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In our first newsletter, I would like to inform about our Research, the Novel Food Process, what's going on in the OptiDry segment, and announce an event. OptiFreeze is growing and becoming a mature company. It's not only the big news that has an impact on our growth, so has also all the other improvements.

Eda Demir Westman, CEO



Welcome to the first OptiFreeze newsletter

We have been working on a better communication channel for a couple of months now. Part of our ambition to improve communication is to publish newsletters where our shareholders and stakeholders can find more information about our progress and our strategies. The goal is to publish newsletters every two months on our website. Later, you will be able to subscribe to newsletters via our website. This will allow you to receive newsletters to your email right after they're published.

OptiFreeze's main focus is the OptiFlower segment at the moment. We have been very focused and worked intensly on the days surrounding our first sales and signing the cooperation agreement with Syngenta. A detailed story about the

Syngenta and OptiFlower project will be shared on our website during March. Now, we will develop our business strategy and royalty model together with Syngenta.

Meet our researchers

OptiFreeze is strongly connected with the Food Technology, Engineering and Nutrition Department at Lund University and collaborates with the Swedish Agriculture University.. Some of our main shareholders are still the researchers from Lund University that have a strong belief and support in our company and technology. Meet some of the researchers involved in OptiFreeze here:



Imelda Christiana Nyoto

Research Assistant at Lund University

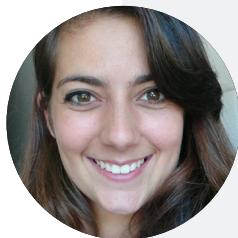
Imelda has done her master thesis at Lund University and at OptiFreeze. She focused on further method development for improving the freezing tolerance of rucola leaves. After she finished her thesis, she started to work on a H2020 EU project for improving sustainability in food processing using electro technologies (<https://susfood-db-era.net/drupal/content/mefproc>). She is currently working on MEF (Moderate Electric Fields) in combination with Vacuum Infusion to improve frozen products quality.



Silvia Tappi

Research Fellow at University of Bologna

Silvia's research activity at Optifreeze was related to the improvement of the quality of rucola leaves after freezing and thawing through the combination of vacuum impregnation and pulsed electric fields treatments. Specifically, she carried out a screening of different substances to be used for the impregnation of the leaves in order to increase their survival rate and their shelf-life after thawing.



Maria Hellström

Master Student at Swedish Agriculture University

OptiFreeze is also connected with Swedish Agriculture University through Maria Hellström. Maria is the person who came up with the idea of treating flower cuttings to improve their life time. She did her Bachelor thesis in 2017 on this subject. At the moment, she is doing her master thesis with OptiFreeze. The current project aims to eliminate/minimize the number of bacteria found on Pelargonium inter-specific cuttings. This will be tested by inoculating cuttings with the pathogen and then treating them using a combination of OptiFreeze technology and a bactericide.



Progress in the OptiFreeze and OptiFresh segments – Novel Food?

During the first three years of the company, OptiFreeze focused on freezing of fruits and vegetables as well as extending the shelf life of cut fruits and vegetables. When approaching potential customers, a challenge appeared. The natural substances that are being used during the treatment raised some questions: What happens when a product is treated with the OptiFreeze technology? Is it a "Novel Food" or not? In order to understand this, we started working with a consultancy agency who are experts on food legislation. We have provided

the European authorities with data to understand the impact of our technology on the products. After a long waiting time, the conclusion was that treated products cannot be considered as Novel Food. Now, we are producing data to send to Livsmedelsverket aiming to prove that treated products can be considered as "processed products". If this is approved by Livsmedelsverket we will be able to move forward much quicker in the food segments.



OptiDry – challenging and promising

During 2018, we have performed customer trials within the OptiDry segment. This is a challenging segment due to the large amounts of raw materials that are handled. When fruits, vegetables and herbs are dried, 95 % of the products are removed as moisture to obtain dried goods. For this reason, the product inlet must be at least 10 times larger than the dried product that is aimed to produce. The seasonal products are another challenge for the OptiDry segment. The customers

have special products only for a certain period of the year. If a test is missing, there is no other option but to wait until next year.

However, despite the challenges, we are discussing with our potential customers on how to proceed. One of the possibilities could be to involve a large machine producer to guide and help both parties to reach a product that will manage even larger quantities.

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OptiFreeze at Småbolagsjakten Live in Stockholm

March 6, 2019

CEO Eda Demir Westman will present OptiFreeze AB at the investors meeting Småbolagsjakten Live in Stockholm, March 6, 2019. The presentation is scheduled at 16.10. Småbolagsjakten Live is annual event that brings together exciting growth companies with investors. Småbolagsjakten Live is also filmed and broadcasted live on the Facebook group Småbolagsjakten, Nyhetsbyrån Direkt's Youtube channel and at Investerarbrevet.se.

OptiFreeze was founded in 2011 by Lund University (LU) Innovation, several researchers at the Department of Food Technology at Lund University and Arc Aroma Pure AB (publ). Since June 2014, OptiFreeze is listed at the Swedish Small Cap Spotlight Stock Market (for further information see [Investor Relations](#)) and has approximately 2,800 shareholders.