



FrostX Freeze Dryer

Join the
food processing
revolution

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The market price of freeze-dried food **exceeds by 3000%** the price of fresh products and by **1100%** of frozen products.

Why is it worth?

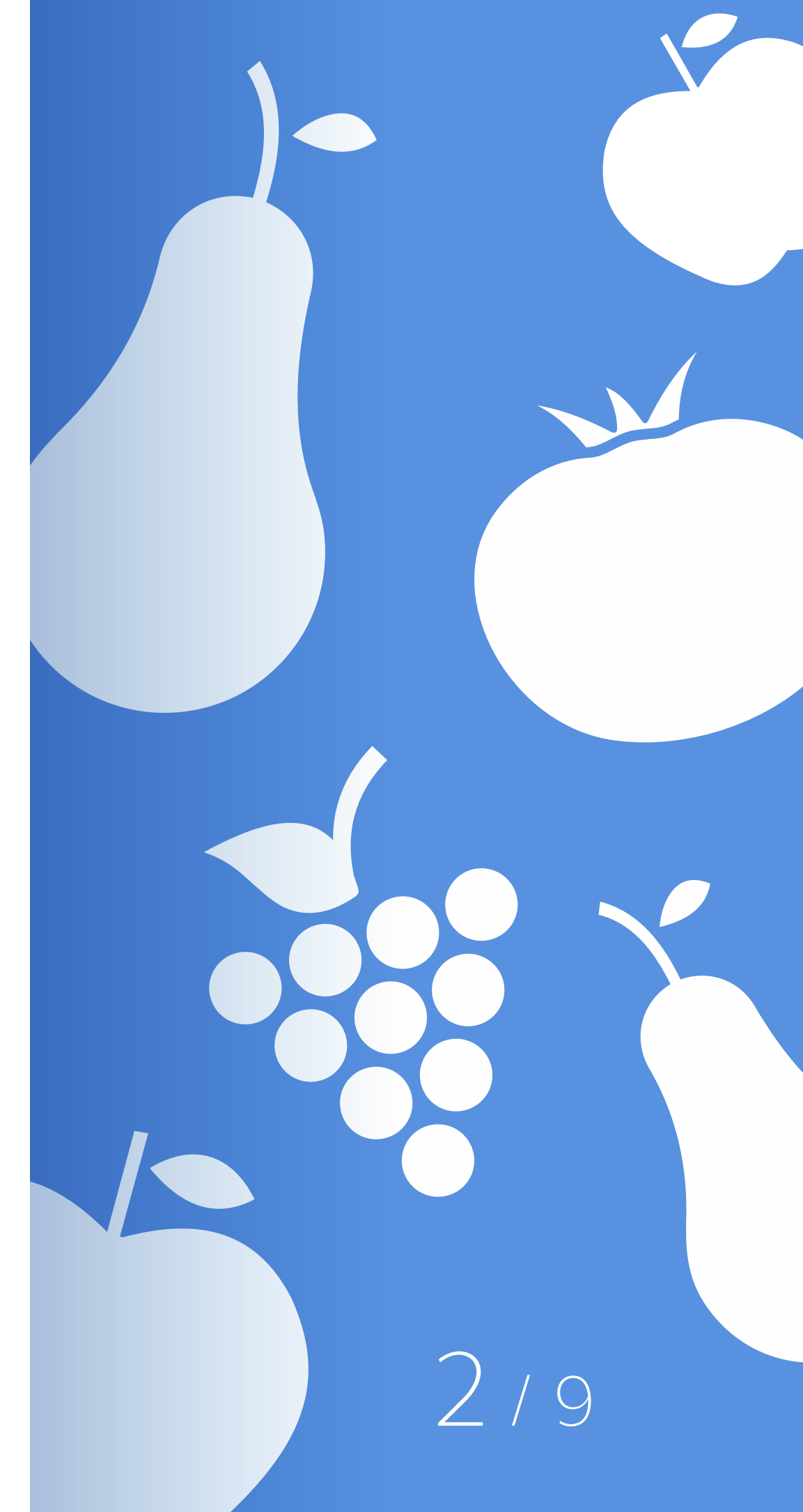
Will the first fully compact freeze dryer revolutionize the food processing industry? We know it will. The technology that until now has been reserved for large companies, is finally also available for smaller manufacturers.

