



EVER BLUE

A REVOLUTIONARY PRESERVATION SOLUTION



N° FR0600229



CONTROLLED PRODUCTION

- ☒ OPTIMIZED VOLUMES
- ☒ ZERO WASTE



FRESHNESS GUARANTEED

- ☒ IMMEDIATE RESTOCKING
- ☒ FRESH BREAD ALL DAY LONG



REDUCED CONSTRAINTS

- ☒ SIMPLIFIED ORGANIZATION
- ☒ NO NIGHT WORK

EVER BLUE CHAMBERS

EVER BLUE is a bread preservation solution designed to transform the organization of bakeries, production lines, and catering establishments.

Thanks to **patented decontamination technology** combining **UVC lamps and air ionization**, as well as a **controlled environment** at +3°C and 99% humidity, EVER BLUE **allows pre-baked bread to be stored for up to two weeks** while preserving its quality, texture, and consistency.

KNOW-HOW

**More than 40
years by your side**

With more than 40 years of experience, CFI has reached its high level of expertise thanks to a unique know-how in the conception of cold equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

WWW.FROID-CFI.FR

LAB

**Discover your future
equipment**

As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US

[+33 \(04\) 75 57 55 00](tel:+330475575500)

ASSISTANCE

At your service

Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

CALL US

[+33 \(04\) 75 57 55 00](tel:+330475575500)

EVER BLUE PROCESS

A simple 3-step organization,
from the oven to the customer.

PRE-BAKING

Bake products for two-thirds of their usual baking time before storing them in Ever Blue.

✓ Benefits

- No more night shifts;
- Time savings in production;
- Complete flexibility for final baking.

✓ Tips

- Do not overcook.
- At 90°C in the center, the starch is coagulated
→ ready for storage.



EVER BLUE STORAGE

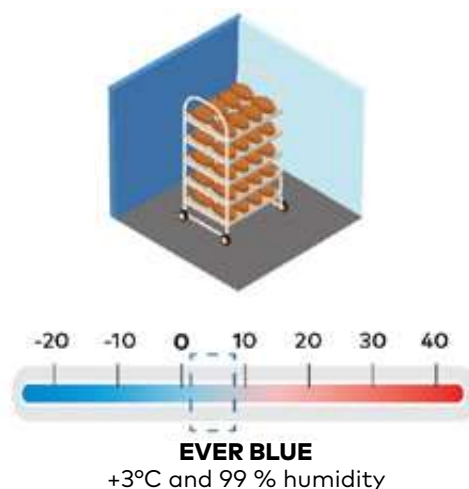
Pre-baked bread is placed in the Ever Blue chamber and can be stored for up to 2 weeks.

✓ Benefits

- No change in taste;
- Enhanced food safety;
- No drying out or mold.

✓ Conditions

- Temperatures of +3°C.
- 99% humidity.



BAKING ON DEMAND

Bread baked on demand in 10-15 minutes, offering warm, crusty bread at any time of day.

