



PROPOSAL FOR IMPLEMENTATION OF MAGNETIC FREEZING TECHNOLOGY **PROTON** IN THE LARGE RETAIL SECTOR



POSSIBILITIES OFFERED BY THE IMPLEMENTATION OF MAGNETIC FREEZING TECHNOLOGY **PROTON** IN **THE LARGE RETAIL SECTOR**

PROTON USE IN LRS

AT SALE POINT PROTON FROZEN LINE SALE DISHES TAKE AWAY / CATERING DISHES RESTAURANT DISHES DIETS DISHES FROZEN SUSHI FREEZER RANGE FOR USE

PROTON SALES IN LRS FREEZER RANGE FOR SALE

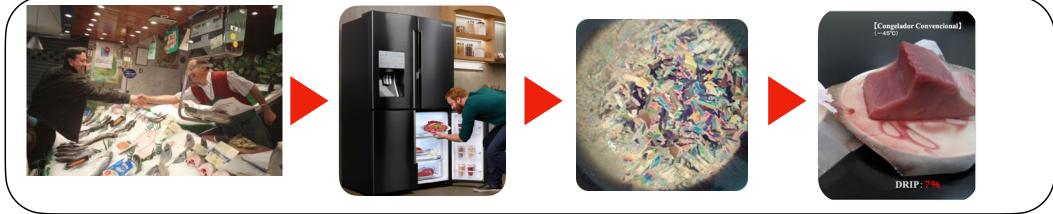


PROTO USE in LARGE RETAIL SECTOR

FREEZING AT SALE POINT

CONSUMPTION HABITS (80% OF THE PEOPLE)







