Preservation without preservatives

Retention of original product characteristics, i.e. shape, flavor, color, nutrients, etc.

End user neutral, i.e. can be organic, Kosher, Halal, non-GMO, etc.

Description of process by which these attributes can be achieved and the company that achieves them.

Has been commercially applied to fish, clams, shrimp and surimi.

Unique Advantages

Retention of shape - rapid rehydration

Retention of flavor, color, nutrients

Extraordinary shelf-life

Light weight

End User Neutral

Disadvantages

Drying equipment is expensive

Reliable source of electricity required

The Process

Sublimes (evaporates) ice

Product remains cold

Can be applied to almost any food (and many non-food) items.

We freeze-dry clams, shrimp and fish in commercial quantities.

The Company

Headquarters building

3 plants in Albany, Oregon

Operations in Denmark and England

Demand For Food

World population - 6 billion

Increasing to 8 billion in 25-30 years

A growing middle class

Increasing median age

Growth in special needs

e.g. Organic, Halal, Kosher

Objectives

Reduce Spoilage

– About 1/3 of all food produced spoils

– About 10-15% of landed food from the sea spoils

Improve Distribution

– Easier movement of higher value foods to where they can be consumed and paid for

Longer Shelf Life

– Under a variety of storage conditions

Preservation Methods

Canning

Freezing

Drying

– Air, Spray, Drum, Tunnel, Fluidized Bed, and others

Freeze Drying