

CUSTOMER TESTIMONIALS

"Fish is chilled much faster and is much better preserved. Catch value is up by 5-15% and with longer fresh storage onboard we have more fishing days per trip. We see major fuel savings and reduced cost per ton fish."

We proudly nick-named our PicoICE® unit onboard "The ROLEX" and for a very good reason!"

Capt. Greitar Thorgeirsson
Owner, Farsaell GK, Iceland

"With the PicoICE® System we have increased catch- and freezing capacity, yet only having to de-frost our IQF freezer tunnel every 7 to 10 days instead of 2-3 times every day!"

We see substantial cost savings, better product quality and value actually resulting in full payback of the system in less than 100 days!!

Whithout hesitation, I give the PicoICE® System my highest recommendation."

Capt. Johann Gunnarsson
Arnarborg, Freezer Trawler, ICeland

OUR MODELS

Model range	ICE output/Cooling capacity in 24 hrs.	15-20% PicoICE®	25-30% PicoICE®	35-40% PicoICE®	Size / cm L x D x H
PIC-1015-1C	1,6 MT / 125.000 kcal	7,5-10t	5,9-6,5t	3,8-4,4t	105 x 55 x 70
PIC-2030-1C	3,11MR / 249.000 kcal	15-20t	10-12t	8-9t	115 x 60 x 80
PIC-2060-2C	6,23MT / 498.000 kcal	30-40t	20,5-24,5t	15,5-17,5t	135 x 75 x 110
PIC-2100-3C	9,34MT / 747.000 kcal	45-60t	31,0-37,0t	23,5-26,5t	140 x 90 x 125
PIC-2120-4C	12,45MT / 996.000 kcal	60-80t	41,5-49,0t	31,0-35,5t	145 x 105 x 125

15% PicoICE® at -1,5 °C
25% PicoICE® at -2,3 °C
35% PicoICE® at -3,0 °C



PicoICE® sets the new standards in fresh&frozen food preservation. At significant lower costs than current ice machines PicoICE® delivers an improved Fresh Food value chain. The result being improved quality, more efficient handling, more fish to sell, less food waste. And all of this at a reduced carbon footprint and higher safety. The benefits are endless. Interested? See the contact details below and connect with us!

IMPROVING THE FRESH FOOD VALUE CHAIN

At Green Iceberg we want to make a real long lasting impact to the world and its people, together with our customers and partners. By significantly and continuously improving the full fresh-food value chain. Making it more sustainable through gamechanging innovative technology. We are about fact based sustainable value creation in the full fresh food value chain.



Green Iceberg AS,
1430 ÅS, Norway
www.picoice.com
www.green-iceberg.com
sales@green-iceberg.com

MAJOR SAVINGS BETTER QUALITY

THROUGH "NEW ICE PHYSICS"

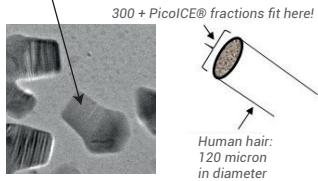


WHAT MAKES PicoICE® UNIQUE?

Each single unit of PicoICE® particles is unique! The "Ultra-Small" pegged shape particles allow for complete coating of raw material, superior water retention properties and "silky soft" full skin contact from point of application. No sharp edges eliminate damage to fresh and sensitive raw material.

Single unit of PicoICE®

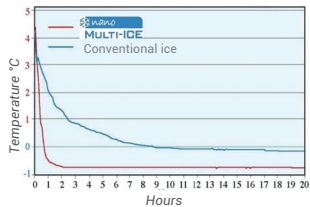
Unique pegged shape allows for contoured coating of raw material - note all edges are rounded and there is no crystallization and bruising of raw material is prevented.



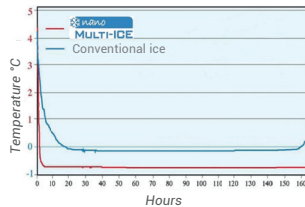
RESULT

- Fish temperature below 0°C without freezing (super chill)
- No damage to the fish skin
- Longer storage at premium quality

Cod stores in 460 ltr. tubs at sea. Temp. first 20 hrs.



Cod stores in 460 ltr. tubs at sea. Temp. first 160 hrs.



KEY DELIVERABLES

- * Significant lower costs; less electricity and fuel / NO freshwater usage
- * Improved fish-ice ratio in storage /boxes; more fish - less ice
- * Longer shelflife through the value chain
- * Driploss reduction - more fish sold, less food waste
- * Improved fish quality - cold chain control
- * Integrated reduction of carbon footprint / improved sustainability
- * Small sized versatile machines and related equipment - easier handling - improved safety

VALUE CHAIN



FARM / VESSEL

INPUT BENEFITS

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

OUTPUT BENEFITS

- ✓ Higher quality fish (cooled down faster)
- ✓ No frostbite (gentler to the skin)
- ✓ Improved storage: more fish in less ice
- ✓ Longer at sea if needed, fish kept fresh longer

QUALITATIVE IMPACT

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



PROCESSOR

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



CUSTOMER

INPUT BENEFITS

- ✓ Higher quality

OUTPUT BENEFITS

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

QUALITATIVE IMPACT

- ✓ Less food waste

NEW ICE-PHYSICS DELIVER SIGNIFICANT ADVANTAGES IN THE FRESH FOOD VALUE CHAIN



INSTALLATION EXAMPLES

- * Small highly productive & efficient machines
- * Fully automated systems
- * Installations on "customer specifications"

