

How EverCase Technology Works

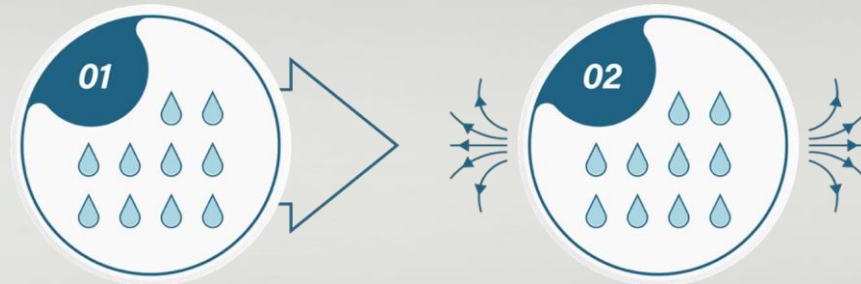
As temperature decreases



Conventional freezing

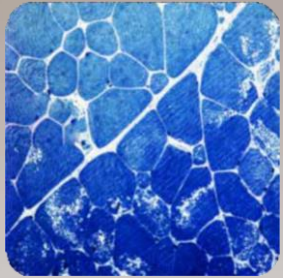


Evercase freezing

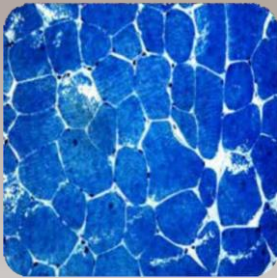


Conventional freezing cause damage

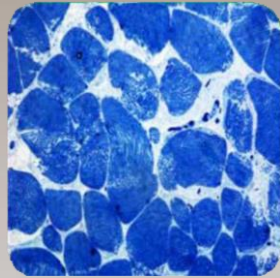
Refrigerated



Evercase



Frozen



Food
freezes



Ice crystals
form



Frozen water
expands



Product
damaged

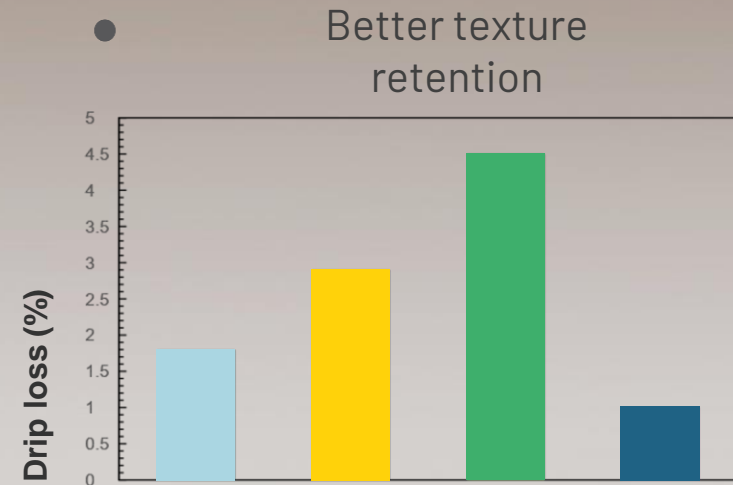
- When freezing foods, the water forms ice crystals and expands by 9% damaging the cell structure
 - This decreases the quality and value of produce
 - It's why some foods can't be and why others leach their goodness when they thaw (called drip loss)
- Billions are lost in produce that can't get to market because it can't be frozen or is damaged by freezing
- It's an expensive problem for the food industry globally
- This creates food waste and therefore, GHG emissions, with food waste being a major methane emitter



Evercase preserves food quality

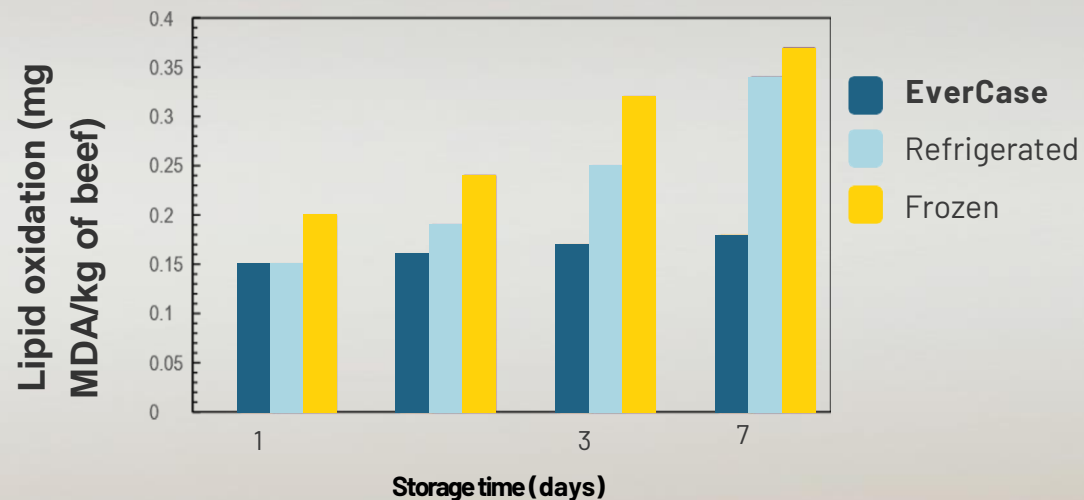
Microbiologic control

Microbe analysis (log CFU/g)	Fresh	Refrigerated	Frozen	EverCase
Aerobic mesophilic count	0.35	3.75	0.55	0.56
Aerobic psychotropic count	0.42	4.10	0.46	0.39
Molds and yeasts	0.22	1.91	0.24	0.23



Low lipid oxidation

supports flavor, aroma, taste, nutritional value



Evercase storage solutions



EverCase: a major solution and new tool set for food preservation

- Store items below 0°C without freezing
- No damage to texture, taste, aroma, appearance, or nutritional value
- No chemical additives
- Works with existing freezer technology
- Low power consumption
- Portable, easily configurable for custom solutions
- Works at each or all nodes of the fresh refrigerated cold chain





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