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## **OptiFreeze AB: CEO Nick Kramer leaves Optifreeze AB**

OptiFreeze's CEO Nick Kramer has decided to leave the company for private reasons.

*"My time with Optifreeze has unfortunately been very short and I regret that I will not take part in the implementation of the strategy that I was heavily involved in developing. I will continue to be a strong supporter of the company and I wish the company the best of luck for the future"*

*Nick Kramer*

Göran Hedbys will continue as working chairman of the board. OptiFreeze Board has started the process of finding a successor. All activities will continue in line with the strategy presented in June by Nick.

### **For further 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.