in the past month**

FROM THE CEO

The launch of CCP Technologies Limited (ASX:CT1) in mid-September 2016, heralded the transition from a biotech company to a technology business. CCP is focused on solutions to support governance, risk, compliance and business improvement. Our first target market is the food industry, including food retailers, food service businesses (cafés, restaurants, caterers), food production, hospitals and aged care settings, where we sell our wireless hardware network and cloud-based software platform.

In a short time, we have commercialised the CCP solution. Over the last five months, the following tasks have been diligently undertaken to ensure we have a solid foundation for business growth:

- business systems implementation (including subscription management, product management, customer support, finance and administration)
- business structures established (Australia, North America, India)
- websites established for the Australian and North American markets and re-branding of the corporate site
- recruitment (Australia, North America, India), and
- commercial hardware production run (product availability in January 2017).

In January 2017, we commenced sales in the Australian and US markets and have now secured more than 20 customers under 24 month contracts. In addition, we have 17 trials underway. The CCP platform managed more than 1.3 million data points in the past month, which demonstrates that we are a truly commercial IoT solution.

Many early stage leads are large enterprises in Australia and the US. They represent significant potential for expansion in the months ahead; however, larger customers present a slower sales lead-time. In contrast, we have a strong pipeline of smaller sales leads which typically are faster to close.

As we gather momentum, we intend to keep you informed of progress through our regular Shareholder Update which will be emailed directly to shareholders. If you have not registered to receive electronic correspondence from CCP, please provide your email address by emailing gary.taylor@ccp-network.com with your details.

Following are a few recent press releases with many more available on our corporate web site (www.ccp-technologies.com).

We look forward to keeping you updated on progress as we gear-up for growth!

Michael White
Executive Director & CEO
CCP Technologies Limited



CUSTOMER PROFILES - AUSTRALIA

Anthony's Platinum Butchers

Anthony McGregor, owner of Anthony's Platinum Butchers in Victoria, knows what it's like to lose his entire stock from catastrophic refrigeration failure. A previous disaster prompted this Vermont South business to install a low-cost remote monitoring system from CCP Technologies.



[Read More >>](#)

Earth Walker & Co - maximising food shelf life, reducing waste and paperwork thanks to CCP

Earth Walker & Co, located in the NSW Illawarra region, is using CCP to monitor fridges, freezers, display cabinets and their cool-room. They've used CCP to maximise shelf-life and reduce food waste and reduce paper work.



[Read More >>](#)

Purebred Meats Keeping It Cool

Purebred Meats is using CCP to monitor temperatures 24/7 in fridges, freezers and their cool-room. When CCP detects a temperature exception – reading outside the configured tolerance for a defined period – notifications are sent via email and/or SMS. CCP is also keeping an eye on humidity.



[Read More >>](#)

Monitoring critical control points such as temperature and humidity in food supply chains is one of the innovations resulting from the Internet of Things (IoT).

The small, low-cost Internet of Things (IoT) sensors continuously monitor temperatures. If temperature tolerances are breached because of power or mechanical failure, an alert is sent by email and SMS.

[Read more about CCP Technologies](#)

How *Fresh Catering* Saved Thousands

On an early Sunday morning in mid-January 2017, the pastry freezer at *Fresh Catering* failed. CCP's alert notification enabled the team at *Fresh Catering* to respond; ensuring the valuable product in the freezer wasn't compromised.



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CCP Takes a Seat at the Table

CCP Technologies is pleased to announce its sponsorship of Shared Tables - a place where chefs/restauranters meet and exchange information and ideas.



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Savings millions: why critical control points are crucial

Critical Control Points are the points in a supply chain where a failure of standard operating procedure has potential to cause serious harm to people – and to a business' reputation and bottom line. For example, temperature is a critical control point in food supply chains.

In Australia, an estimated 4.1 million domestically acquired cases of foodborne illness occur every year, costing an estimated AUD\$1.2 billion per year.

By monitoring critical control points high-risk perishable food is kept safe; i.e. away from the **Temperature Danger Zone** – between 5°C and 60°C which is the optimum temperature range for bacteria to thrive on food. This rapid growth leads to foodborne illnesses and renders food unusable.

[Read More >>](#)

CCP NETWORK NORTH AMERICA INC.

Food safety compliance is a 'hot topic' in the US and this is undoubtedly driving increasing interest in CCP's solution. We have commenced US operations with a number of SME sales; some are detailed in this newsletter. Additionally, the US team has commenced trials with several large multi-site organizations in the mid-west and in the Las Vegas areas. These include casinos, restaurant chains assisted living organizations, c-store chains and food manufacture plants. At the same time, we are building strategic relationships with channel partners to broaden market access within these food sectors.

As our targeted sales and marketing program gathers momentum and the weather warms, we look forward to experiencing strong growth in sales. I look forward to providing newsletter updates and posting customer activity on our website and Facebook page.

Tom Chicoine
President, CCP Network North America

CUSTOMER PROFILES - NORTH AMERICA

CCP helps solve a cake mystery at Cold Stone Creamery



Cold Stone Creamery is an American-based ice cream parlor chain headquartered in Scottsdale, Arizona. The company, owned and operated by Kahala Brands, used CCP to solve a temperature degradation problem, which improved product shelf-life.

[Read More >>](#)

The CCP food monitoring solution protects major conference center kitchens



Crowne Plaza Minneapolis West in Plymouth, Minnesota is known as a premier conference center. CCP is used in an challenging environment, which includes a 3-story, 21,000 sq. ft., full-serve athletic club and 38,000 square feet of event space.

[Read More >>](#)

Lucky's 13 Pub installs critical control point monitoring solution



At the heart of Lucky's 13 Pub in Plymouth, Minnesota, is fine drink and great food. By using CCP to cost-effectively monitor coolers and freezers 24/7, they're protecting brand and reputation, and strengthening food safety.

[Read More >>](#)

Chef Niemer turns to CCP for his critical control point monitoring solution



"T.H.A.T. Cooking School" is the name of a specialized culinary center in Lilydale, Minnesota. It's the brainchild and passion of Chef William Niemer and his family. With 35 years in the business, this man knows his way around kitchens like nobody else.

[Read More >>](#)

FOLLOW US

CCP is making changes to its corporate website (www.ccp-technologies.com) to make operational announcements more accessible. A consolidated news feed will show business-related activity from Australia (au.ccp-network.com) and North America (us.ccp-network.com) websites together with ASX announcements. We'll be regularly posting customer news and case studies on our websites, and we also invite you to connect with us on social media, and 'Like Us' on Facebook:

 Website - CCP Technologies Limited (ASX:CT1)

 Website - CCP Network (please note: automatic AU/US redirection)

 LinkedIn - CCP Technologies

 LinkedIn - CCP Network Australia

 Facebook - CCP Technologies

 Facebook - CCP Network Australia

 Facebook - CCP North America

 Email