The benefits of lyophilisation have been for years appreciated by voyagers, athletes and astronauts, but more and more often freeze-dried products are chosen by other consumers. And the trend is still on the rise.

It is one of the most developmental products for the sector. Want to offer your customers a state-of-the-art, healthy and unique product? Freeze-dried products are exactly what you are searching for.

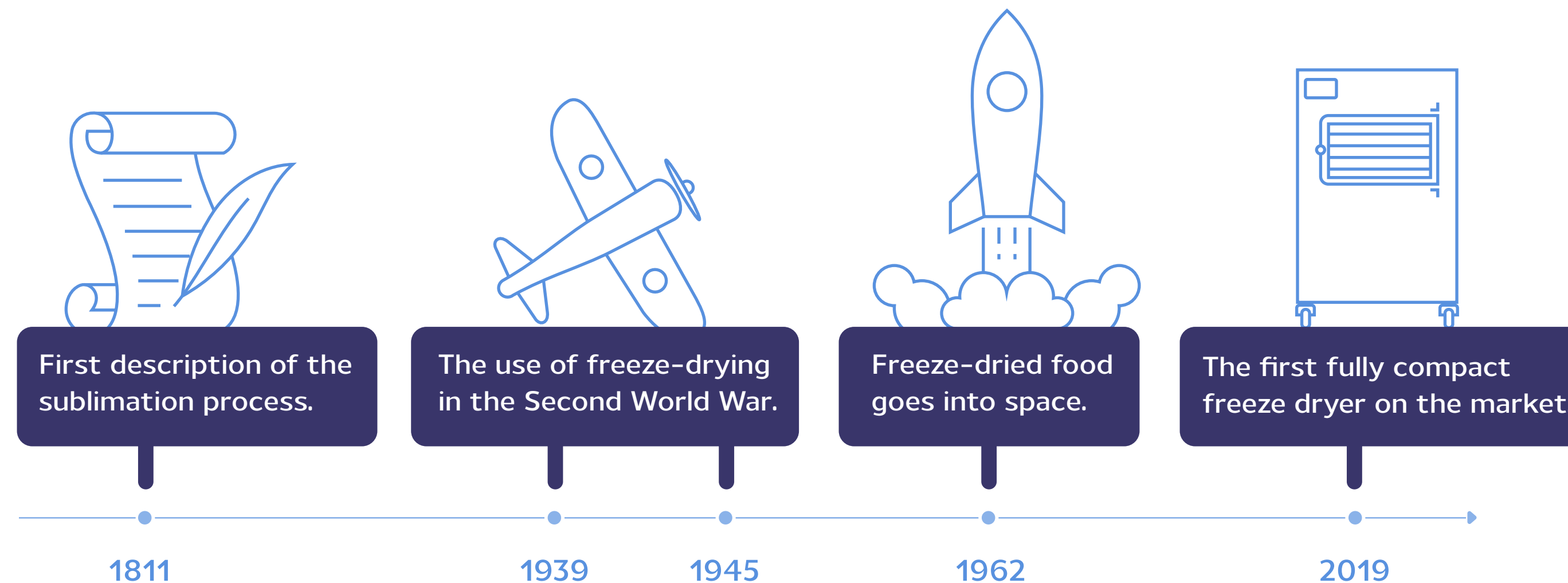
Thanks to freeze-drying you will:

- ✓ Reduce losses caused by food spoilage
- ✓ Get rid of the restrictions associated with products seasonality
- ✓ Reduce food storage costs
- ✓ Significantly extend food shelf life
- ✓ Be able to make online sales
- ✓ Be one step ahead of the competition

