

How it works?

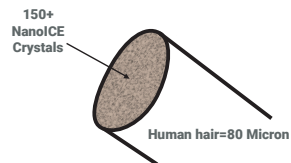
- Based on true innovation, nanoICE uses nano particles that are less than a micron in size to fully cover the product and **lower its temperature faster than conventional ice solutions**
- As a more sophisticated cooling method, nanoICE naturally creates an oxygen-deprived environment, which **reduces bacterial growth**, thus preventing spoilage without any use of chemicals or freezing
- Because nanoICE simultaneously hydrates and chills the product, it **reduces shrinkage and prevents product weight loss**
- Since nanoICE is in liquid form, it is extremely **gentle to delicate products and does not cause any damage** during harvesting, transportation, or storage (unlike flake and crushed ice)

The fish quality is better, the buyers are happier, and we don't have to shovel flake ice anymore.

- Captain Cod Trawler

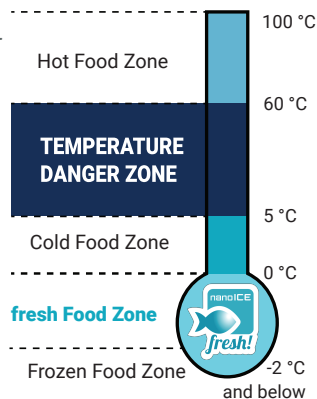
Single unit of nanoICE

NanoICE's microscopic crystals-150+ fitting within a human hair- ensure rapid cooling, reduced bacteria, and minimal product shrinkage.



Key outputs

- Product temperature below 0 C without freezing
- Extends processing time prior to rigor mortis
- Longer shelflife and premium quality when stored



VALUE CHAIN



CATCH

INPUT BENEFITS

- Less energy & fuel consumption
- Lower use of space
- Lower refrigerant charge
- Easy to handle

OUTPUT BENEFITS

- Higher quality fish
- No frostbite (gentler to the skin)
- Improved storage: more fish in less ice
- Longer at sea if needed, fish kept fresh longer
- Extended Pre-Rigor State

QUALITATIVE IMPACT

- Improved food hygiene (particularly in summer)
- Easier to handle, lowered physical impact



PROCESSING

INPUT BENEFITS

- No freshwater usage
- Lower electricity usage
- No spill of ice
- Less people needed
- Less movements/no forklift trucks

OUTPUT BENEFITS

- Fish colder & faster
- Better texture Easier to filet
- Less driploss, more kilos sold ice on demand, ready in buffer tank different concentrations of ice

QUALITATIVE IMPACT

- Positive on sustainability
- Improved food safety
- Improved company reputation



TRANSPORT

INPUT BENEFITS

- Possible to use in carbon boxes

OUTPUT BENEFITS

- Better fish/ice ratio in box
- Less melting water
- Better transport economics

QUALITATIVE IMPACT

- Lower temperatures - less driploss
- Less waste on roads
- Lower temperatures - better quality fish



RETAIL & CONSUMER

INPUT BENEFITS

- Higher quality

OUTPUT BENEFITS

- Longer shelflife
- Higher sales, more value
- Less waste = saving

QUALITATIVE IMPACT

- Less food waste

Product range

Powerful and versatile

nanoICE offers cutting-edge ice machines and systems tailored to the foodservice industry, providing efficient, versatile, and reliable solutions for ice production. The systems are **modular and scalable**, ensuring high redundancy, minimal downtime, and great flexibility in service and maintenance.

The product lineup includes:

- Ice Machines:** High-performance machines designed to meet rigorous needs.
- Brine Mixing Systems:** Automatic mixing system when seawater is not available.
- Filter & Pump Units:** Essential components for cleaning water and optimal ice quality
- Ice Storage Tanks:** Safe and durable storage and distribution for ice.
- Ice Containers & Rack Systems:** Mobile and practical solutions/ integrations to other systems



Improving Efficiency and quality in the Fresh Food Value Chain



nanoICE sets new standards in fresh and frozen food preservation with its innovative molecular ice technology. Designed for efficiency and sustainability, nanoICE ensures seafood stays **fresh longer** through a gentle chilling process that **reduces temperatures faster** than conventional ice solutions.

With a user-friendly machine design that fits various environments, nanoICE delivers **improved product quality, reduced food waste, and lower operational costs—all while supporting a smaller carbon footprint.**

The result? Fresher food, better handling, and a smarter solution for today's food industry.



nanoICE creates full contact with the product surface, lowering its temperatures quicker than other conventional ice solution on the market.

A REVOLUTION IN FOOD PRESERVATION



RAPID CORE COOLING TECHNOLOGY



LONG-TERM CORE TEMPERATURE
MAINTENANCE



BACTERIAL GROWTH PREVENTION



REDUCED SHRINKAGE AND
PREVENTED WEIGHT LOSS



PRESERVED PRODUCT APPEARANCE



VARIABLE OUTPUT-SUPERCHILLED
WATER OR ICE

Why you choose us?

Our team and shareholders has an extensive background in harvesting, food processing, refrigeration technology and business operations. We use our 110+ years of combined experience to constantly improve our products, so that we help you solve any challenge faster and more efficiently.

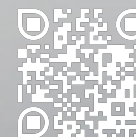
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A Revolution in Food Preservation