



FREEZE-DRIED FRUITS

// 100% natural

// plant-based

// on trend



HOW WE EXPERIENCE FOOD

Which trends are our target groups following? Which innovations add real value? And how do we manage to be and stay successful despite all the challenges we face?

We know how today's demanding consumers evaluate and choose products. Health benefits in particular and enjoyment at the same time are becoming ever more important. Fruits have always been a key trend in this area.

But freeze-dried fruits are currently experiencing an image change: from a practical instant product to a high-quality premium food.

Whereas with instant products the focus was more on the practical and quick preparation, today consumers focus on the particularly intensive aroma, the natural colour, the high content of natural vitamins and minerals and the absence of any additives.

FREEZE-DRY FOODS

The experts for high-quality dried ingredients



BENEFIT #1

intense aroma

BENEFIT #2

natural colour



BENEFIT #3

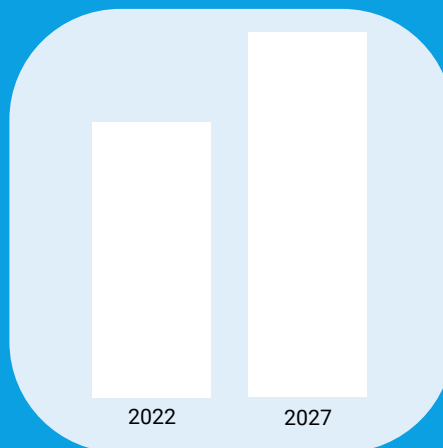
high content of vitamins and minerals

BENEFIT #4

no additives

MARKET SNAPSHOT

CAGR 6.6 %



Study Period:
2016 - 2027

Base Year:
2021


Fastest Growing Market:
Asia Pacific

Largest Market:
Asia Pacific

Source: Mordor Intelligence

KEY MARKET TRENDS

RAPIDLY INCREASING DEMAND FOR READY-TO-EAT FOODS AND BEVERAGES



"The ready-to-eat processed food market witnessed significant growth due to increasingly busy consumer lifestyles. Changing eating habits due to increasing urbanisation and the desire for new taste preferences are also fuelling the market.

Ready-to-eat products help save time in the hectic daily routine and this is the main factor driving the market. The incorporation of various nutrients and flavours and the extended shelf life give it an added advantage."

Freeze-dried ingredients help to preserve the nutrients for a longer period of time compared to normally processed foods.

Source: MORDOR INTELLIGENCE Report, Europe Freeze-Dried Fruits and Vegetables Market - Growth, trends, impact of Covid-19 and forecasts 2022-2027

FREEZE-DRIED FRUITS

NATURALLY MORE FRUITY

Locally grown fruits such as blueberries have long featured on consumers' shopping lists, as well as in our product range. We have recently expanded our range to include a wide range of fruits from around the world, such as acerola, avocado and strawberry, most of them organic.

They are available in a range of forms: // whole // as granules in a range of sizes // as a powder, either pure or for coating

DISCOVER OUR FRUIT SELECTION

// Apple // Acai // Acerola // Avocado // Banana // Blackberry // Blackcurrant // Blueberry // Cherry // Mango // Pineapple // Raspberry // Redcurrant // Strawberry

Whether you like your ingredients whole, finely ground, or chopped into any of a range of sizes, freeze-dried fruits can help your products stand out from the crowd. Possible applications include:

Food and Drinks

// Healthy Snacking // Yoghurt // Cheese // Quark // Smoothies // Shakes // Tea // Water // Dressings // Sauces // Confectionary // Sports nutrition // As a coating

Nutraceuticals

// Capsules // Liquids // Tablets // Powders // Granules // Pills // Juices // Drinks // Extracts

DISCOVER THE ADVANTAGES OF FREEZE-DRIED FRUITS

01 / LONG SHELF LIFE

With airtight packaging, freeze-dried ingredients can be kept for several years and retain their flavour. Simply stored without refrigeration.

02 / WITHOUT PRESERVATIVES

The pure natural product, without additives or preservatives - that's what freeze-drying makes possible, and so it fits in perfectly with natural food trends.

03 / NATURAL COLOURS

Thanks to the gentle and fast freeze-drying process, the natural colours are preserved as far as possible - or return when the ingredients are used.