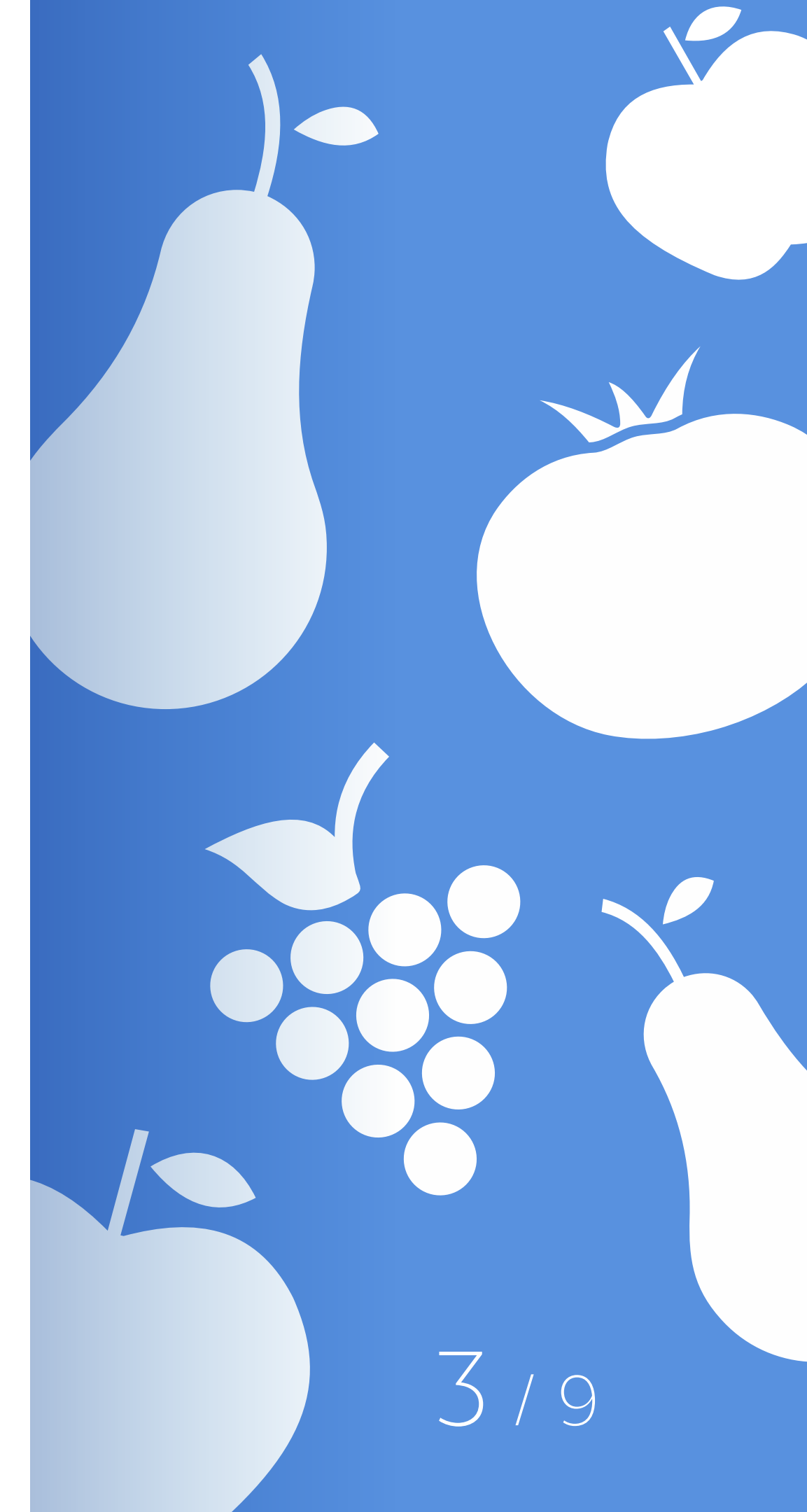


Freeze-drying – what do you eat it with?

Freeze drying has been known in the world for over 200 years (in 1811 the sublimation process was described) and has been used for almost 100 years. It was for instance used during the **Second World War** to produce nutritious and resistant to changing conditions meals for soldiers. In the middle of the last century (1962), the lyophilised food went into space, as it was an excellent method of preserving food products while preserving nutritional value. Though it used to be the food that was a basic nutrition only at extreme mountain expeditions, today it is taken away even for a weekend trip to the mountains.



