

Food preservation made easy for households with "Deliéa", an Air Liquide innovation

Air Liquide Japan Ltd (Air Liquide Japan, hereafter) has developed a product called "Deliéa", bringing to households "Modified Atmosphere Packaging" technology, a preservation method widely used in the industry.

Modified Atmosphere Packaging is widely used for food process and logistics industries to extend shelf life and help preserve the shape of foods. Air Liquide is a global leader in the technology, offering products and services for different types of food ranging from meat, fish, fruits, vegetables to dairy products. Advantages of this technology include: no chemical additives are necessary to preserve food, and no excessive deflation is required, so aroma and shape of sensitive foods like strawberry and cakes can be maintained.

"Deliéa" technology combines the use of a gas injector and a storage bag. Two different solutions, with 2 types of gases and bags, are available depending on the type of food concerned (meat & fish / vegetables & fruits). The process consists in placing the food inside the special storage bag, seal it, connect the hand-held device to the bag in order to fill it with the appropriate preservation gas. Small gas cylinder cartridges are available for easy refill. The gas composition and material selection for storage bag leverages Air Liquide long-time expertise in "Modified Atmosphere Packaging" for the industry.

This innovation was inspired by the evolution of food consumers behavior, with growing concern regarding food waste and new lifestyle induced by the growing number of double-career or single-person households.

Deliéa is available through online pre-sale (Makuake.com) from July 11th to August 24th.

Shiro Yahara, President and CEO, Air Liquide Japan, commented: "Air Liquide has been active in Modified Atmosphere Packaging technology from its early stage of development, and gained extensive expertise in Japan and worldwide, through offering service to our customers. As social interest in reducing food waste and food safety attention grows, we have developed "Deliéa" to make this technology available for household use."

Air Liquide in Japan

Established in 1907, Air Liquide in Japan today serves around 35,000 customers and patients across the country, thanks to its 2,000 employees. Very present in Electronics, the Group recently extended its Healthcare activity. Regarding Innovation, Air Liquide has a Research & Technology Center in Tsukuba (near Tokyo) and an Engineering Center in Kobe. Japan serves as a technology & research base for Air Liquide in Asia and beyond.

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The world leader in gases, technologies and services for Industry and Health, Air Liquide is present in 80 countries with approximately 65,000 employees and serves more than 3.5 million customers and patients. Oxygen, nitrogen and hydrogen are essential small molecules for life, matter and energy. They embody Air Liquide's scientific territory and have been at the core of the company's activities since its creation in 1902.

Air Liquide's ambition is to lead its industry, deliver long term performance and contribute to sustainability. The company's customer centric transformation strategy aims at profitable growth over the long term. It relies on operational excellence, selective investments, open innovation and a network organization implemented by the Group worldwide. Through the commitment and inventiveness of its people, Air Liquide leverages energy and environment transition, changes in healthcare and digitization, and delivers greater value to all its stakeholders.

Air Liquide's revenue amounted to 20.3 billion euros in 2017 and its solutions that protect life and the environment represented more than 40% of sales. Air Liquide is listed on the Euronext Paris stock exchange (compartment A) and belongs to the CAC 40, EURO STOXX 50 and FTSE4Good indexes.