



EXIM AGRO

FREEZE-DRIED PRODUCTS

OUR PARTNERS!









What is Freeze Dried Fruits?

Firstly, the fresh fruits are put into to a freezer with temperature of -40 °C.

Secondly after the fruits are frozen, the fruits are transferred to a vacuum drying oven.

Thirdly vacuum the drying oven and increase the temperature. In this way, the ice in the fruits can be directly sublimated into water vapor and separated from the fruits and left the "skeleton" with loose, porous and nearly unchanged shape and color. The moisture in the fruits can be removed more than 95% by freeze-drying method.

Nutrition

Food science has proved that freeze dried fruits maintain most of the nutritional value, up to 95% of the nutrition value and 100% of the product fiber. This is in sharp contrast to dehydration foods, which have only 50-60% of the original nutrients left.

Shelf Life

The moisture content has a great influence on the fruit's shelf life. The more moisture the fruits, the shorter the preservation time. Dehydration and air dried fruits can release up to 70-90% of water, but the freeze dried process can extract 98%-99% of all water.

Natural

Pure natural freeze dried fruits, freeze dried strawberry and freeze dried vegetables without adding pigments, sugar, spices, sulfur or preservatives. All products support a plant-based diet and retain its bright colors and true taste.

APPLICATION

- FOOD
- HEALTHY FRUIT SNACK
- ADDITIVES FOR CEREALS
- TEA
- CHOCOLATE COATED FRUITS
- NATURAL FILLERS FOR DAIRY PRODUCTS
- ADDITIVES FOR SEMI-FINISHED FOODS



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