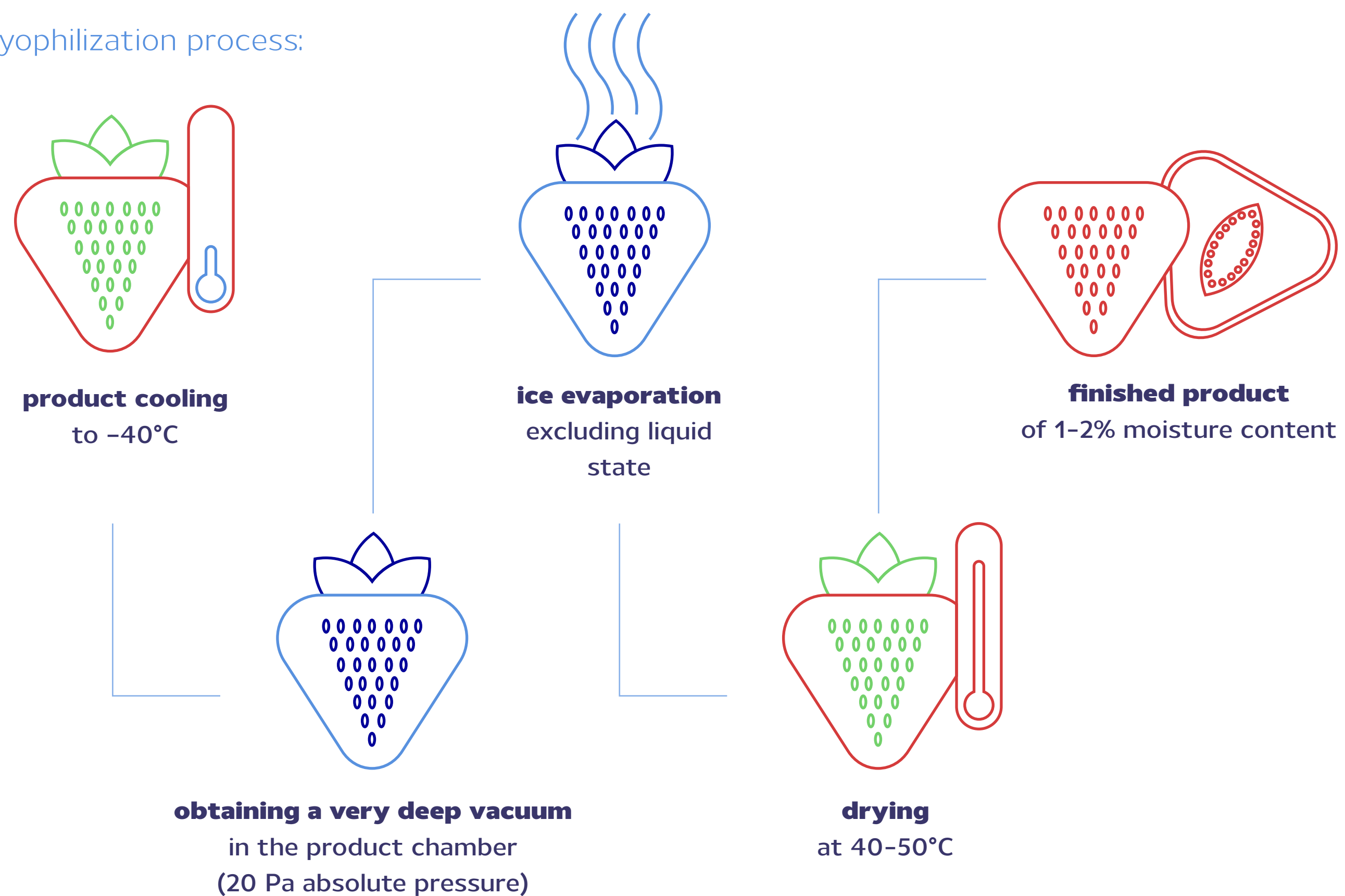
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Freeze-dried food is healthy and tasty. The products do not lose their nutritional value and their taste is enhanced. Freeze-dried products will prove excellent not only at places where fresh food is scarce, but also as snacks and dishes for everyday fast meal preparation. They are an excellent alternative to unhealthy sweets. They are in line with the fashion for a healthy lifestyle.