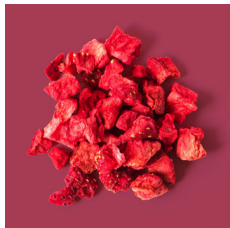
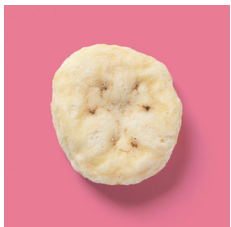
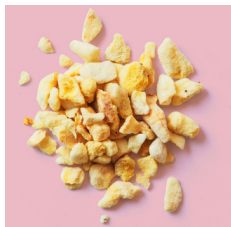
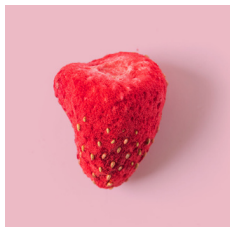
04 / FULL AROMA

Freeze-drying preserves the flavour by gently evaporating the water. When the product comes into contact with moisture again, it unfolds its full aroma.



OUR MOST POPULAR FRUITS

ALL IN ORGANIC QUALITY  DE-ÖKO-003



STRAWBERRY

Power fruit with few calories: The Strawberry is superfood. It is a strong source of fructose, which is twice as sweet as glucose and causes blood sugar levels to rise more slowly. Strawberries contain more vitamin C than oranges. In addition, strawberries contain a lot of dietary fibre compared to other ingredients. These are indigestible, therefore have no energy value for the body and support healthy intestinal activity.

Cut sizes
whole
slices
pieces
powder



BANANA

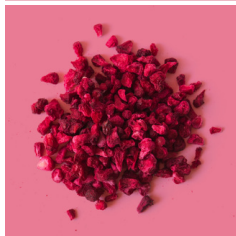
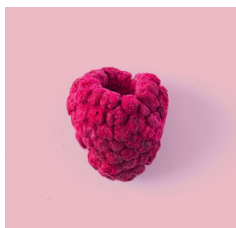
Like most fruits, the banana is rich in vitamins. One banana covers about a third of the daily requirement of vitamin B6. There is also a lot of manganese, copper, potassium and magnesium in the banana. Just one banana covers over 10 percent of the daily requirement of these four substances. The fruit is also almost fat-free, but very rich in carbohydrates.

Cut sizes
slices
pieces
powder

RASPBERRY

Raspberries are a good source of dietary fibre and vitamin C. They are rich in vitamins, trace elements and secondary plant compounds that strengthen the body's defence mechanisms and immune system. Raspberries contain many antioxidants as well as flavonoids. They thus protect us from "oxidative stress" and thus from diabetes and various heart diseases.

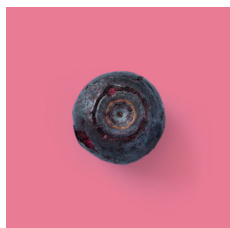
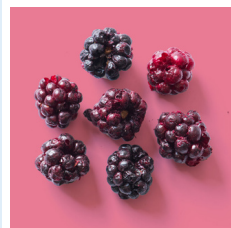
Cut sizes
whole
pieces



BLACKBERRY

Blackberries are full of vitamins and are therefore very healthy. Moreover, the sweet berries are delicious and at the same time low in calories. In addition, the berries also contain valuable flavonoids and other antioxidants. These protect the body from free radicals and support cell renewal. They are not only healthy, but also low in calories, fat and sugar. So they can help you lose weight in a healthy way.

Cut size
whole



BLUEBERRY

Blueberries are a superfood. They contain plenty of anthocyanins, fibre and tannins, vitamins C and E. Anthocyanins can reduce the risk of cancer, are cell-protective and can slow down the ageing process in the body. The tannins have an antibacterial effect and can reduce diarrhoea pathogens.

Cut size whole



Freeze-Dry Foods

With our knowledge of culinary trends around the world, as a specialist in high quality dried ingredients, we develop tailor-made product concepts for the international food and beverage industry.

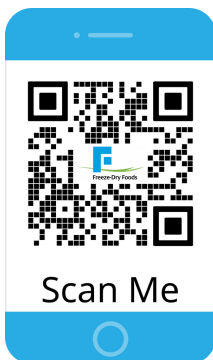
We provide innovative products straight from the source. How do we do that? With an always open ear for the needs of our customers, our enthusiasm for food products from sowing to harvest and a keen sense for the market.

FREEZE-DRY FOODS

Am Eggenkamp 8-10
48268 Greven
Germany

+49 2571 507-0

info@freeze-dry-foods.com
www.freeze-dry-foods.com



FREEZE-DRY FOODS is part of the globally active GRONEWEG GROUP with over 700 employees at locations in Europe, the USA, Latin America and South America and Asia.

