CELTIC-NEXT Proposers Day
7th of September 2022, Online via WebEx

Pitch of the Project Proposal

VACUSTORAGE

Latheacond Technologies

Dr. Isakov Dmitry, Director
Dmitry@latheacondtechnologies.com
Today postharvest losses amount due to inefficiency of traditional cold storage are significant and prohibitive

- UN predicts 70% increase in food demand by 2050 but currently almost 50% of agricultural products never reaches consumers – losses of more than $1 Trillion per year globally
- UN also estimates that in developing countries traditional refrigeration sector can consume up to 40% of total national electricity demand

Vacuum cold storage outperforms traditional refrigerated storage by up to x7

Low adoption due to LARGE WEIGHT, HIGH COST AND HIGH ENERGY DEMAND

At Latheacond we have developed a new VACUSTORAGE solution that has benefits of vacuum without penalty on WEIGHT, COST and ENERGY

Adoption of VACUSTORAGE by cold supply chain require SMART control to ensure reliability and ease of use

VACUSTORAGE, Dr. Isakov Dmitry, Director, Dmitry@latheacondtechnologies.com
Organisation Profile

Academic qualifications:
M.Sc. (Physics), Ph.D. (Engineering)

Work experience:
Scientist in A*STAR for 11 years
CEO of Latheacond Technologies for 4 years
Local and International R&D Awards: 7

Latheacond Technologies

- 4 patents, 8 Know-How
- Funds raised: >$1,200,000
- Current Headcount: 3
- On-going R&D projects: 2
- Areas of R&D: Cold Supply Chain, Energy efficiency

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Proposal

Introduction

6 Ft and 20 Ft prototypes

➢ 4x lighter chamber
➢ 3x longer food storage

Innovation

➢ Customized SMART and IoT system
➢ In vacuum environmental modifier for optimum residual atmosphere control

R&D target

➢ Precise environmental control
➢ 30% better energy efficiency than standard reefer

Vision

➢ Higher food security in the world
➢ Reduced environmental footprint of cold supply chain

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➢ Develop cost effective sensing suitable for low pressure environment (<0.2 atm)
  ▪ Mapping and visualization of latent heat transfer
  ▪ Mapping and visualization of temperature and pressure non-uniformities
  ▪ Non-chemical detection of trace gases (CO2, Ethylene, CH4, etc)

➢ Develop cost effective SMART controller and IoT link
  ▪ Library of critical parameters (cargo specific)
  ▪ Power or speed control for pumps and compressors

➢ Develop industry ready operations and business model

Duration 24-36 month

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We are supported by Yan San Metals Pte Ltd for main chamber manufacturing and cost optimization

We look for partners to develop SMART and IoT systems for VACUSTORAGE increased reliability and ease of use.

We look partners from cold supply chain for developing operations based on VACUSTORAGE compliant with industry standards and regulations

We also invite food science experts for developing optimum recipes for food storage in low pressure environment.

VACUSTORAGE, Dr. Isakov Dmitry, Director, Dmitry@lathecondtechnologies.com
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Presentation available via: ✨
9th Sept. 10 CET
Join the follow-up Telco

Join meeting

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Meeting number (access code): 2744 329 3256
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Can't join the meeting?