



Agreement with one of the largest dried herbs company

Optifreeze has during the last year worked close with one of the largest herb and spices distributor in Europe. A company with a high-quality brand that sees the potential in the Optifreeze technology to market superior quality herbs and spices. In cooperation with the distributor Optifreeze now sign an agreement with one of the largest dried herbs producers in Europe. The tests will be carried out during summer 2018 at the producer's facility. The tests are partially financed by the distributor. The intention is to validate OptiFreeze method with different herbs and continue into the commercial phase. The updated PEF chamber will be used during the trials.

OptiDry is OptiFreeze's technology for treating dried vegetables, fruits, herbs and spices. With OptiDry, the customer will save energy during the drying process by significantly reducing the drying time of the products, while preserving fresh like taste, aroma and color.

OptiFreeze technology makes it possible for customers to increase their drying capacity.

"By working with both the producer and the distributor, we see great opportunities for a market breakthrough in the area of dried herbs", says Eda Demir, CEO, OptiFreeze.

Lund, May 8, 2018.

Eda Demir, CEO