

Single quick freezing is the future of food preservation

Detail Introduction :

Technological developments to prolong the shelf life of fruits and vegetables have come a long way. However, extending the shelf life does not always mean maintaining the original taste of the product. Single quick freezing can be a solution to this problem, according to Svetlana Plotean of OctoFrost.

Individual quick freezing has many advantages over other freezing methods or other methods of preserving food. According to Svetlana Plotean from OctoFrost, one of the three main advantages is keeping the nutritional value the same: "Especially when exporting fruit and vegetables overseas, sometimes, it may take up to three weeks to reach the destination. This means that the product has lost a lot of nutritional value, taste and flavor. That's why our customers use our equipment at their place of origin to freeze products where their nutritional value is greatest when they are at their highest maturity. For optimum efficiency, the plant is best located next to the field. "



Another advantage of using individual quick freezing is to reduce waste. When it comes to being environmentally conscious and not wasting food, single quick freezing is unbeatable," explains Plotean. "This means it's a win-win for both consumers and businesses. " Single quick freezing technology began to emerge about two decades ago, so the technology is still relatively new. According to Plotean, the individual quick freezing technology has improved a lot over time: on the one hand, we have been able to make the process more energy-efficient, which helps keep costs down while being environmentally friendly. In the future, we can make the operation process more flexible in switching between various products. "

OctoFrost has developed unique aerodynamics in its freezers, which minimize product dehydration and optimize energy efficiency. ' said Plotean.

As for the future, technology will never stand still. Plotean expects a lot of improvement in the size of individual quick freezing equipment: "Size and efficiency are closely linked, and that has always been one of our main goals. Our equipment is already 30% to 40% smaller than competitor freezing and processing equipment, which not only saves energy, but also improves space efficiency. We are also exploring different types of new applications that can be applied to single freezers. "

All in all, Plotean believes that individual quick freezing will be the future of serving fruits and vegetables.