✓ Benefits

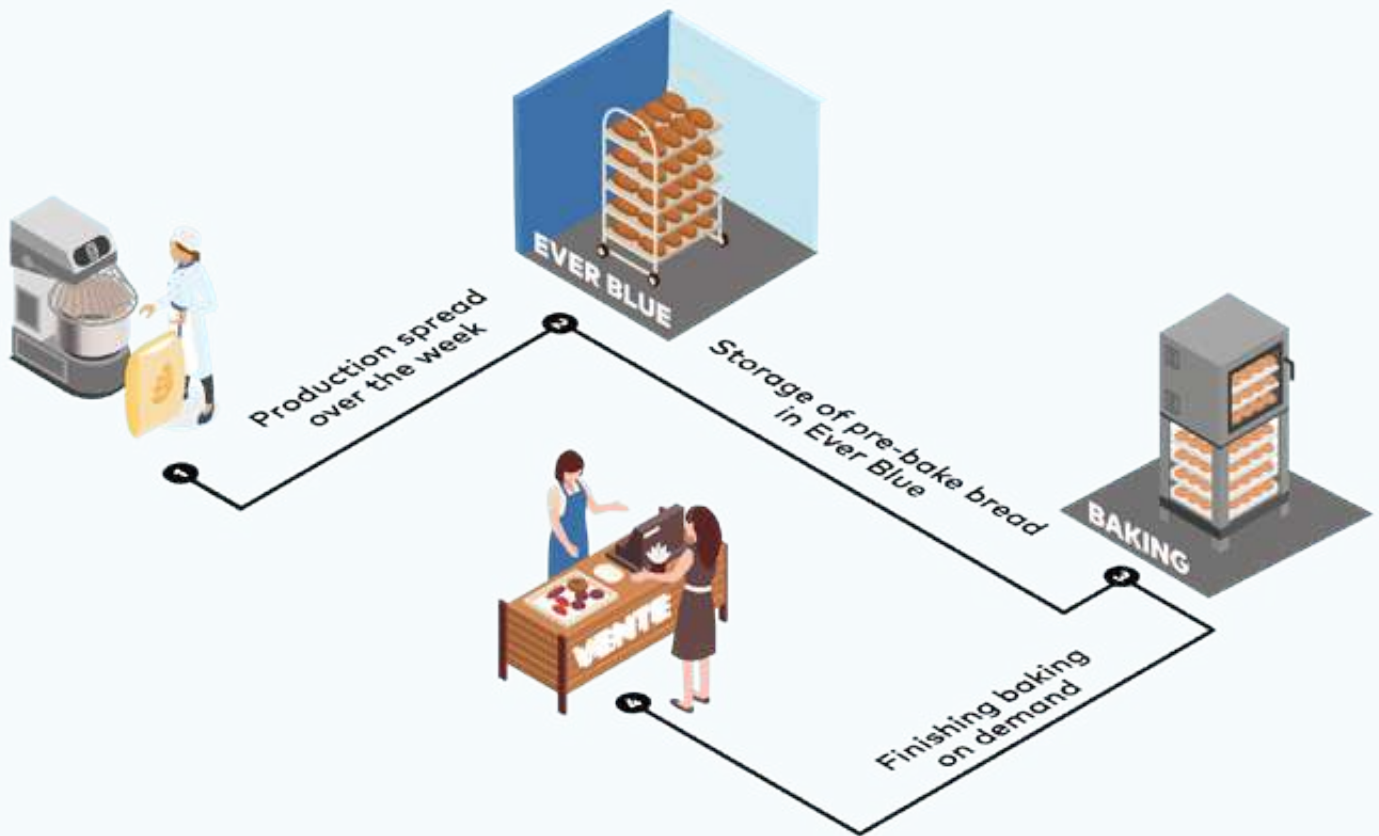
- Zero waste;
- Simplified inventory management;
- Fresh bread all day long;
- Maximum customer satisfaction.



