



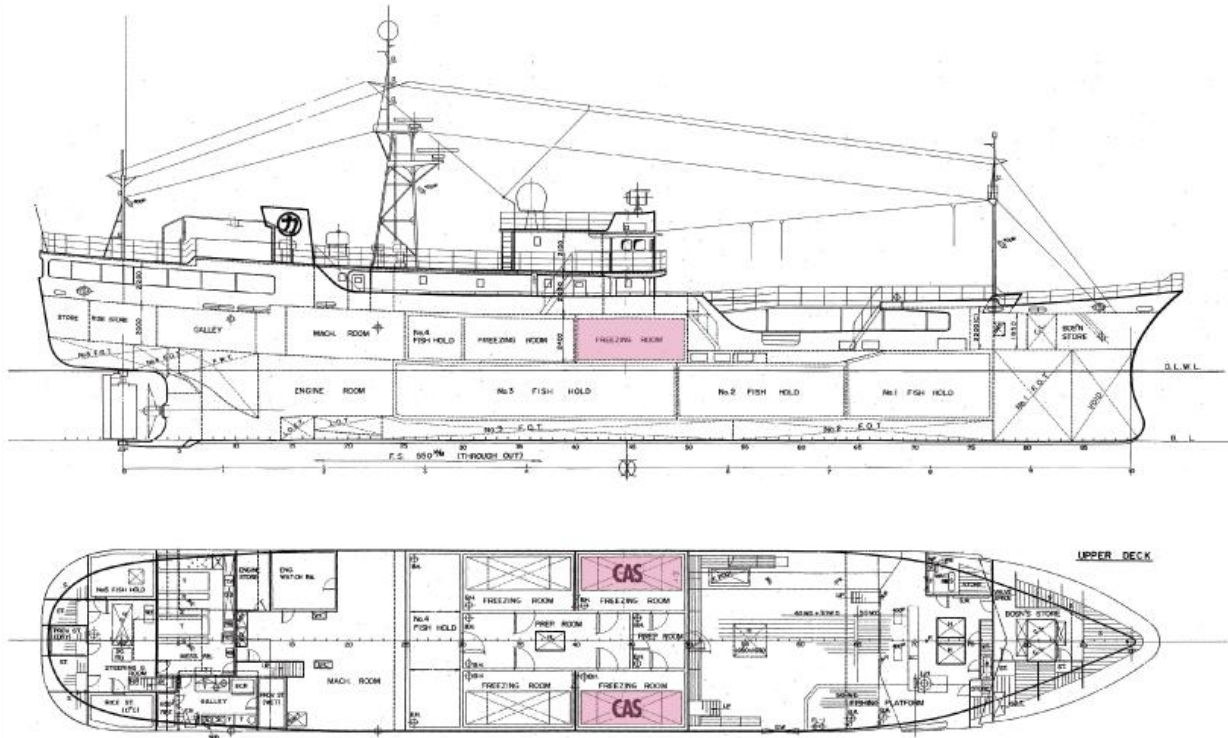
In the situation that the Primary industrial sector all over the world are trying to correspond to consumer's request verdure and tastiness which come from freshness. Since when short freezing time was regarded to be better, ABI has been dedicating to the freshness development as CAS technology for more than 40 years. The CAS retrofitting are now hot issue in the world.

We are installing **CAS (Cell Alive System)** on all kind of freezer type (Batch, Rack, Spiral, Tunnel, Nitrogen gas type.)

