



Future50

Built Environment

Transformative Circularity/ Recycling

Revoltech

Revoltech



<https://www.revoltechinc.com/>

#BuiltEnvironment

Headquarters and Middle East operational countries:

United Arab Emirates

Summary

Revoltech claims that its electrostatic field-based **hyper-freezing technology** is the healthiest way to **preserve food while maintaining its structure and nutrition**. The company states that its technology reduces ice crystals in frozen food, allowing for a longer shelf life and the reuse of leftover food without changes in quality, potentially reducing food waste problems.

Impacts

Revoltech notes that its technology freezes food in less than two hours through a **combination of electrostatics³²⁸ and sub-40°C freezing**. The company suggests that its technology costs are 30 times less than liquid nitrogen freezing. Revoltech adds that it has the potential to **reduce food waste in hotel kitchens and eliminate the need for preservatives in farm-to-customer transportation**, which could reduce carbon footprint, strengthen food security, and maximise natural resource usage.

Highlights

Revoltech **won the 2023 FoodTech Challenge competition³²⁹** and has joined the community at **Hub71³³⁰** in Abu Dhabi.

Strategic alliances:

- Hotel Equipment Manufacturers
- Hotels
- Restaurants
- Food Manufacturers
- Food Producers

List impact technologies

Food Waste Technology

