FOR IMMEDIATE RELEASE

Aseptia achieves dual recognition at 2015 Institute of Food Technologists Awards

Company to receive Industrial Achievement and Industrial Scientist accolades this July

RALEIGH, N.C. – (6/16/2015) In the midst of a whirlwind year, Aseptia adds two prominent industry accolades to its growing list of achievements. Receiving the Institute of Food Technologists’ (IFT) Food Technology Industrial Achievement Award as well as its Industrial Scientist Award, the North Carolina-based company’s microwave-assisted aseptic processing technology has discovered a sharp spotlight in 2015.

The focus will continue at IFT’s annual Food Expo, July 11-14, as Aseptia showcases its marketplace abilities among shelf-stable products.

“Our entire team extends humble appreciation to IFT for these two distinguished recognitions,” said Aseptia CEO David Clark. “This groundbreaking technology has grown immensely from laboratory success to commercial implementation. We’re grateful to organizations such as the Institute of Food Technologists for recognizing this achievement’s strides toward freshness perfected.”

Aseptia’s food preservation technology – developed in conjunction with the North Carolina State University Department of Food, Bioprocessing and Nutrition Sciences – harnesses microwave technology to create a shelf-stable product that retains flavor, nutrients, color and aroma. Shelf life extends to 12 months or more for food items preserved and packaged using the company’s patented AseptiWave™ technology. For this pioneering food advancement, Aseptia will be honored at IFT15’s Awards Celebration, to be held July 11. There, one of Aseptia’s principal scientists, Dr. Pablo Coronel, will also be recognized.

Coronel will receive IFT’s Industrial Scientist Award for his work in the understanding and progression of processes for pasteurization and sterilization of foods using continuous-flow microwave heating – research that significantly supported Aseptia’s development of its advanced aseptic preservation technology. Annually, IFT honors a scientist who has made a major technical contribution to the advancement of the food industry; however, this award has not been bestowed upon a recipient since 2009. Coronel is considered the leading world expert in his unique field.

IFT’s Food Technology Industrial Achievement Award, presented to Aseptia and its N.C. State development partner, recognizes an organization for an outstanding development – one that represents a significant advance in the application of food science and technology to food production. Aseptia and N.C. State’s aseptic technology advancement and commercialization will be honored for the
development and commercialization of a new generation of shelf-stable products using microwave-assisted aseptic processing – the patented AseptiWave technology.

Said Clark, "More than these prestigious recognitions at IFT in July, we look forward to demonstrating our technology, discussing our capabilities and detailing our unique process to food expo guests at the Annual Meeting. We’re ready to interact and share our enthusiasm for this preservation method … a technology that can truly impact companies, their food products and the end consumer."

Aseptia will display its AseptiWave technology and information at IFT15 in McCormick Place South, Chicago, Ill., from July 11-14, at Booth 232.

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About Aseptia
Aseptia is a state-of-the-art food technology company, founded in 2006. Partnered with North Carolina State University and its team of scientists, Aseptia developed ground-breaking U.S. technology, which enables the preservation of food products that maintain freshness, flavors, nutrients and superior taste without the use of additives or the need for refrigeration. For this patented technology, Aseptia and N.C. State received a variety of accolades and recognition, including acknowledgment by the FDA. The progressive Aseptia brand is built on innovation, safety and quality in the technology utilized for packaged food. For more information, visit www.aseptia.com.

About IFT
Founded in 1939, the Institute of Food Technologists is committed to advancing the science of food. Our non-profit scientific society – more than 17,000 members from more than 95 countries – brings together food scientists, technologists and related professionals from academia, government and industry. For more information, please visit ift.org.