

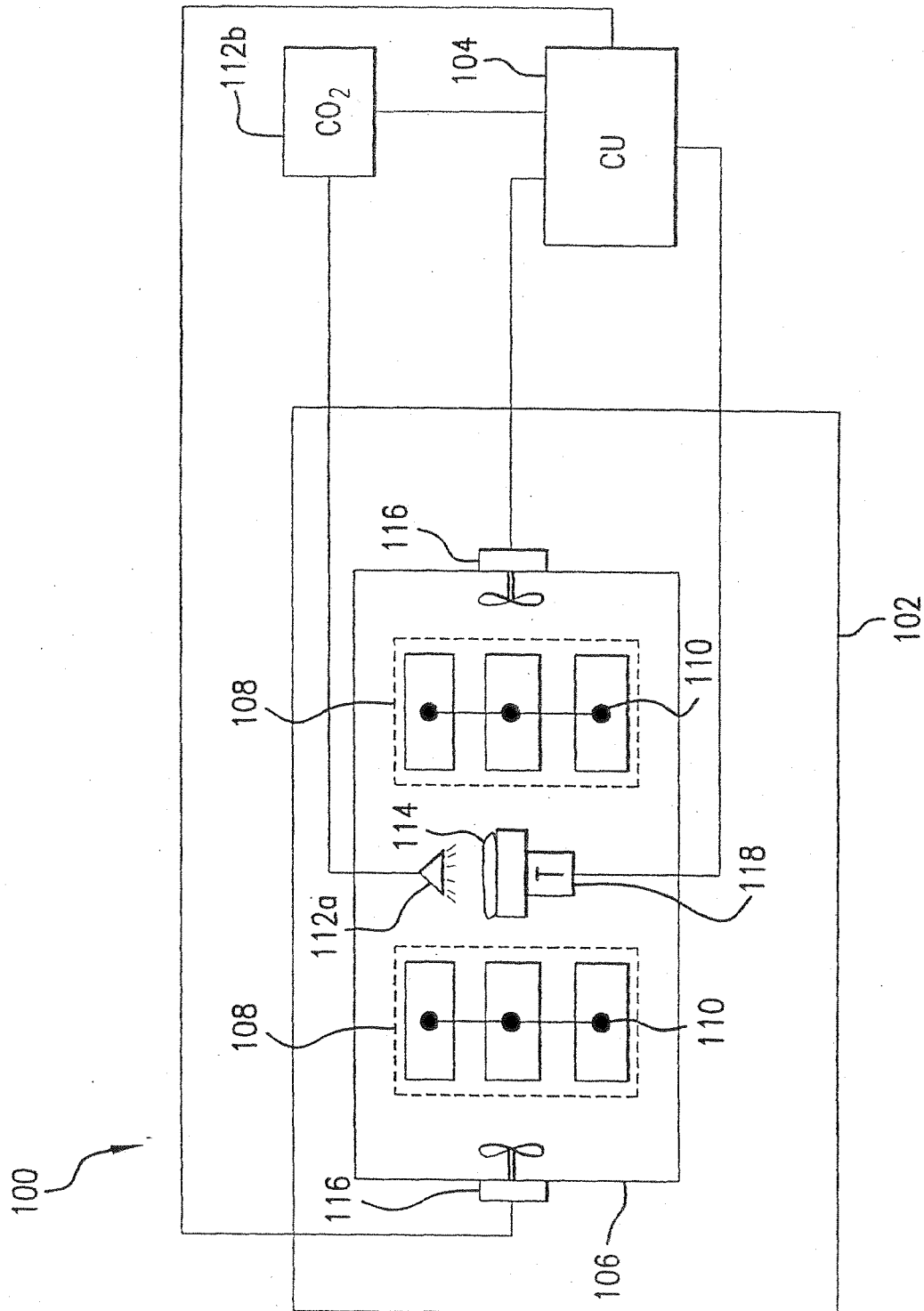


FIG. 1A