INNOVATIVE SERVICE: FREEZING AT SALE POINT

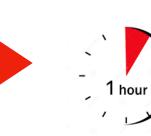
FREEZING AT SALE POINT





















HOME

FREEZER STORAGE



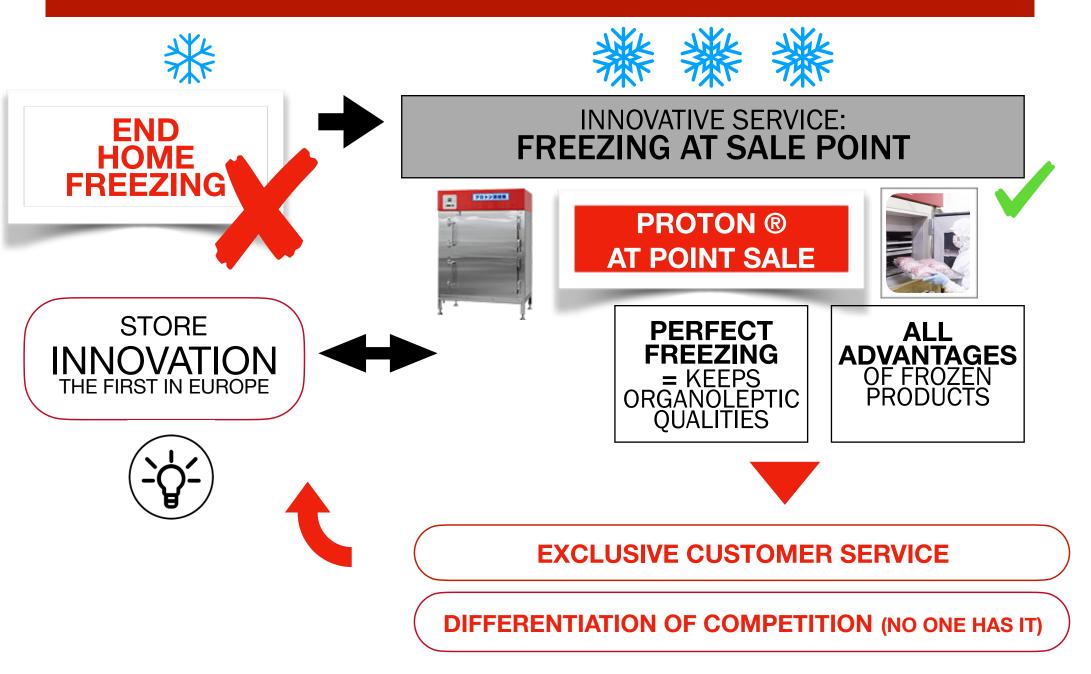






Harrods

FREEZING AT SALE POINT



FREEZE ALL KIND OF PRODUCTS





FRUITS

凍結状態



BAKERY



PASTRY





感り付け



SEASONAL PRODUCT

HIGH VALUE



VEGETABLES



DAIRY PRODUCTS

OWN "PROTON" FROZEN LINE



FRESH PRODUCT IN FROZEN



•SAME QUALITY THAT FRESH PRODUCT

- KEEP ORIGINAL ORGANOLEPTIC QUALITIES
- LONG EXPIRY
- HEALTHY
- EASY CONSERVATION (HOME FREEZER)
- HIGH NUTRITIONAL VALUE
- KNOW ORIGIN
- PREPARATION CHOOSED (TARTARE/ SASHIMI/...)
- SANITARY WARRANTY
- WITHOUT GLASSING
- NO ADDITIVES NOR COLORS
 - EASY COOKING / PREPARATION



大漁時出荷の平準化 雑魚の有効活用 新規販路の拡大 需要に対応・ロス率低減 鮮度の維持 ドリップ軽減



米飯·惣菜

お米が白蝋化せず、 お弁当の風味も維持 計画生産で繁忙期対策に 野菜の加工調理品も可能 粉ものやパンも ふんわりとした柔らかさ



 凍結品での 全国販売が可能
不需要部位の有効活用
色味も鮮やかに復元
製造の安定・平準化







純生クリームもOK スポンジもしっとり どら焼きもふんわり 完成ケーキをそのまま冷凍 パイ、タルトもサクサク 餅が硬くならない









SALE DISHES





TAKE AWAY / CATERING DISHES



RESTAURANTS DISHES

angi DISH (A single portion deli foods)



♦ Examples of an Li DISH

Sautéed Salmon with Fried Yellowtail with

Basil mayonnaise

Red, Yellow and

Green pepper with

Sweet and Sour Pork

with Black Vinegar

Bourguignon Butter

Garlic Chicken and

Chile Beans

Japanese, Western and Chinese chefs use the most advanced technology and collaborates with the production area to reduce food loss without relying on additives.



Fried Chicken

with Ham

Stir-fried Shrimp

with Chili Sauce



Kimpiragobou with

Kabocya Shira ae (a salad dressed with ground white sesame seeds and TOFU)







How to enjoy angi DISH

Keep it frozen!

regural freezers.

ブルギニオンバター

ガーリックチキン

チリービーンズ

鮭のネギ味噌、五目豆添え

These Products should be

These can be stocked in

stored at -18°C or less.



鰤の唐揚げ

バジルマヨネーズ和え





ローストポーク

Enjoy!

possible.

You can combine any

*After defrosting, please

enjoy it as soon as

variety for your meal.

Heat it up!

to 2minutes.

Cut the package and

warm it up in the

microwave for 45seconds

The defrosting time is

listed on each package.









高野豆腐・ひじき煮







きんぴらごぼう 南瓜白和え

http://www.com/



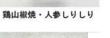


三色ピーマンの黒酢酢豚



炒り卵と

ほうれん草のバター炒め











Salmon with leek miso and beans

Braised pork with marinated spinach











Roasted Chicken

seasoned with

Japanese Pepper

×



White Fish with

Vegetable Ankake

Roasted Pork

Sukiyaki Rice





DIET DISHES

MEDICAL DIETS

ESPECIFIC DIETS

- 1. Food Allergies
 - 1. Peanut/nut allergies
 - 2. Egg

2. Food Intolerances

- 1. Lactose Intolerance
- 2. Gluten Intolerance
- 3. Diet-related diseases
 - 1. High Blood Pressure
 - 2. Diabetes
 - 3. Osteoporosis
 - 4. Cancer





UNIQUE TECHNOLOGY TO FREEZE **SUSHI**

Rice is a product that loses a lot of quality if it is frozen. Currently, **PROTON ® FREEZER is the only correct way to freeze rice, and therefore,** to freeze sushi.

In Japan it is usually used to make sushi in restaurants and catering.



