



Mussels – Fresh to the Customer

DeepChill™ uses a patented process to cool salt or freshwater to the freezing point, creating tiny ice pearls around single crystals in suspension.

When the resulting slurry is pumped over mussels, it coats all exposed surfaces, chilling product to near freezing in just minutes. Once drained, the product is fully protected and packed—ready to ship.

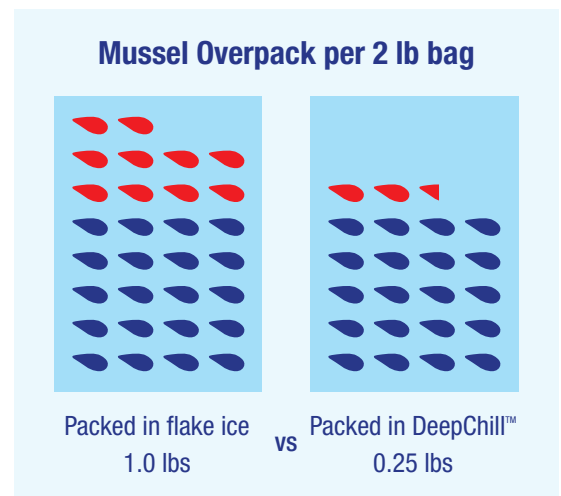
DeepChill is more energy efficient to produce and less labour intensive than flake ice. The spherical characteristic of DeepChill also packs more holding power with the highest content-to-surface-area of any shape—**resulting in lower drip loss and longer shelf life.**

DeepChill Benefits for Farmed Mussels

In addition to reducing packing energy and labour costs, DeepChill offers mussel producers two major benefits:

Reduce overpack: DeepChill's ability to reach every surface means more product survives shipping. Mussel producers report **reducing overpack by 75%** getting more bags from every harvest with DeepChill compared to flake or crushed ice.

Extend shelf life: DeepChill's spherical shape and ability to flow over and coat all surfaces **maintains product core temperature longer—up to 12 days**, compared with 7 days for other ice forms. With DeepChill your product lasts longer and can be shipped farther, staying fresh to the customer.



“*DeepChill has helped us improve financially while providing consistently superior quality that keeps customers returning.*”

Situation: Prince Edward Aqua Farms Inc. of PEI Canada (PEAF) needed a new ice plant to pack its rope grown blue mussels for shipment across North America. The company wanted a system that was fast cooling, slow melting and more efficient than flake ice.

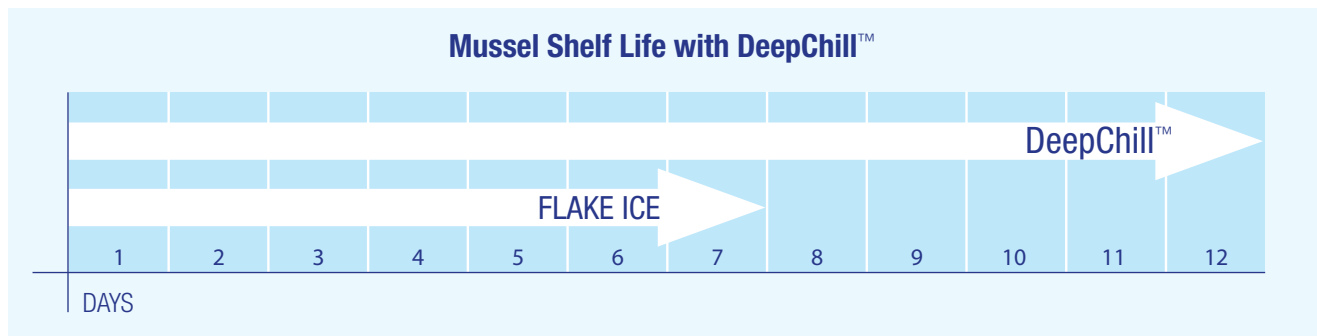
Solution: Sunwell provided a DeepChill system that floods every surface—top to bottom of the shipping containers, fast cooling the entire product, and maintaining a lower core temperature longer.



Result: Lower drip loss, longer shelf life and happier clients. PEAF General Manager Jerry Bidgood reports,

“Our customers tell us they can get 10 to 12 days shelf life with mussels in DeepChill, compared with 7 days from our competitors’ product in flake ice.”

Due to much lower losses, PEAF has also been able to **reduce overpack by 75%.**



About Sunwell Technologies

Founder and chairman Vlad Goldstein invented and commercialized ice slurry chilling technology over 35 years ago. Since then, DeepChill installations have logged more hours worldwide on more seafood applications than any other ice slurry system.

In addition to improving efficiency and partnering with clients on new applications, Sunwell continues to improve DeepChill reliability. We’re making ongoing investments in standardization, automated monitoring systems, and stronger service agreements to benefit our clients.

Our Promise: The Sunwell team will support you in choosing the right DeepChill system, efficiently integrating it into your operation, and ensuring your system provides years of reliable service.



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