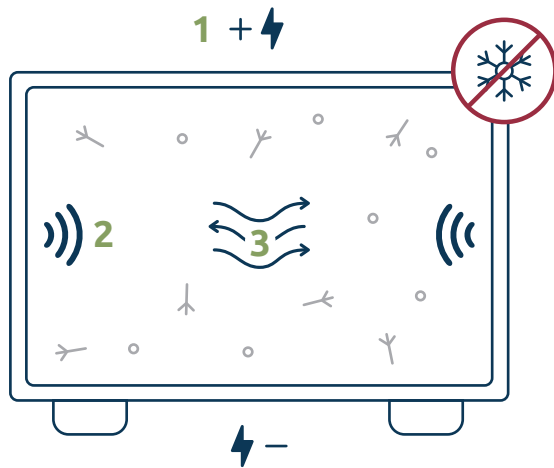




How it works

RMF makes sure – in Lehman’s terms – water does not form (large) crystals. It does so with a combination of magnetism, radio waves and a cold air flow. The latter is ‘as usual’. But it can be done with liquid nitrogen or ammonia as well.



1. Magnetic field generated inside
2. Radiowaves disrupting water molecules to ‘stick’
3. Cold airflow inside the freezer (standard)

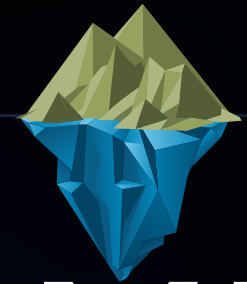
The effect on fresh produce is dramatic

Water doesn’t expand, leaving the cell’s membranes intact. This means a complete stop to drip loss. But also a stop to oxidation and discoloration. The enzymatic decline over time is put to a halt or reduced dramatically, meaning the produce will remain ‘near fresh’ for the entire period it is kept in cold storage. Whether that period is a month or a year, your product stays as close to fresh as possible.



Curious? Try us!

If you’re not yet convinced of the benefits RMF has on your product, give us a shout out. We would love to prove it to you by freezing and defrosting your products RMF and conventional.



RMF

FRESH COOLING BELOW ZERO



Contact

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5705 KZ Helmond



Advantages

RMF can save upto 20% on your energy bill compared to IQF, mainly because no energy is lost on the expansion of water and it is faster.

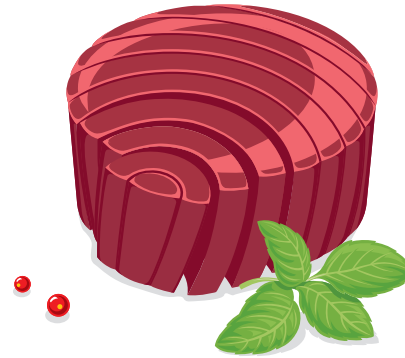
Fresh meat

You can keep your produce fresh (or near fresh if you prefer the term) over a long period of time without any quality loss. Also RMF gives the opportunity to keep special products that can not be kept with current techniques. And it seems in some cases there is also an added reduction in TPC (Total Plate Count) of maximum one log when freezing with RMF.

Undoubtedly you can think of more opportunities for the use of RMF than we can on your own products, because you know much more about your own products than we do. Feel free to ask and test with our facilities in Helmond.

- ✓ **100% preservation of taste, smell and color of the product**
- ✓ **No drip loss and product loss**
- ✓ **Keeps your product fresh**
- ✓ **Saves on your electric bills**
- ✓ **Can be installed in almost every existing environment**

Freezing with RMF



No water crystals

With RMF water doesn't expand anymore, leaving the cell's membranes intact.



No discoloration

RMF puts a stop to oxidation and discoloration. The enzymatic decline over time is put to a halt or reduced dramatically, meaning the produce will remain 'near fresh' for the entire period it is kept in cold storage.



No drip loss and product loss

The product stays (near) fresh!



Lower costs in electricity

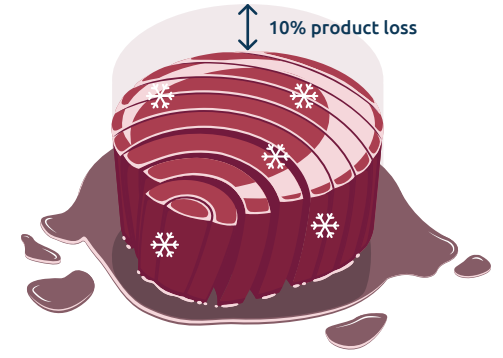
RMF can save upto 20% on your energy bill compared to IQF, mainly because no energy is lost on the expansion of water and it is faster.



Easily installed

Our machine can be installed in almost every existing environment.

Freezing with IQF



Water crystals

The crystallization of water means it expands and punctures the membranes of cells.



Discoloration

Substances within a cell that are usually protected from the environment by the membrane, can now come into contact with air. Discoloration, oxidation and difference in taste are eminent. The product will become dry and dark.



Drip and product loss

Drip loss can be as high as 10% of the original mass of the product.

Don't believe us?

It sounds to good to be true, we know. we can show that it works like we promised on your product too. Give us a call or send us an email and we can inform you and even show you! You will find all our information on the back of this folder.