FROZEN SUSHI PROTON from Japan

SUSHI IMPORTED FROM JAPAN

FROZEN with





PRODUCT CERTIFICATION



QR code & digital seal registered in BLOCKCHAIN by BLOCKTAC to guarantee its customers that their products have been frozen with **PROTON technology** この製品は磁気凍結 プロトン技術によって冷 凍されたと保証します。

凍結証明書

プロトン連結機は、均等磁車・電磁波・冷型をハイ ブリッドした急速凍結技術により、食品細胞の破壊 を防ぐ次世代の装葬用急速凍結機。 含品の細胞の破壊を防ぐさどで、ドリップを少なく し、鮮度を保つフリーザーです。 製造・出荷の平準化や食品廃棄の低減、凍結品での 新想販路の拡大が可能になります。



EXCLUSIVE

proton 701-271-7

Ellin,

【プロトン津油機】で車船した食材・食 品にこの発展を忙なしています。

次世代津助技術

Identificador unico de la unidad:

49d7dd5c-977c-4e0a-98d6-268101095101



プロトン演算の原垣



発行者に: プロックチェーンアドレス: プロックチェーンで確認し

それを印刷する

偽の製品を報告する

Tel: 0742-36-9056

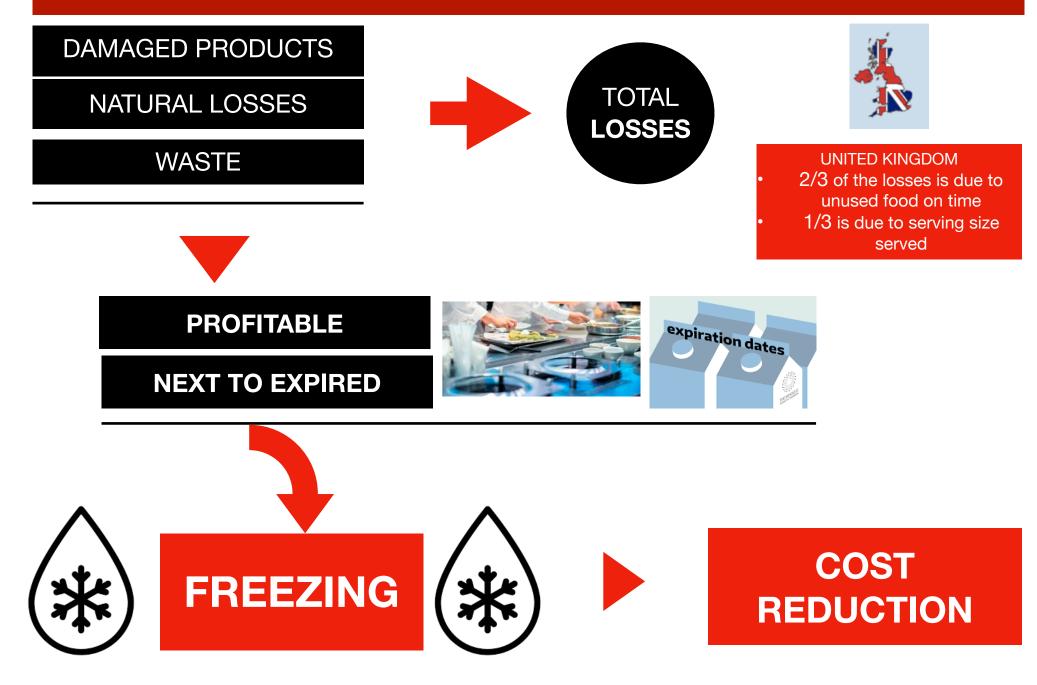


Issuer ID: http://blocktac.com/ssuer/PROTONETHTEST.son

Biockchain Address: https://mpsten.atherscan.io/tx/0x42dd91995ed3bcc94sadb7ee88a8304438b085bd24844b7bf3a8bcc0ea0385

Contacto: Modificol-tac.com Preguntas? Consulte nuestra R4C:page Home | Blocklac - Beyond Sality