FINAL BAKING
7 minutes

STORE/ARTISAN PROCESS

Produce less often, sell with greater peace of mind



Production → Ever Blue → Baking → Sale

BENEFITS

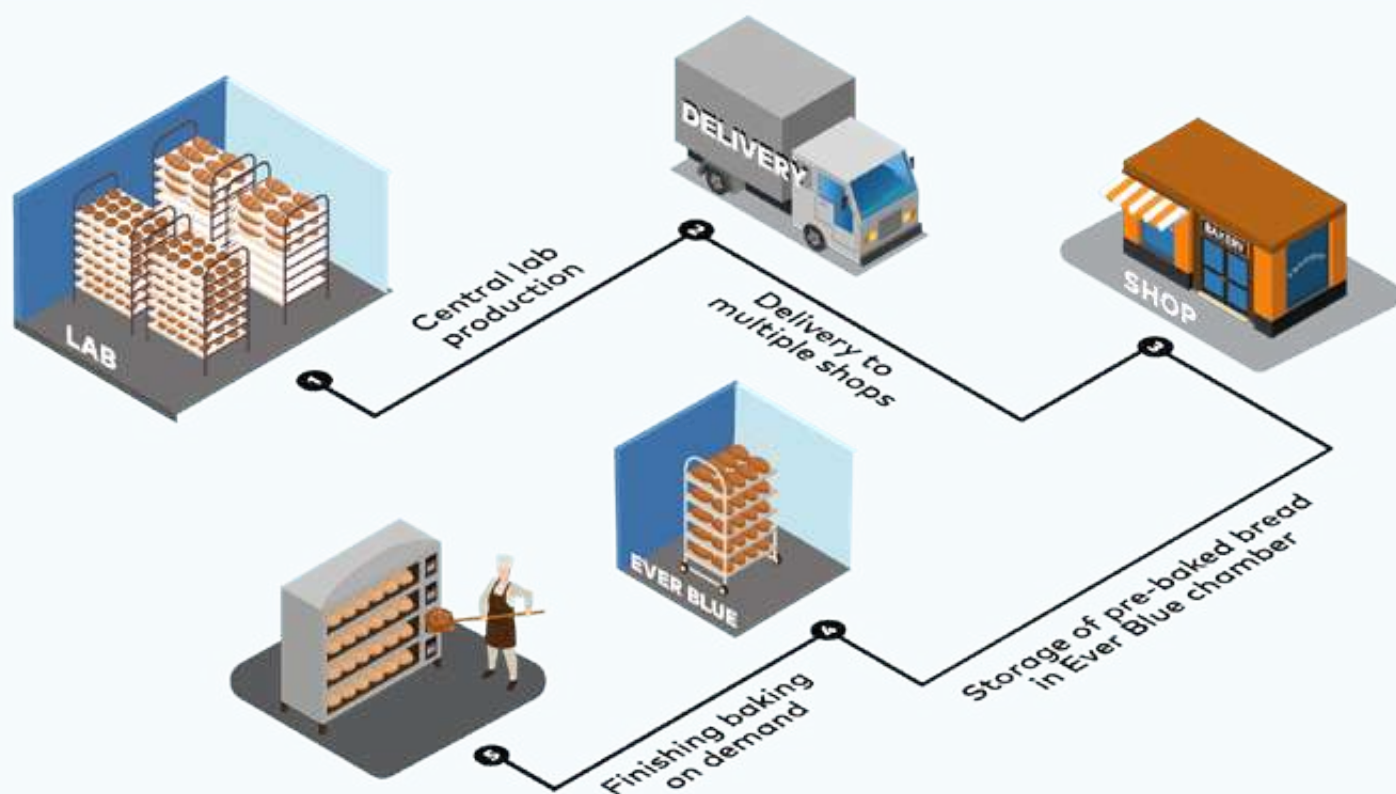
- ★ **Organisation:** Fewer nights in the bakery, better schedule management.
- ✓ **Quality:** Bread that is always crispy and consistent, without drying out.
- ✓ **Healthy:** Healthy and controlled storage without additional handling.
- ✓ **Economy:** Reduction in waste and losses.

PROCESS

- ✓ **Every day of the week:**
For a bakery offering 10 specialty breads.
 - Production of 2 specialty breads (1 rack of each) per day;
 - Storage in Ever Blue.
 - Resupply as needed.

