

Press release: January 29th, 2018

**OptiFreeze AB**

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## **Optifreeze AB reporting dates and Annual Shareholders meeting 2018**

Optifreeze will hold the annual meeting and release the reports and the result for the year 2017 at the following dates:

### **Annual Report and year-end report**

Annual report will be published on 22<sup>nd</sup> of March and the year-end report will be published on 15<sup>th</sup> of February.

### **Date for Annual Meeting**

The Annual Meeting will take place on 24<sup>th</sup> of April at 16:00 in OptiFreeze's premises at Kalkstensvägen 16, 224 78 Lund.

### **For more information, please contact**

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OptiFreeze AB has a patented technology enabling vegetable, fruit, berry and herb flavours, form and structure to be secured throughout the freezing and thawing processes. The company also has a method prolonging sustainability in chilled products. This technology can also be used in order to reduce leaf spice drying times, while at the same time improving flavours, aromas and colours. This technology opens up new business opportunities for cultivators, distributors and foodstuff businesses all over the world. The company technology enables the vegetable, fruit, berry and herb cells to absorb natural sugars preserving flavours, forms and structures. OptiFreeze is the result of several years' worth of research carried out at the Lund University foodstuff technology department. The company domicile is in Lund, Sweden, and is also listed on the AktieTorget stock exchange.