LOSSES DECREASE



FREEZER RANGE FOR USE



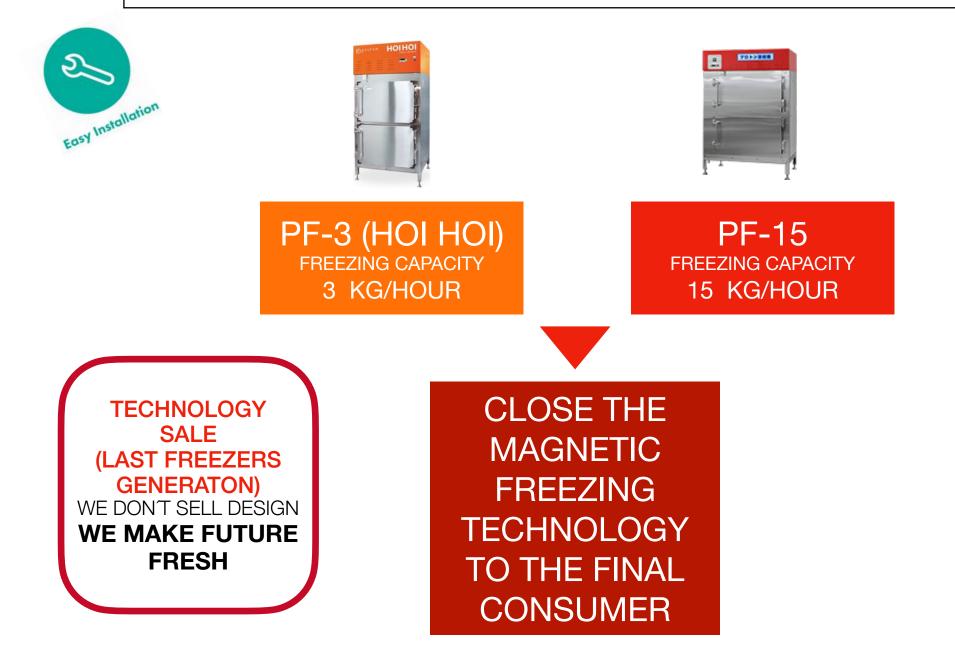






PROTON in LARGE RETAIL SECTOR

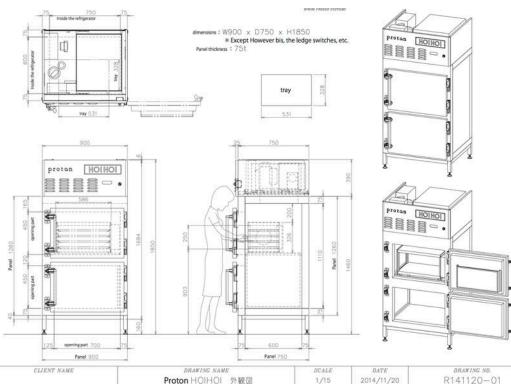
TWO OF OUR MODELS **ONLY NEED** A POWER PLUG



PF-3 (HOI HOI) - FREEZING CAPACITY: 3 KG/HOUR







PF-15 - FREEZING CAPACITY: 15 KG/HOUR



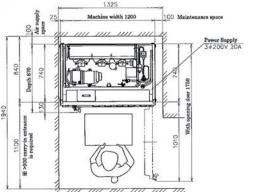
Usual rapid freezing(-35°C)

(Drip 7% outflow)

Proton freezing(-40°C)

(Drip 2% outflow)





Weight: 400kg

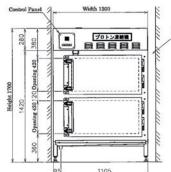
Standard tray

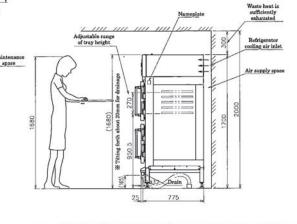
In / Out

₩ Trav# : 11 floor, 5 tray

ited # of trays is to a air flow

Utilities Power supply : 3-phase 200V Power cable 3m w/ water-resistant cap (Ground 3P / 250V / 20A)





 DRAWING NAME	SCALE	DATE	DRAWING NO.
Proton Freezer : PF-15A External dimension	1/20	2014/03/15	1











JAPAN IS NOT WRONG. TAKE ADVANTAGE OF ALL THE ADVANTAGES



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