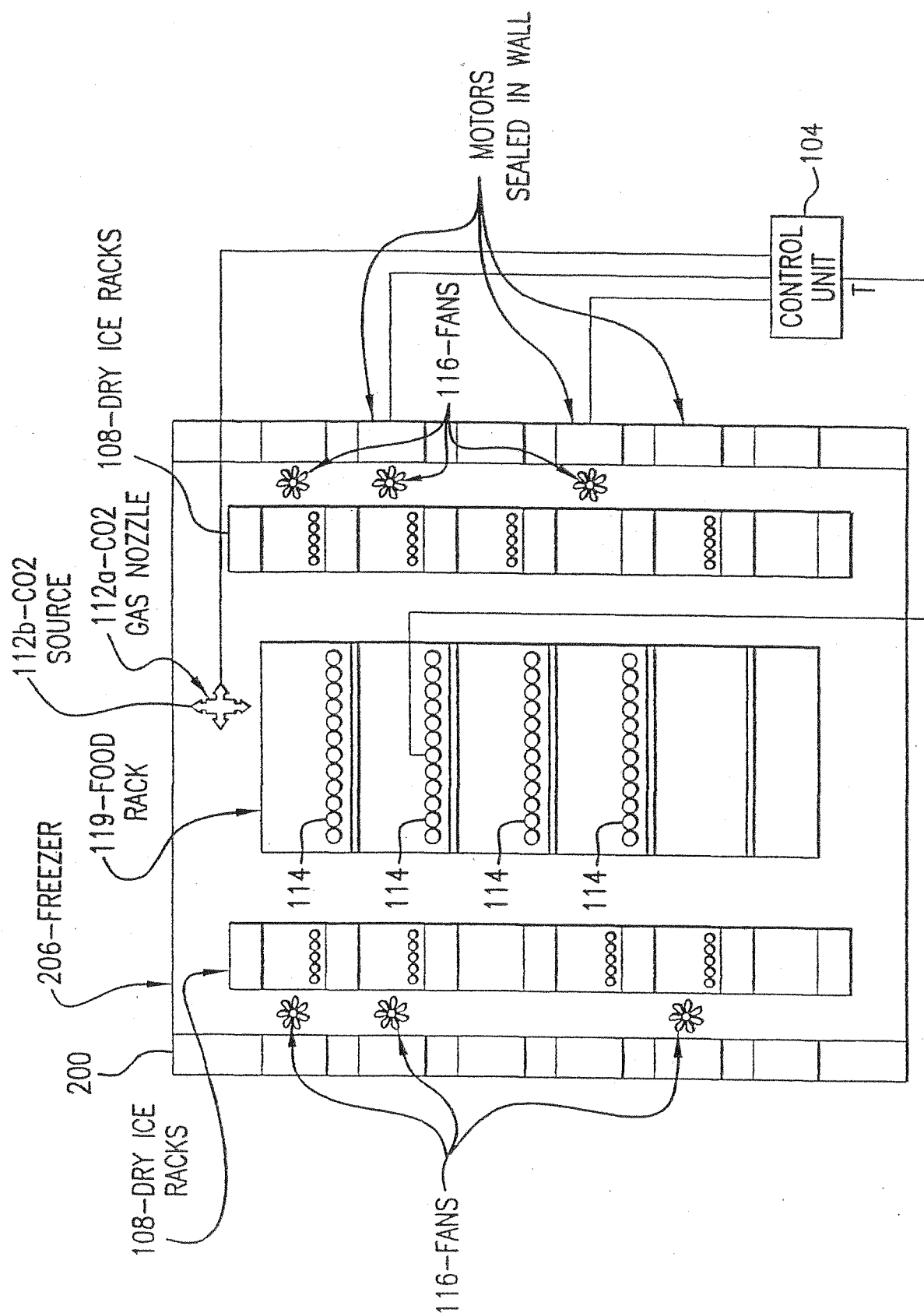
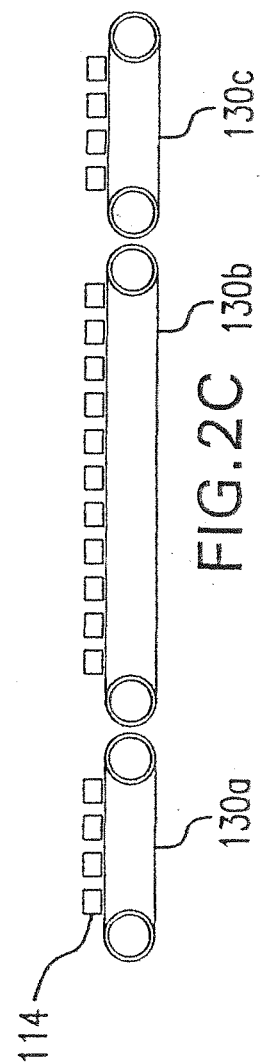
