



Press release November 27th 2007

New successes for MicVac

MicVac has recently signed an Agreement with a Dutch Food Company, which receives the rights to use the MicVac method in Holland, Belgium, Germany and France.

Together with this new Agreement, MicVac has under 2007 received new orders for five production lines in Norway, Denmark, Finland, Holland and US.

The new line in Holland shall be installed in March 2008.

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MicVac AB supplies equipment, packaging material and knowledge to the food industry. The patented MicVac method makes it feasible to cook and pasteurise a product in a sealed package that is transported continuously through a microwave tunnel. The product quality is kept in a unique way due to the short process time (4-10 minutes). The products get a shelf life of 30 days at +8C because of the high pasteurisation unit and low concentration of oxygen in the product when processed with the MicVac method.