

Photographs of April 2021 Centrifuging Testwork reviewed by Ivan Saracik and Conleth O'Loughlin prior to completing Joint Statement dated 16 April.

Picture 1.

Alfa-Laval P1-100 pilot unit centrifuge that conducted the test program in April 2021. The unit is shown with its protective cover open and the rotating assembly visible



Picture 1

Picture 2.

The centrifuge carrying out a test and the cake as discharged can be seen. The operator is shown handling the cake immediately after discharge. It demonstrates that there is no surface moisture remaining after centrifuging.



Picture 2

Picture 3.

The centrate being released by the centrifuging process.



Picture 3

Picture 4.

A sample of the cake moulded by hand into a ball approximately 7 minutes after discharge from the centrifuge,



*Picture 4*

Picture 5.

A ball of cake similar to Picture 4 but after a period of 24 hours, not 7 minutes. The ball was dropped onto the tray and showed no deformation.



*Picture 5*

Picture 6.

A tray of newly centrifuged cake, subjected to intensive high frequency vibration and no free water was released to the tray.



*Picture 6*