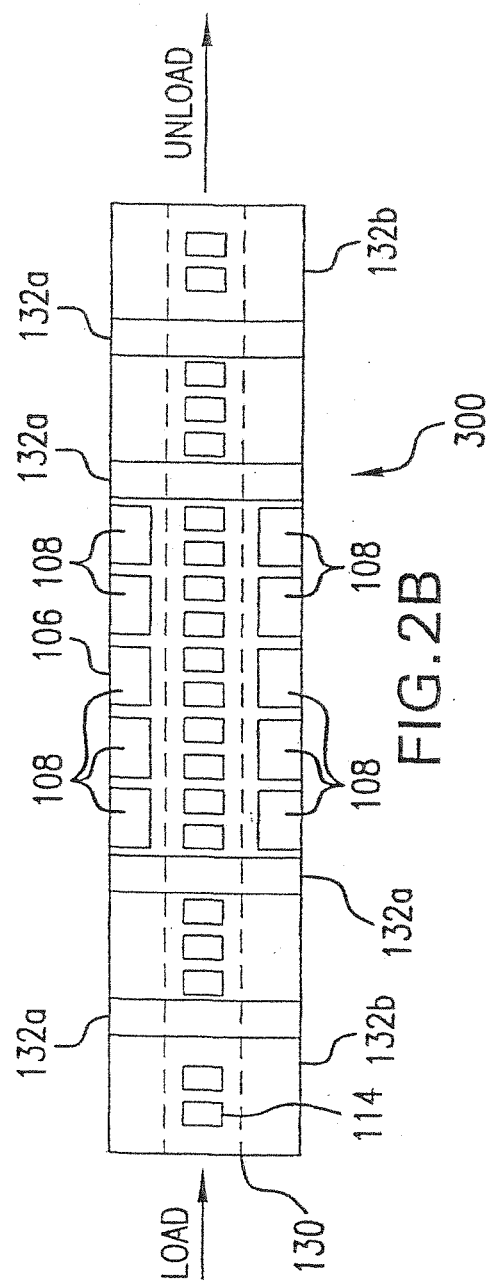
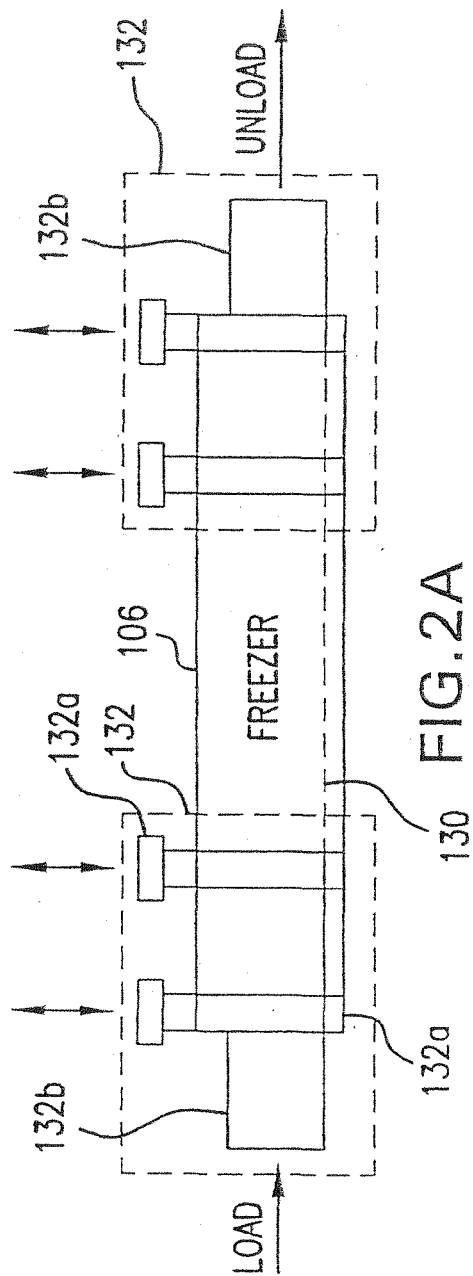


