

OPTICEPT TECHNOLOGIES LAUNCHES NEW PEF SYSTEM FOR SOLID FOODS

OptiCept Technologies has today, together with their partner in solid foods, FPS Food Process Solutions ("FPS"), launched the new OptiCEPT S7 PEF system design for the solid food industry. The new product is now ready to be introduced on the market, initially targeting the potato processing industry.

"Our technology has already contributed significantly to improvements in the production of liquid foods, such as olive oil and juice. With OptiCEPT® S7, we are now taking a comprehensive approach to the industry producing solid foods as well, such as French fries, dried fruits, and vegetables," says Thomas Lundqvist, CEO of OptiCept Technologies. *"We see significant opportunities for process improvements in several other food segments that we are now opening up, and we look forward to collaborating with customers on these as well."*

In late 2023 OptiCept entered a partnership with FPS, a global leader in turn-key food processing solutions, which employs over 1000 staff around the world. The purpose is to jointly develop, manufacture, and sell PEF applications to the solid food industry with an initial focus on potato processing. Now, a global launch is underway with the parties focusing on sales and marketing.

"Industries are shifting to better ways to process food for higher yield, higher quality, yet looking for ways to reduce food waste and increase sustainability. Our goal is to provide our customers options in making quality products for consumers worldwide," says Jeffrey Chang, President, of FPS Food Process Solutions Corp.

The patented OptiCEPT® S7 combines the hygienic design and robust construction with next-generation PEF technology, to ensure optimal treatment while maintaining a minimal footprint in energy efficiency.

The OptiCEPT® Solid Series will bring significant advantages to the solid food sector. Applications can include:

- Softening – reduce cut force, smoother cuts
- Drying – reduce drying times and associated energy consumption
- Extraction – improve extraction yield and quality, decrease extraction times
- Freezing – reduce freezing times and associated energy consumption

The OptiCEPT® S7 will be introduced by FPS Food Process Solutions and OptiCept Technologies at [Pack Expo International in Chicago](#) (November 3-6, 2024) at Booth LU-7352 and [Interpom in Belgium](#) (November 24-26, 2024).

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About Us

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 (ticker: OPTI). The Company's Certified Adviser is Carnegie Investment Bank AB (publ).

For further information visit:

[OptiCept Technologies Official Website](#)

Attachments

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