Lyophilization process:



25 years of shelf life. Freeze-drying preserves the structure, colour, taste and nutritional value.

FrostX Freeze Dryer

What is the revolution about?

Smaller than a standard fridge, ready-to-use device, enables sublimation drying of many kinds of fruits, vegetables, herbs, mushrooms, meats and even ready meals. All this while maintaining the full nutritional and taste qualities of food.



- ✓ cube-shaped vacuum chamber
- ✓ internal product chamber
- ✓ compact dimensions (735 × 725 × 1320 mm)
- ✓ high-performance refrigeration system
- ✓ vacuum system on components from the renowned Busch company
- ✓ 10 kg load capacity
- ✓ energy consumption reduced to 4.9 kWh/kg of the input
- ✓ 230 V power supply

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① Why is it worth?

② What do you eat it with?

③ **What is the revolution about?**

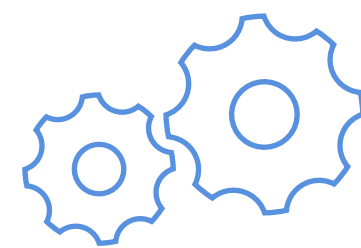
④ Return of investment costs

⑤ Contact

Implement technology to your business and offer your customers a completely new quality. FrostX Freeze Dryer is a perfect solution for small and medium-sized customers:

- ✓ fruit and horticultural undertakings
- ✓ local food producers
- ✓ cooperatives and associations of food and edible forest resources producers
- ✓ agritourism farms
- ✓ hotels and restaurants

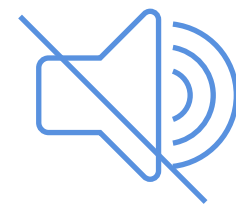
The FrostX brand product is the first compact device of its kind to be available for smaller businesses thanks to its low price. If you believe the FrostX Freeze Dryer is a solution for you, please contact us.