FIG. 1B



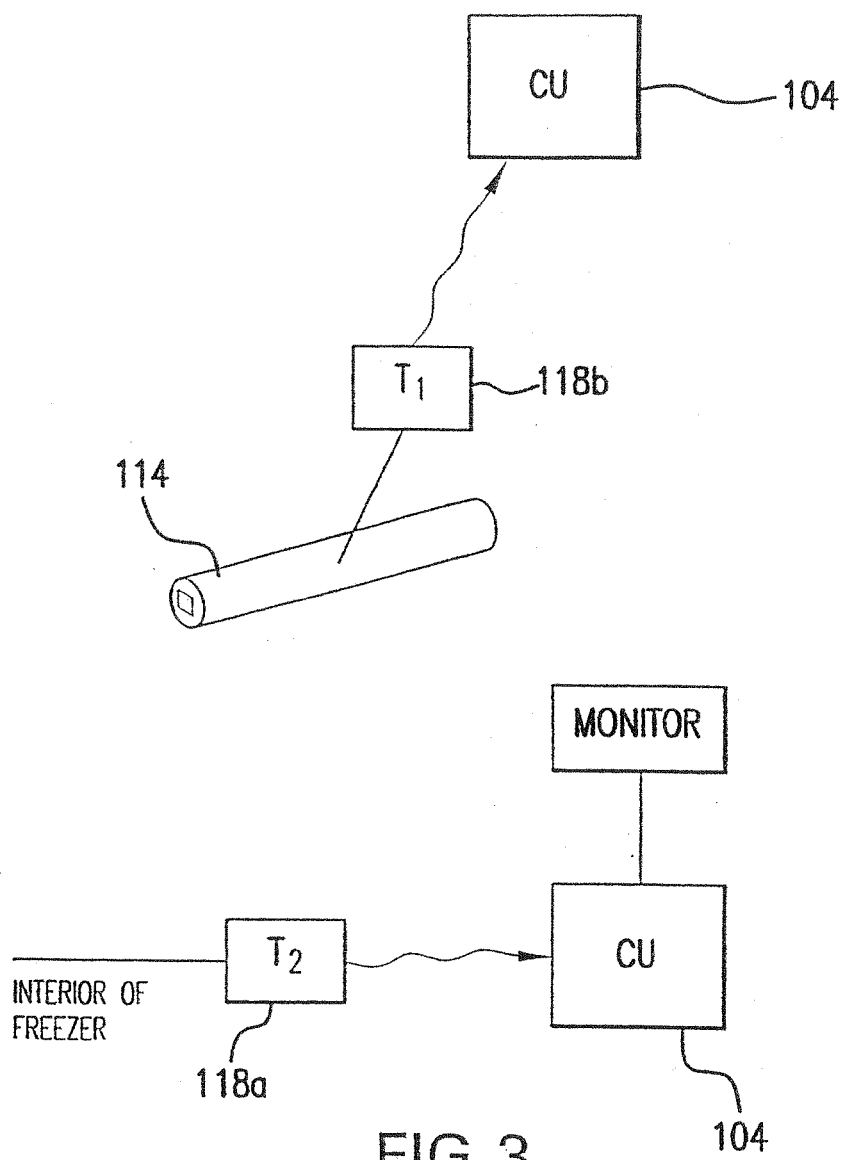


FIG. 3

FROZEN FOOD / FREEZER TEMPERATURE CHART

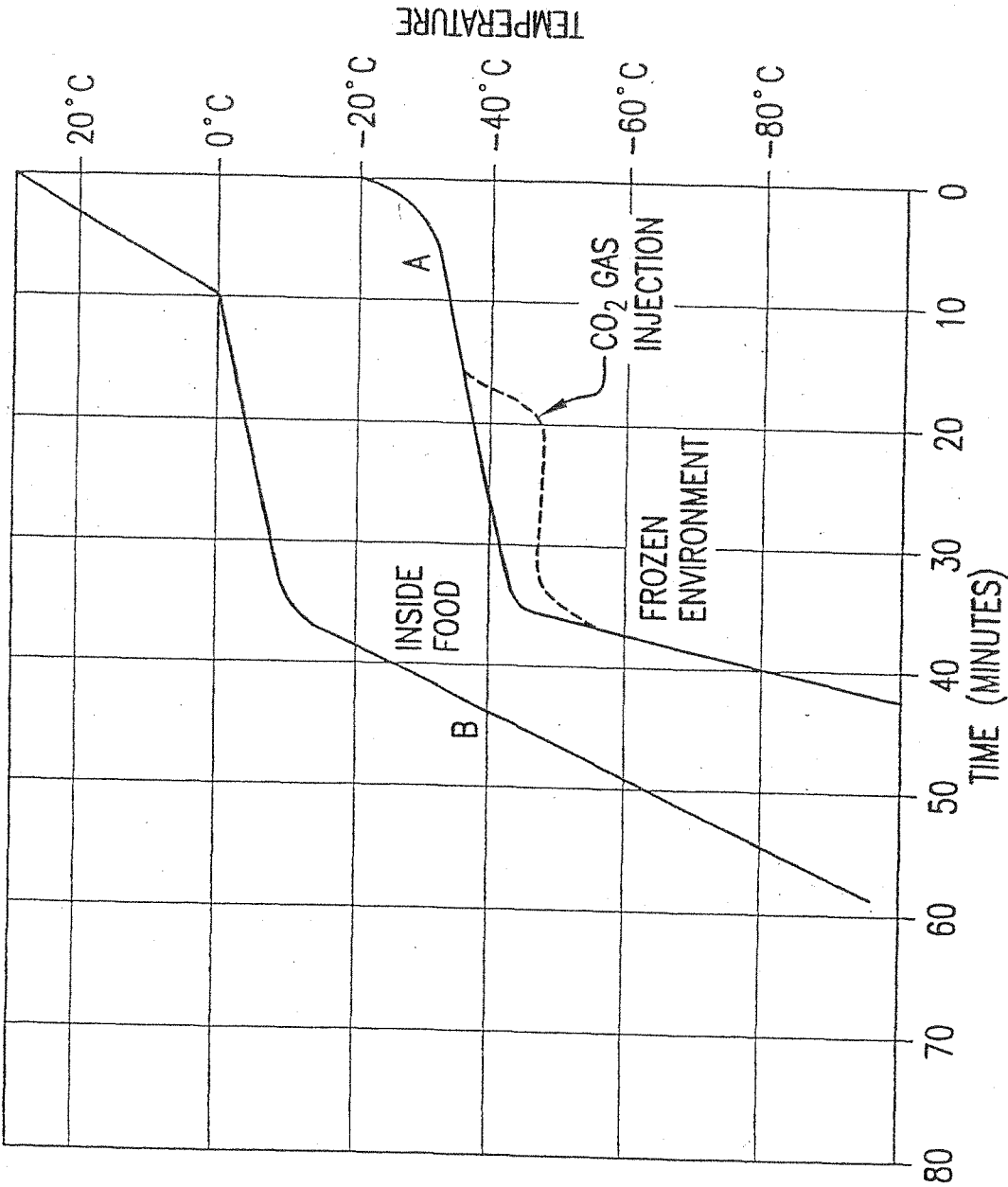


FIG.4

Step 5-1

THE FOOD TO BE FROZEN IS DE-
AERATED AND VACUUM BAGGED.

Step 5-2

THE FOOD IS PLACED IN THE FREEZER.

Step 5-3

WHEN THE TEMPERATURE OF THE FOOD REACHES THE
UPPER LIMIT OF THE ACCELERATED AGING TEMPERATURE
ZONE, COOLING IS ADJUSTED.

Step 5-4

COOLING IS FURTHER ADJUSTED TO PASS FOOD
THROUGH THE ICE CRYSTAL GENERATION ZONE
UNTIL IT IS COMPLETELY FROZEN.

