

## NEW RESEARCH CONFIRMS THAT PEF TECHNOLOGY FROM OPTICEPT INCREASES THE SHELF LIFE OF FRESHLY SQUEEZED JUICE

Research results published in *Applied Sciences* show that OptiCept's PEF technology extends the shelf life of freshly squeezed juice by successfully inactivating a broad spectrum of microorganisms. Additionally, it improves color and sensory properties. The scientific basis for the article was published by researchers at CREA (Council for Agricultural Research and Economics) in Italy.

As previously announced by OptiCept, CREA has conducted tests with OptiCept's PEF system to extend the shelf life of juices. These results have now been published in the international scientific journal *Applied Sciences*.

The tests were carried out on blood orange juice at their research center in Acireale, Sicily, Italy. Using an OptiCept pilot PEF system equipped with a patented treatment chamber, which ensures a constant flow and homogeneous treatment. Significant improvements in shelf life (15–20 days) were achieved while enhancing nutritional values. The authors conclude that this opens up new possibilities for the commercial distribution of high-quality, fresh juices that meet consumer demand for both taste and health benefits.

*"That these results have now been published in a scientific context provides evidence for the results we previously published. We see long-term great potential for freshly squeezed juice with longer shelf life and improved nutritional properties. This is an important step towards establishing the technology in this large market."* Says Thomas Lundqvist, CEO of OptiCept Technologies.

The study can be read and downloaded at the following link:

**["Pulsed Electric Field as a Mild Treatment for Extended Shelf-Life and Preservation of Bioactive Compounds in Blood Orange Juice"](#)**

## 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 (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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[New research confirms that PEF technology from OptiCept increases the shelf life of freshly squeezed juice](#)