Full process automation



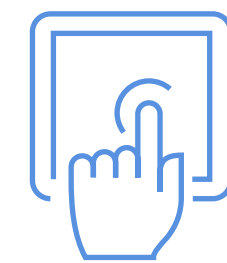
no emissions



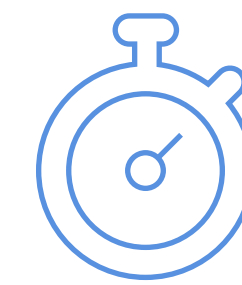
low noise



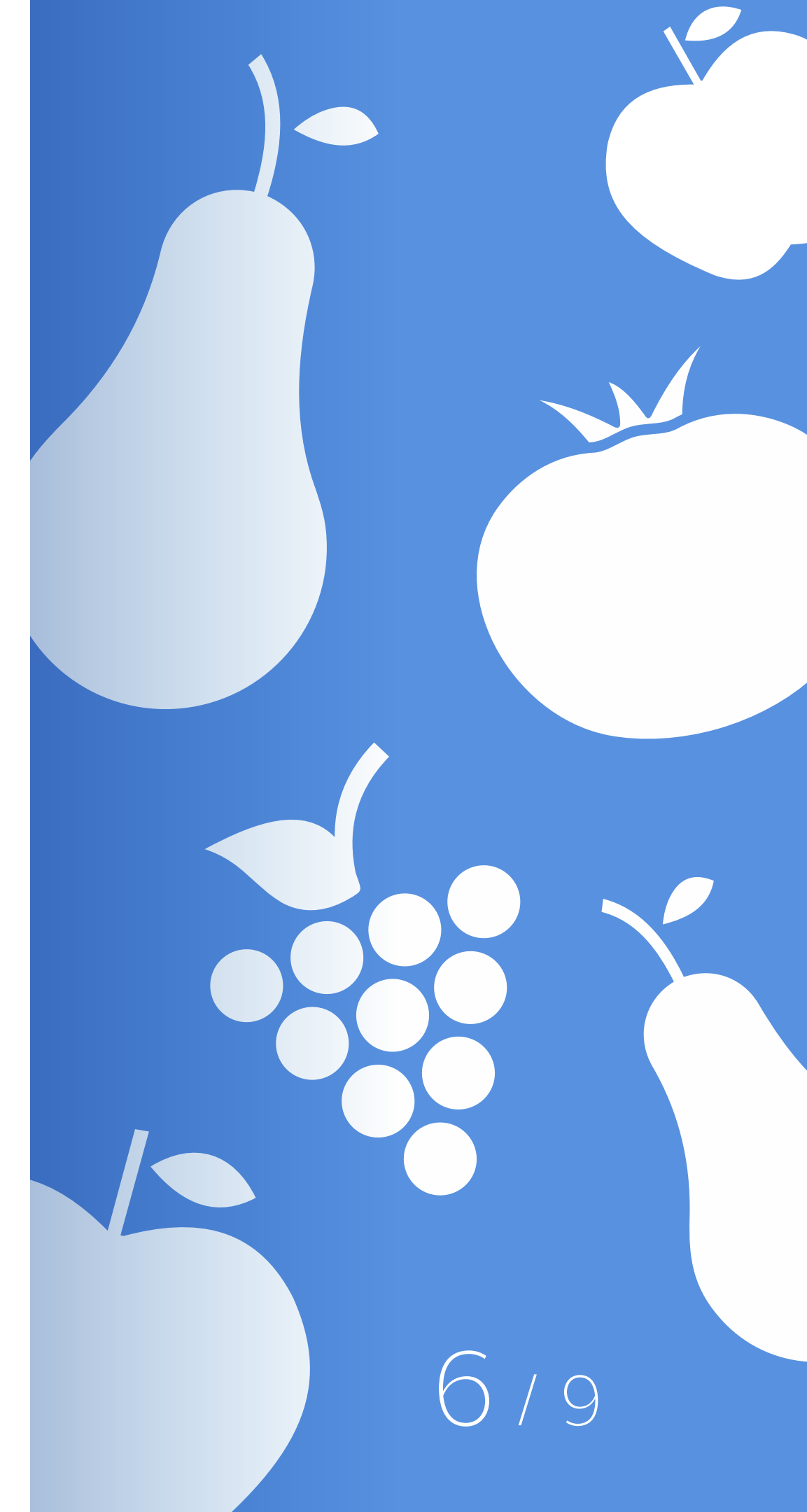
low operating cost



intuitive control via touch panel



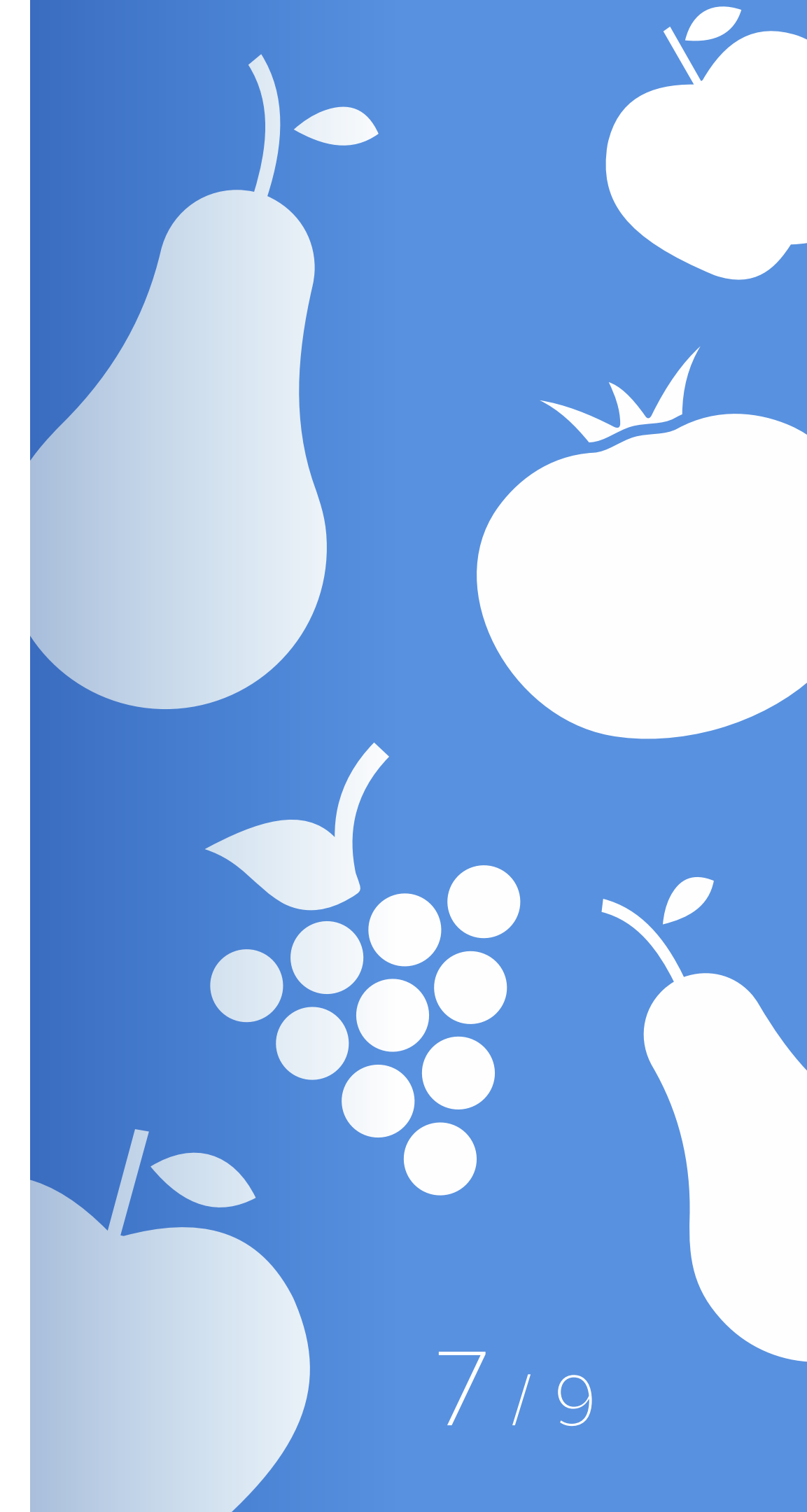
reduced freeze-drying time



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Return of Investment Costs

The value of freeze-dried products you can produce per year in one FrostX Freeze Dryer is up to **10 800 Euro** (taking the Polish market into consideration, the price on the foreign markets may be much higher). The input price is even **5 times lower** than the price of products, and the operation of our device will cost you only about **6%** of the produced freeze-dried product value. With such favourable conversion rates, you will achieve a very attractive payback time. It can be **less than 1 year!**