FIG.5

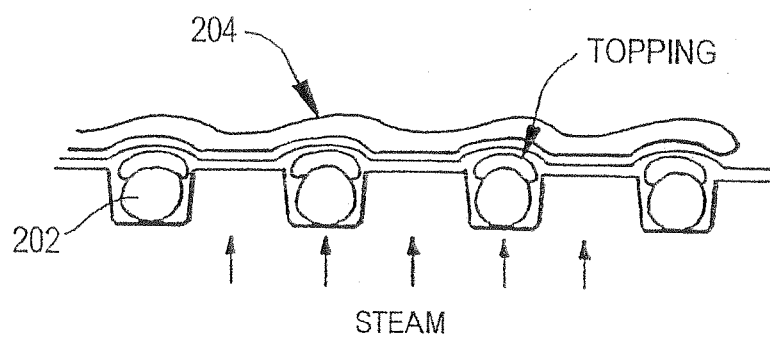


FIG. 6

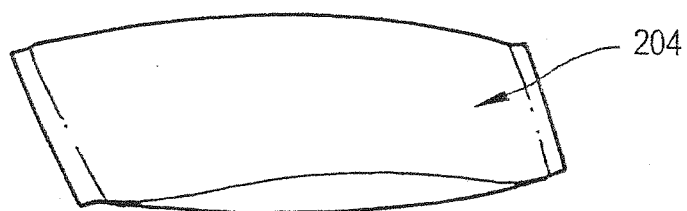


FIG. 7B

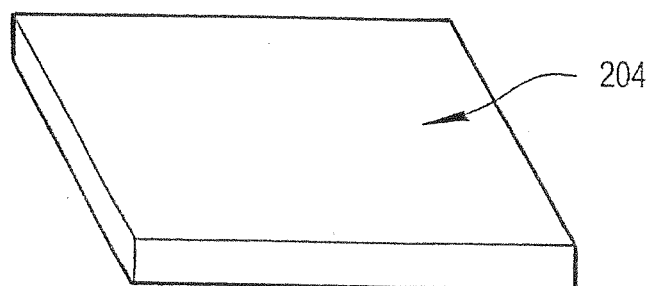


FIG. 7A

