



## 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