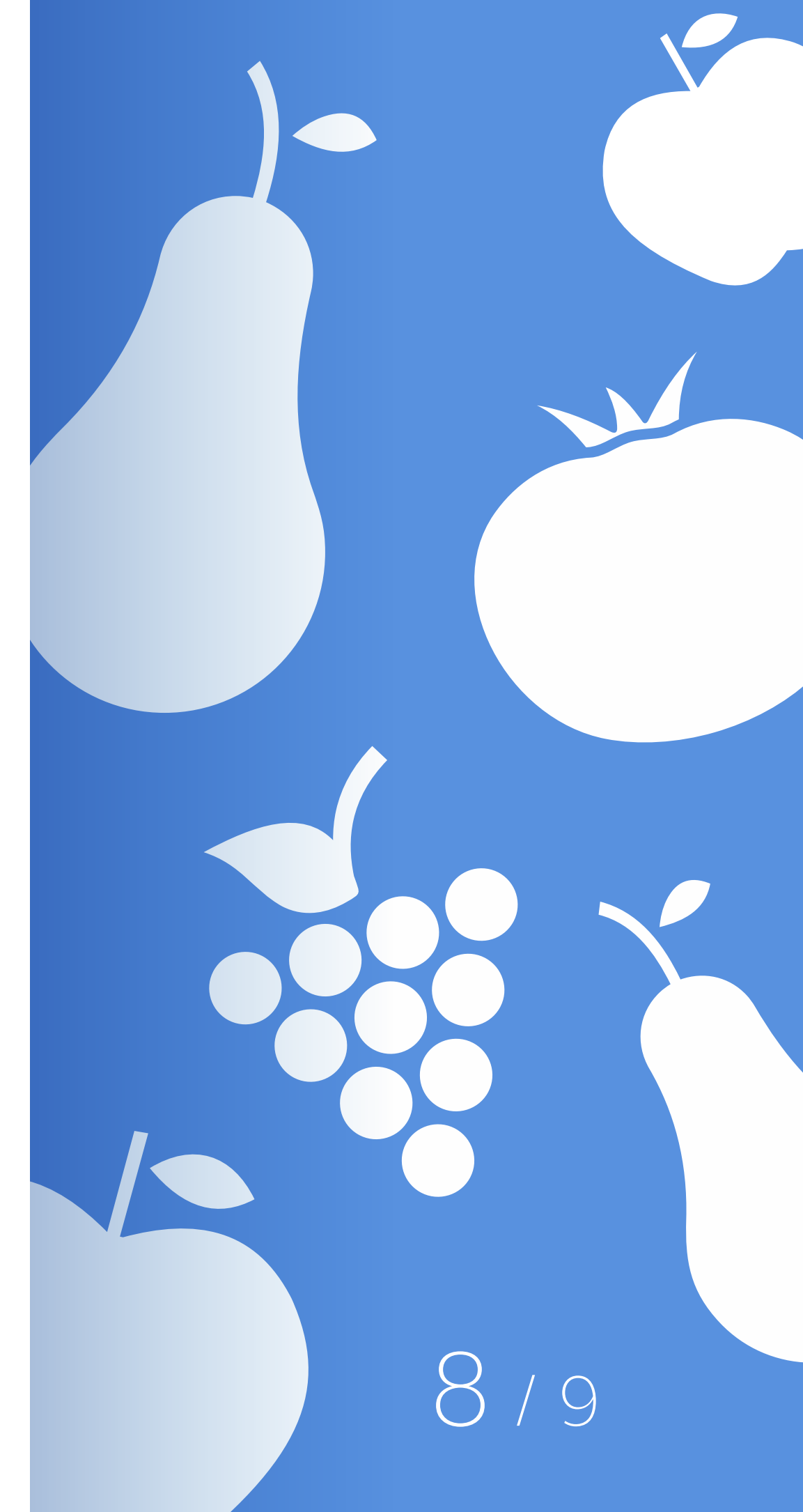


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Your benefit from using the FrostX Freeze Dryer*

	Input cost euro/kg	electricity and treatments and exploitation cost euro/kg	cost of obtaining freeze-dried products in FrostX euro/kg	price of freeze-dried products on the wholesale market euro/kg	profit euro/kg
apple	0.90 €	0.44 €	9.39 €	22.14 €	12.75 €
blackberry	2.67 €	0.44 €	23.33 €	42.43 €	19.10 €
raspberry	2.54 €	0.44 €	20.84 €	38.51 €	17.67 €
orange	1.41 €	0.44 €	13.85 €	36.20 €	22.35 €
strawberry	1.50 €	0.45 €	14.60 €	37.36 €	22.76 €
cherry	0.81 €	0.43 €	9.29 €	35.05 €	25.76 €
pineapple	1.04 €	0.44 €	11.05 €	33.67 €	22.62 €
blueberry	3.76 €	0.44 €	31.50 €	54.42 €	22.92 €
peach	1.50 €	0.44 €	14.53 €	35.28 €	20.75 €
currant	1.64 €	0.44 €	14.54 €	27.44 €	12.90 €
banana	1.38 €	0.43 €	10.88 €	19.37 €	8.49 €
kiwi	2.19 €	0.44 €	18.39 €	29.29 €	10.90 €

* prices concern Polish market



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The press we got:

	<p>The food industry is more and more willing to use the freeze drying technology.</p>	➤
	<p>Compact food freeze dryer.</p>	➤
	<p>FrostX – an innovative company from Gliwice is developing the world's first compact food freeze dryer.</p>	➤
	<p>Scientists from the Silesian University of Technology have developed the world's first fully compact food freeze dryer!</p>	➤

