



July 14th, 2017

OptiFreeze AB: Industrial version of OptiCEPT™ prototype ready for validation

The Vacuum Impregnation (VI) system and Pulsed Electric Field (PEF) chamber from KISAB and ÅF have both been delivered to OptiFreeze. The PEF generator from Arc Aroma Pure AB (publ) was already delivered in December last year.

Now all components for the OptiCEPT™ are in place and ready for validation. This is an industrial prototype with a capacity of over 1,000 liters per hour. As a first step, the OptiCEPT™ system will be extensively verified internally and subsequently the system will be validated at potential customer's facilities.

For further information, please contact:

Nick Kramer, CEO OptiFreeze AB

Telephone: +46 46 15 23 00

E-mail: nick.kramer@optifreeze.se

OptiFreeze AB has patented technology that enhances taste, shape and texture of vegetables, fruit and herbs, and that can be guaranteed by a freezing and de-freezing process. The company has also developed a method that can improve shelf life of chilled processed fruits and vegetables. The same technology can be used to dry herbs, while enhancing taste, smell and colour. The technology provides new business opportunities for producers and distributors, but also for food processors all around the globe. The natural sugars used in the process regenerate cells, which enhances the taste, shape, texture and shelf life. OptiFreeze is the result of a long period of research at the Institute of Food Technology at the University of Lund. The company is situated in Lund, Sweden and is listed at the AktieTorget stock exchange.