

Press release: September 22, 2017

## OptiFreeze files a new Swedish patent application

*On September 14, OptiFreeze filed a Swedish patent application related to a system intended for Pulsed Electric Field (PEF) treatment of biological materials. The system arranges the biological material in an optimal way while being PEF treated. This invention is an important part of further strengthening the effectiveness of the whole OptiFreeze process.*

The newly filed patent covers OptiFreezes device and method for positioning and adjusting the processed product in an optimal way before entering the PEF chamber. This is to ensure that every piece of the product is treated uniformly. OptiFreeze has taken a big step towards the application of reversible electroporation on industrial scale, which will give higher effectiveness and quality in the production.

### **Göran Hedbys, Chairman of the Board, comments on the new patent application filed:**

*"Protecting our technology and research with patents are important for the company and something we work continuously with. Our existing patent portfolio, combined with this new patent application around the PEF processing, gives an even better coverage towards possible future competition."*

OptiFreeze already owns a patent family directed to cell protection based on the combination of Vacuum Impregnation (VI) and Pulsed Electric Field (PEF) – i.e. short, high-voltage electric pulses.

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

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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.