

## **OPTICEPT TECHNOLOGIES IS PREPARING TO DELIVER TWO WINECEPT® TO ITALY**

Through its Italian partner HTS, OptiCept Technologies has entered into an agreement with Cantine Riunite regarding the industrial evaluation of wineCEPT® during the harvest season for wine 2022. The agreement applies to a twin system of wineCEPT® ODIN. The goal is to improve the quality of their wine and improve the efficiency of their production, primarily by increasing the number of anthocyanins and thereby producing an even redder wine. The effect the treatment has on taste and aroma will also be evaluated. The industrial tests are scheduled to start in mid-September.

HTS bears the costs of and is responsible for the installation and oversees the validation protocol that measures the impact of the treatment. The results will be jointly evaluated after the end of the season and then discussions will begin about a commercial agreement.

Cantine Riunite & Civ is a cooperative with more than 1700 wine growers connected to its operations in the Emilia-Romagna region of northern Italy. Their business has a long history that began as early as 1950. In addition to a high-quality wine, renewable energy, organic production, and technological development are important areas for their business.

In addition, another wineCEPT® ODIN will be delivered for validation at the HTS facility in Marsala, Italy. HTS bears the costs of this test, and the purpose is to ready wineCEPT® for commercial launch in Italy with HTS as the exclusive distributor.

"These are important steps we are now taking, as we approach a commercial launch of wineCEPT®. Italy is an important market for the application, and we see great opportunities here. Our collaboration with HTS has worked very well so far and we have high hopes for our collaboration in the future ", says Thomas Lundqvist, CEO, OptiCept Technologies.

### **Contacts**

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## About Us

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OptiCept Technologies AB (publ) provides the food and plant industry with technological solutions that contribute to a more sustainable world and enable climate-smart economic growth. OptiCept optimizes biological processes - Increased extraction from raw material, extended shelf life, reduced waste, and improved quality (taste, aroma, color, nutritional content) of the final product.

The positive effects of technology increase efficiency for our customers, better products for the consumers, and minimal impact on our environment. Through patented technology in PEF (pulsed electric field) and VI (Vacuum Infusion), the technology opens up new business opportunities for the food and plant industry worldwide. OptiCept's vision is to contribute to a sustainable world by offering efficient green cutting-edge technology that is easy to use in the areas of FoodTech and PlantTech.

The company is located in Lund and the share is traded on the Nasdaq First North Growth Market. Erik Penser Bank is a Certified Adviser and is available at 08-463 80 00 or [certifiedadviser@penser.se](mailto:certifiedadviser@penser.se).

## Attachments

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**OptiCept Technologies is preparing to deliver two wineCEPT® to Italy**