

FREEZE-DRIED FRUITS

HOW?

The freshly-harvested fruits are peeled, trimmed, cut; and seeds are removed (when necessary). Once they are laid out in trays, fruits will undergo a four-hour quick freezing at -30 degree Celsius. Drying for 12 hours at 40-60 degree Celsius comes next. The freeze-dried fruits will then be collected, controlled and packed according to organic and food safety quality standards.

WHY?

A never-ending trend to enjoy fruits. Who will not love to consume the same nutrition you get from fresh fruits, but serve in addicting texture and long-lasting way? Freeze-dried fruits keep most of their original nutritional values, with some fruits can even have more intensified flavours and colours. With proper storage conditions, freeze-dried fruits can be fully indulged for more than a year.

ENJOYMENT



Freeze-dried fruits can add more texture and taste pleasure to chocolate bars, yogurt, cake and ice cream.

They can also be as addicting when consuming as they are—as if you're eating fresh fruits—but still saving portions for next time due to their longer shelf life.