



Freeze Dried Products



FREEZE DRIED FRUITS

Freeze dried fruits retain the properties of fresh ones, scent flavour and nutritious values. No degradation of the most precious ingredients and properties occur: vitamins, proteins and minerals. Well-maintained cellular structure allows for fast rehydration of the product. They are a valuable asset for the final product.



Art.-Nr.	Product	Availability					
		Whole	Slices	Powder	Pieces 0-2mm	Pieces 0-5mm	Pieces 0-10mm
7001	Pineapple		X	X	X	X	X
7002	Gooseberry	X	X	X	X	X	X
7003	Aronia	X	X	X	X	X	X
7004	Banana		X	X	X	X	X
7005	Blueberry	X		X	X	X	X
7006	Peach		X	X	X	X	X
7007	Black currant	X	X	X	X	X	X
7008	Red currant	X	X	X	X	X	X

Art.-Nr.	Product	Availability					
		Whole	Slices	Powder	Pieces 0-2mm	Pieces 0-5mm	Pieces 0-10mm
7009	Lemon with peel		✕	✕	✕	✕	✕
7010	Lemon without peel		✕	✕	✕	✕	✕
7011	Pear		✕	✕	✕	✕	✕
7012	Apple		✕	✕	✕	✕	✕
7013	Blackberry	✕		✕	✕	✕	✕
7014	Kiwi		✕	✕	✕	✕	✕
7015	Raspberry	✕		✕	✕	✕	✕



7016	Mandarin		✕	✕	✕	✕	✕
7017	Mango		✕	✕	✕	✕	✕
7018	Melon		✕	✕	✕	✕	✕
7019	Apricot		✕	✕	✕	✕	✕
7020	Nectarine		✕	✕	✕	✕	✕
7021	Papaya		✕	✕	✕	✕	✕
7022	Orange		✕	✕	✕	✕	✕
7023	Wild strawberry	✕		✕	✕	✕	✕
7024	Orange with peel		✕	✕	✕	✕	✕

Art.-Nr.	Product	Availability					
		Whole	Slices	Powder	Pieces 0-2mm	Pieces 0-5mm	Pieces 0-10mm
7025	Plum		×	×	×	×	×
7026	Strawberry	×		×	×	×	×
7027	Red grapes	×		×	×	×	×
7028	Cherry	×		×	×	×	×
7029	Cranberry	×		×	×	×	×

Application of freeze dried fruits

- Breakfast Muesli
- Jellies, gelatine desserts,
- Compotes
- Vegetarian fruit dishes
- Dairy: White cheese, yogurts, fruit milkshakes, flavoured cheese,
- In confectionery: flavoured pastry, chocolate covered fruits, cream, ice-cream, desserts, desserts of individual taste and flavour and pleasant scent
- Snacks
- Fruit and herbal tea




FREEZE DRIED VEGETABLES

Freeze dried vegetables fully retain the properties of fresh ones, scent flavour and nutritious values. No degradation of the most precious ingredients and properties occur: vitamins, proteins and minerals. Well-maintained cellular structure allows for fast rehydration of the product. They are valuable asset for the final product.



Art.-Nr.	Product	Availability					
		Whole	Slices	Powder	Pieces 0-2mm	Pieces 0-5mm	Pieces 0-10mm
7030	Broccoli		x	x	x	x	x
7031	Red beetroot		x	x	x	x	x
7032	Onion		x	x	x	x	x
7033	Horse radish		x	x	x	x	x
7034	Garlic		x	x	x	x	x
7035	Green peas	x					
7036	Cauliflower		x	x	x	x	x
7037	Cabbage		x	x	x	x	x
7038	Corn	x					
7039	Tomato concentrate			x			
7040	Carrot		x	x	x	x	x
7041	Cucumber		x	x	x	x	x

Art.-Nr.	Product	Availability					
		Whole	Slices	Powder	Pieces 0-2mm	Pieces 0-5mm	Pieces 0-10mm
7042	Red paprika		✗	✗	✗	✗	✗
7043	Green paprika		✗	✗	✗	✗	✗
7044	Black olive		✗	✗	✗	✗	✗
7045	Green olive		✗	✗	✗	✗	✗
							
7046	Parsnip		✗	✗	✗	✗	✗
7047	Tomato		✗	✗	✗	✗	✗
7048	Leek	✗	✗	✗	✗	✗	✗
7049	Radish	✗	✗	✗	✗	✗	✗
7050	Celery	✗	✗	✗	✗	✗	✗
7051	Asparagus	Tips and Cuts					
7052	Spinach	Cut 0-6 mm					

Application for freeze dried vegetables:

- Instant soups; "HOT MUG"; instant dishes
- Dairy: melted cheese, cottage cheese, homogenized cheese and flavoured butter
- Meat industry: spices, meat products additives, pate additives, natural colorant for meat (for steak tartar – red beetroots)
- Fish processing
- Catering for restaurant and hotels
- Dry spices
- Salads
- Mustards, ketchups
- Sauces and dressings
- Jellies (meat, fish, vegetarian)
- Snacks, pizza, gratin (yellow cheese)
- Taste thickener

FREEZE DRIED HERBS

Freeze dried herbs fully retain the properties of fresh ones, scent flavour and nutritious values. No degradation of the most precious ingredients and properties occur: vitamins, proteins and minerals. Well-maintained cellular structure allows for fast rehydration of the product. They are a valuable asset for the final product

Art.-Nr.	Product	Availability					
		Whole	Slices	Powder	Pieces 0-2mm	Pieces 0-5mm	Pieces 0-10mm
7053	Dill	Tips					
7054	Basil			x	x	x	
7055	Savory			x	x	x	
7056	Estragon			x	x	x	
7057	Coriander	x					
7058	Herbal mix			x	x	x	x
7059	Oregano			x	x	x	
7060	Parsley – leaves				x	x	
7061	Chives					x	



Application for freeze dried herbs:

- Dairy: melted cheese, white cottage cheese, homogenized cheese, hard top cheese, flavored butter
- Meat and vegetable stuffing, powder and additives to cold meat and pate
- Fisch processing