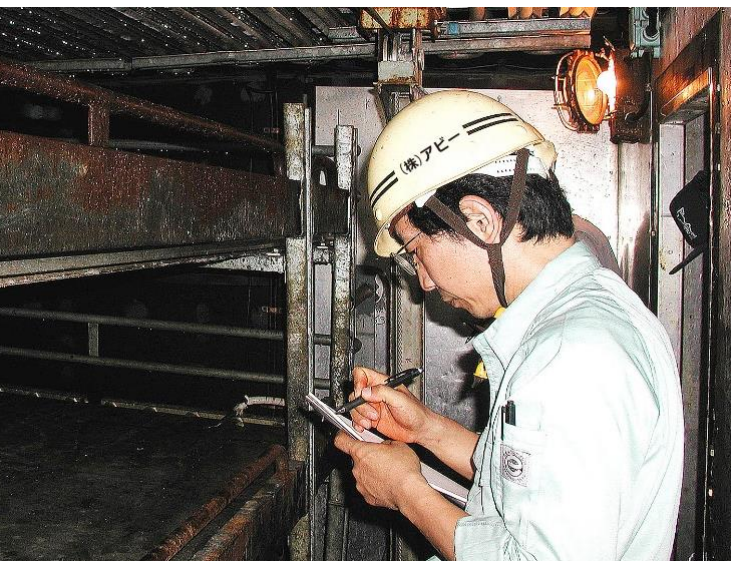
We are happy to introduce some actual cases through this catalogue

**CAS frozen tunas brought by CAS in stalled tuna boat were bidden as high price of ¥11,000/kg, when Bigeye tuna was priced ¥4000/kg at Tsukiji Market in Tokyo. This news spread to the world from Tsukiji Market.**

**This is a photo that ABI's engineers are installing CAS in the quick freezer to an existing in Japanese tuna boat.**



**Existing quick freezing chamber retrofitted CAS in Japanese long liner Pelagic Tuna Boat.**





## High Price of JPY11,000/kg bidden at Tsukiji Market in Tokyo to CAS Frozen Bigeye Tuna.

No. 7 HOKUTO-MARU, a long liner Pelagic Tuna Boat have caught Bigeye Tuna (70kg) frozen on board by CAS was tendered in Tsukiji Market on 16th and was bidden as high as ¥11,000/kg.

This was the first boat among three installed CAS Freezing System of ABI on board. "CAS" logo was labeled on the tuna body.

Mr. Norio Owada, President of ABI told us that this price level had to be congratulatory market price, which was far beyond my expectation.

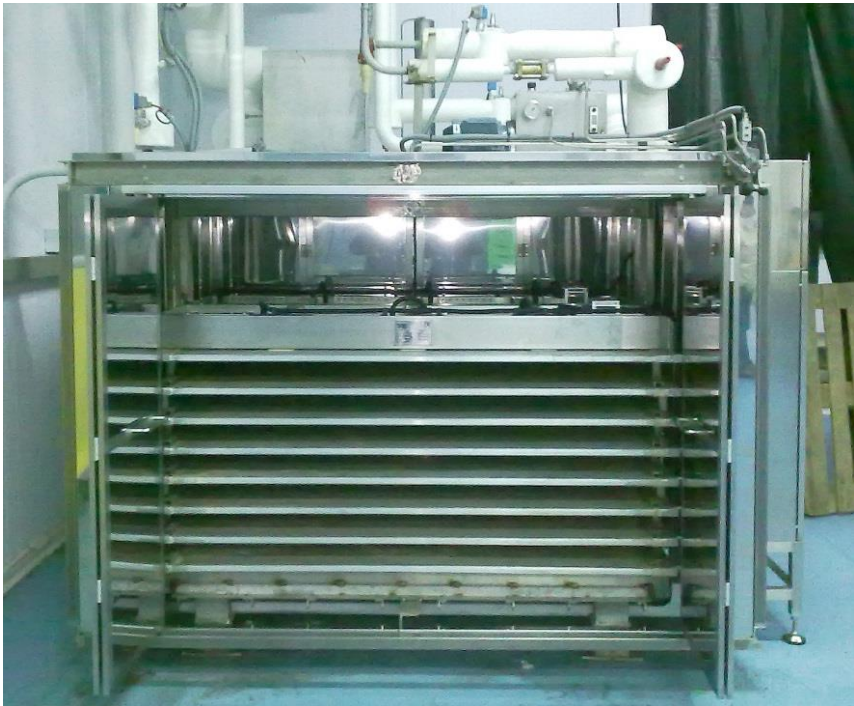
I thought real reason was to have admitted it a superb tuna meat quality by CAS.





