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(71) Applicant: **AGRIFREEZE PTE. LTD.** [SG/SG]; 7
Lorong Sarhad, Chester Park, Singapore 119135 (SG).

(72) Inventors: **PANTELEIMONOV, Vladislav**; 19 Jurong
Port Road, Singapore 619093 (SG). **ZAKIROV, Radmir**;
19 Jurong Port Road, Singapore 619093 (SG). **LEVIN, Vic-
tor**; 19 Jurong Port Road, Singapore 619093 (SG).

(74) Agent: **BIRD & BIRD ATMD LLP**; 2 Shenton Way,
#18-01 SGX Centre 1, Singapore 068804 (SG).

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(54) Title: METHOD AND SYSTEM FOR INFLUENCE ON A BIOLOGICAL OBJECT IN A PROCESS OF COOLING AND FREEZING

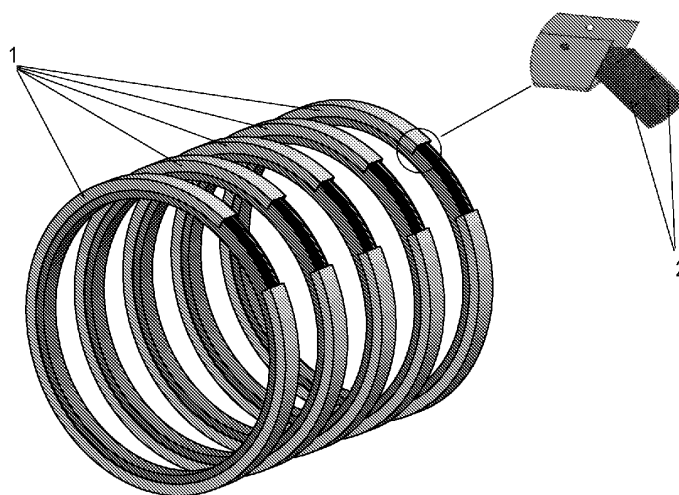


Figure 1(a)

(57) Abstract: The present invention relates to means for cooling biological objects and their long-term storage, particularly methods for freezing food products. A method comprises generating by stages a sequence of EMF pulses of a rectangular shape with a frequency range from 0.1 Hz to 100 kHz and other desirable parameters using an EMF source. EMF pulses are controlled and adjusted depending on temperature and humidity in a handling space. A system comprises a frame, a control unit, and a power supply unit.

[Continued on next page]

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