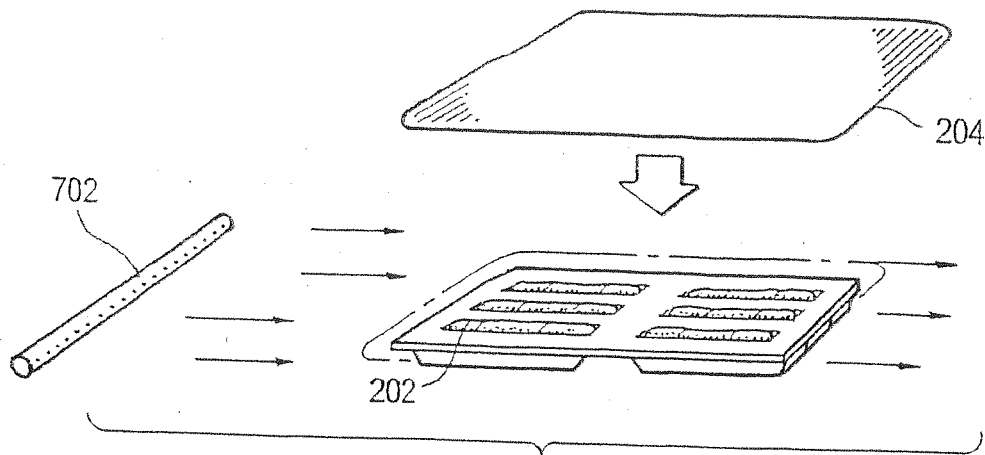


FIG. 8A

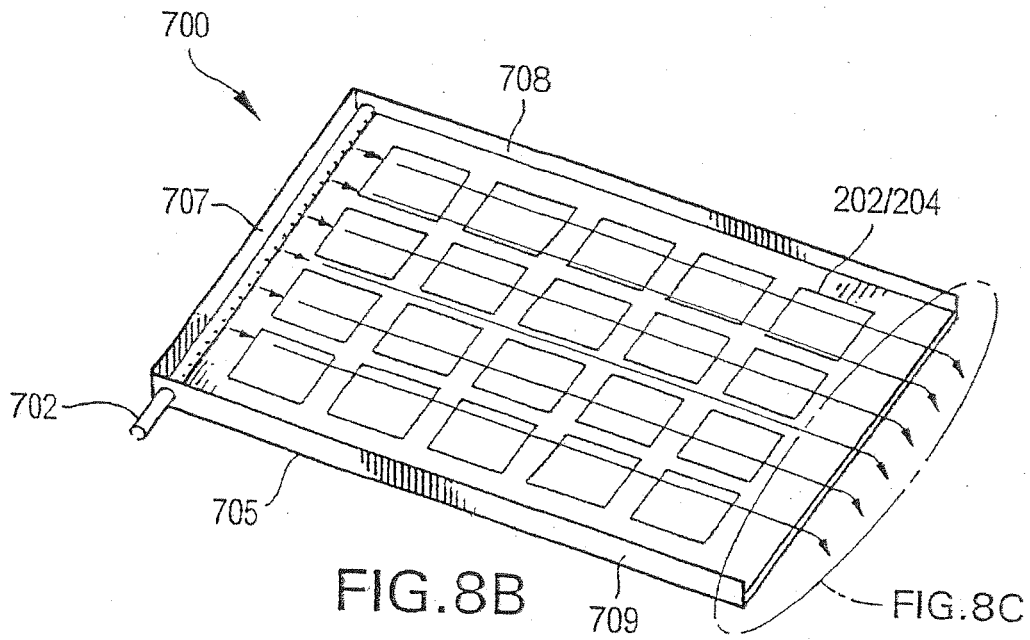


FIG. 8B

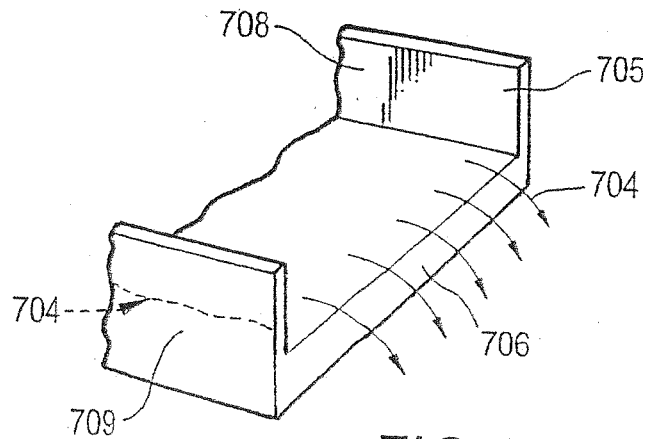


FIG. 8C

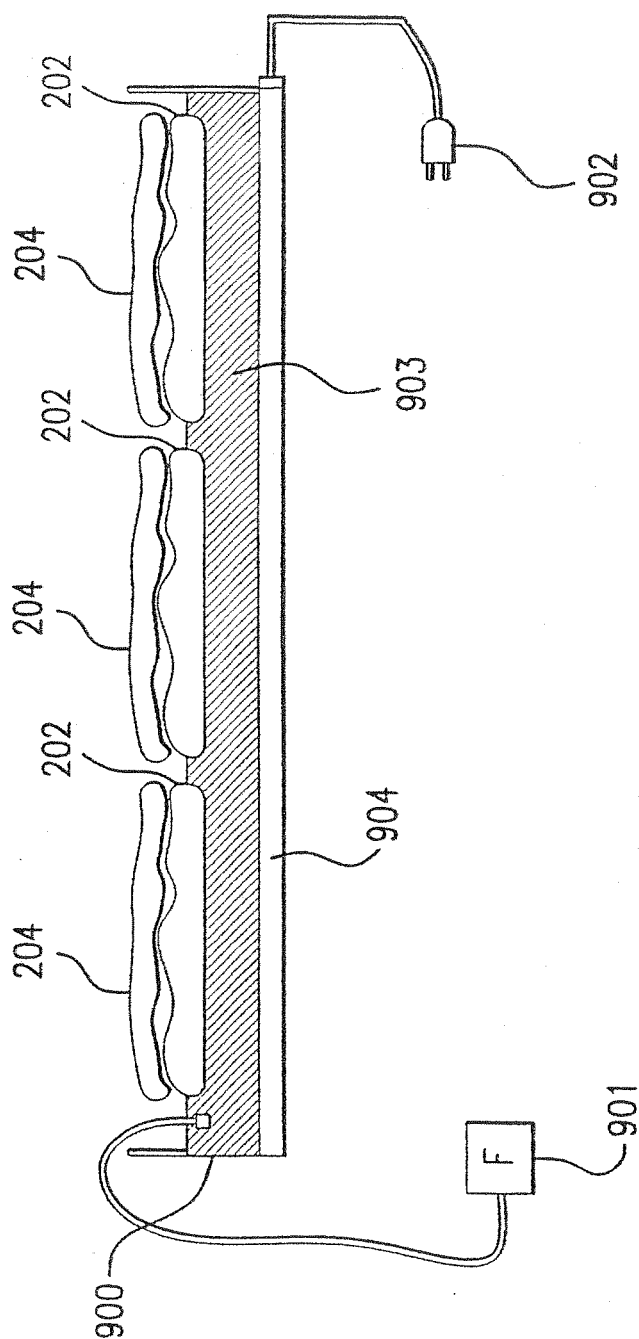


FIG. 9