CENTRAL LAB/CHAINS PROCESS

Centralize production, multiply freshness



Lab production → Daily delivery → Ever Blue → Baking

BENEFITS

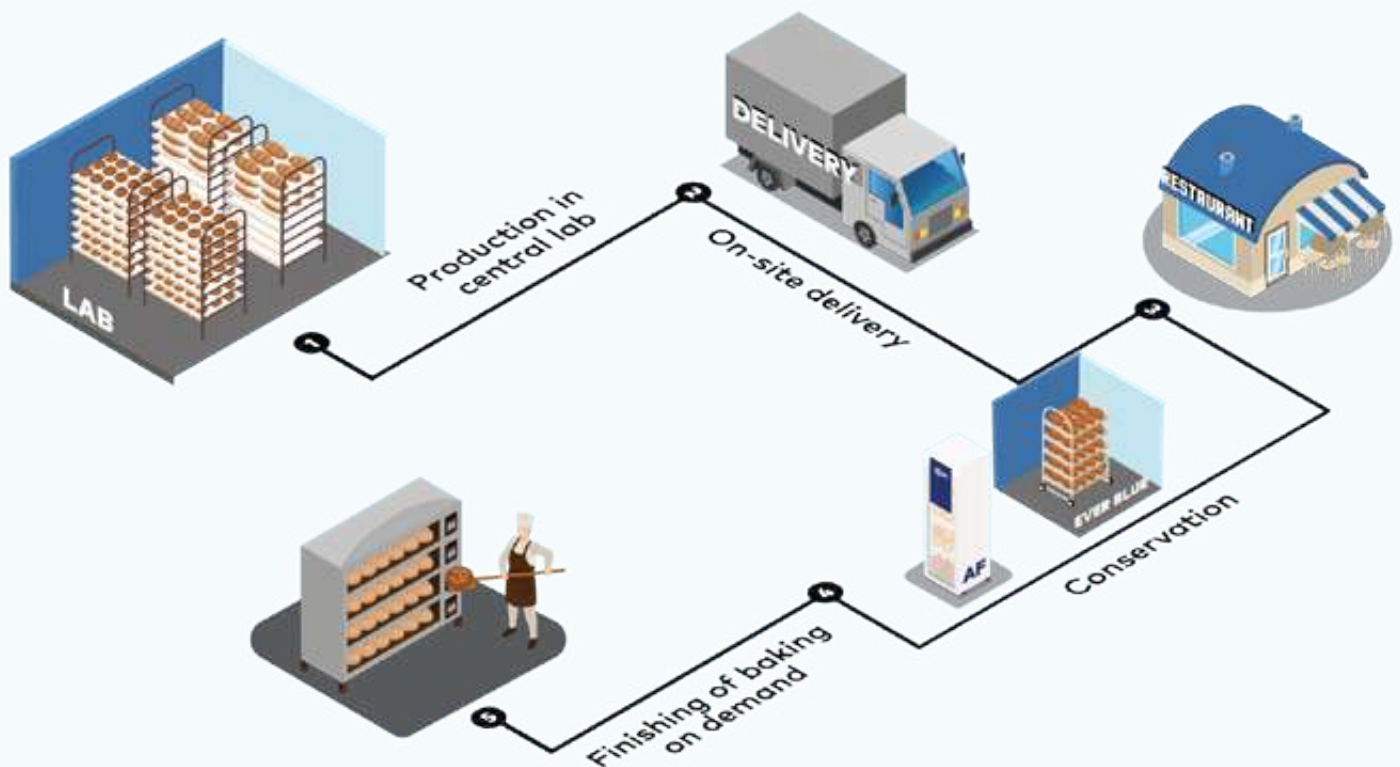
- ★ **Production:** A single centralized production facility for multiple points of sale.
- ✓ **Quality:** Freshly baked bread on demand, always fresh in store.
- ✓ **Organization:** Greater consistency across sites, standardized process.
- ✓ **Yield:** Optimization of staff and baking equipment.

PROCESS

- ✓ **Central lab production**
 - Based on shop requirements.
- ✓ **Daily delivery to stores**
 - Each shop receives its bread order, stored in Ever Blue.
- ✓ **Use in shops:**
 - Gradual distribution based on customer traffic.
 - Final baking on demand.

CATERING PROCESS

Flexible delivery, serving on demand



Central lab → Delivery 1 day/2 → Ever Blue → Service

BENEFITS

- ★ **Quality:** Fresh bread at every service, without overproduction.
- ✓ **Organization:** Fewer deliveries, better logistics management.
- ✓ **Hygiene:** Stable storage, compliant with collective catering standards.
- ✓ **Profitability:** Reduction in waste and delivery costs.

PROCESS

- ✓ **Central laboratory production**
 - Rolls, loaves, baguettes, etc.
- ✓ **Delivery every two days to establishments**
 - Hospital;
 - Canteen;
 - Restaurant.
- ✓ **Storage in Ever Blue :**
 - Baking or reheating according to service requirements.

ALWAYS EVER- LASTING GOODS



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