# Retrofitting CAS ( Cells Alive System ) to existing freezing machines in Spain

## Contact type quick freezer





**CAS contributes to improve Spanish fishery freshness, famous Michelin star awarded restaurants specify such fresh fishery products.**





**A company doing champignon business in Yunnan Province, China came and discuss about the technology to keep the flavor of pine mushroom. Retrofitted CAS to tunnel freezer made by Yuntai Moon Co., Ltd. CAS recreates flavor and texture of pine mushroom, is delivering to pine mushroom fans of the world.**





Natural pine mushroom planted in border line between Yunnan province and Laos dedicates to sales amount. ABI is proud of supporting the company.





**Retrofitting CAS (Cells Alive System) to existing freezing machines, dedicating to company's achievement. ABI is supporting to new business such as freshly extracted juice and fully ripe fruit jam, and so on.**





New kind of blueberry of Canada, world No.1 supplier which is eatable remaining frozen. And new business of Blueberry juice which is drinkable right after defrosting. In this way, new industry was created blueberry and avocado of Canada are directly exported to consumers in US.



**ABI promotes technical development to delighted by consumers.**





**A Chinese fishery company, who wants to export arch shell and clam to Japanese conveyor-belt sushi shop requested to retrofit CAS (Cell Alive System) to existing Yuntai Moon Co., Ltd made quick freezer.**





**As a result of it, Sushi chef one time claimed an arch shell on a cutting board, the meat of arch shell was shrank. The Japanese sushi chef was very surprised at the freshness and high quality. In this way, fine auality foodstuff are now imported in Japan.**



Shellfish frozen by ordinal freezer does not open even after defrosting. As a result, despite shellfish itself is not deteriorated, the shellfish was regarded dead and dumped in trash, or sold at very low price. However since CAS frozen shellfish open after defrosting, it is fitted for sale.





# **Retrofitting CAS (Cells Alive System) to existing freezing machines in a food processing factory in Anji, China**

## **Tunnel type quick freezer**





## Vegetable can be processed in line with a consumer's demand.

This plant processes CAS frozen vegetables to easily use in delicatessen after thawing. Taste and flavor are re-created by taking advantage of each vegetable characteristics.





**Retrofitted CAS to Yongsong made tunnel type quick freezer of Korean meat process company. The reason why this Korean company wanted to retrofit CAS is they desired to export Korean pork to Japan for Japanese pork cutlet. As a result, Fat is not freezer burned, and the color of pork is not changed at all.**

**So, Korean people is delighted to maintain Korean pork brand well. Some Japanese supermarkets are importing Korean pork.**









**Retrofitted CAS to existing rack type quick freezer to realize to export Taiwan cuisine to abroad.  
By CAS frozen, hot or cold cuisine can be defrost maintaining high quality, flavor, and texture.**

**ABI is very proud of supporting their business with CAS.**









**ABI was requested by French fishery Process Company to retrofit CAS (Cell Alive System) to Nitrogen Gas type quick freezer. The biggest thing happened by CAS that normal freezing temperature ( $-90^{\circ}\text{C}$ ) changed to  $-40^{\circ}\text{C}$ .**

**As a result of it, GAS amount was drastically decreased. Adding to high quality of foodstuff, the gas charge was reduced. Double advantage could be realized.**



**CAS ENGINE**



**Fish of Adjacent sea can return to raw by using CAS of ABI even after defrosting.**

**Japanese people make much of enjoying fresh sashimi (raw fish). CAS provides this freshness to French cuisine, Chefs of MOF give us good compliment that French cuisine become much delicious by using such fresh foodstuff, We ABI is pleased to help French Chefs and their exporting industry.**



These are sushi of the best sales sushi shop in France. Rice is not deteriorated. Looks fresh and delicious sushi .

Please see the color of white meat fish. You can see high quality even after cooking.







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