



**FREEZE
DRIED
FRUITS**



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 exactly how today's demanding consumers evaluate and choose products. Health benefits are becoming ever more important, and enjoyment is a key factor. Fruits have always been a key trend in this area.

However, freeze-dried fruits are currently undergoing a significant image change. They are moving from a practical instant product to a high-quality premium food.

With instant products, the focus was on the practical and quick preparation. Today, consumers are looking for more. They want an intensely aromatic product with a natural colour, high content of natural vitamins and minerals, and no additives.

THRIVE FREEZEDRY

We fuel life's important moments



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

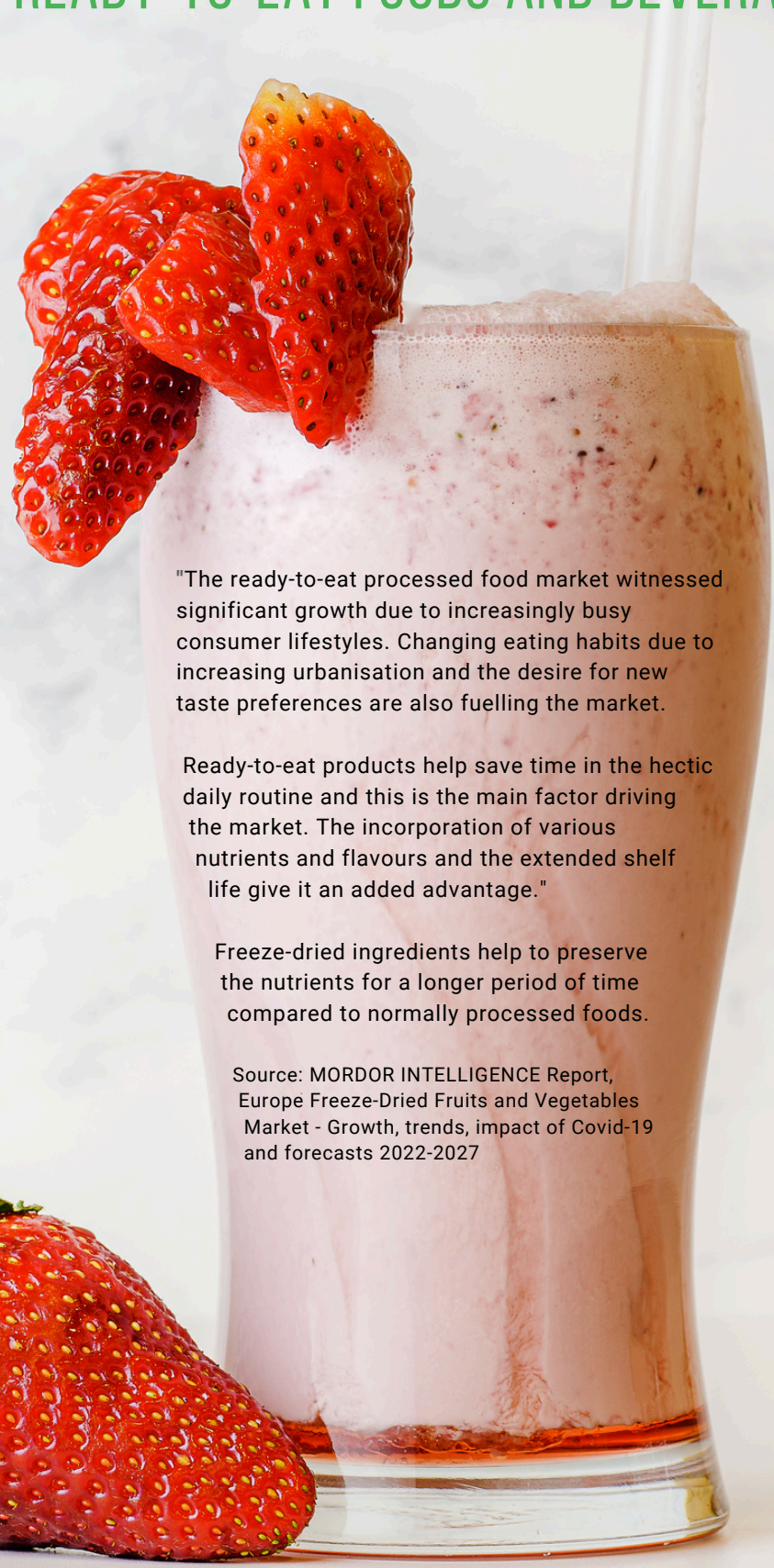
Fastest Growing Market:
Asia Pacific

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

Our premium quality fruits are characterised by natural sweetness, a high alkaline content and largely preserved ingredients. Our gentle drying processes transforms fruits into delicious snacks and fine food ingredients. They are available in a range of forms: // whole // sliced // pieces // as granules in a range of sizes // as a powder, either pure or for coating.

DISCOVER OUR FRUIT SELECTION

Acai // Acerola // Apple // Apricot // Avocado // Banana // Blackberry // Blackcurrant // Blueberry // Cherry // Cranberry // Dragon Fruit // Elderberry // Fig // Gooseberry // Kiwi // Lemon Peel // Lingonberry // Mango // Orange Peel // Peach // Pear // Pineapple // Physalis // Plum // Raspberry // Redcurrant // Rhubarb // Sea Buckthorn (on request) // Sour Cherry // Strawberry

APPLICATIONS

Healthy Snacking // Yogurt // Quark // Cereals // Granolas // Bars // Smoothies // Shakes // Tea // Water // Dressings // Sauces // Confectionary // Sports Nutrition // As a Coating // 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

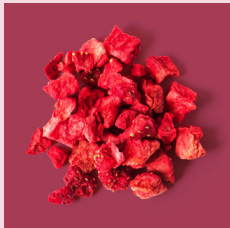
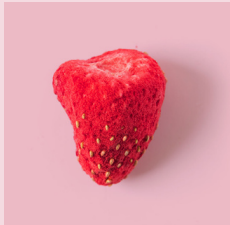
Thanks to the gentle and fast freeze-drying process, the natural colours are preserved as far as possible - or return when the ingredients are used.

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

Freeze-dried strawberries have gained significant traction in the food industry due to their unique qualities and versatility.

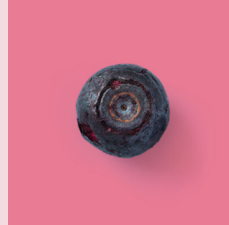
In the food industry, freeze-dried strawberries find applications in various sectors. They are commonly used in snack foods and cereals, providing a burst of flavour and appealing texture without the need for refrigeration.

Applications

Snacks, Cereals, Bars, Baking, Ice cream, Confectionary, Beverages, Smoothies, Teas, Desserts, Cakes, Cookies

Cut Sizes

Whole, Slices, Pieces, Powder



BLUEBERRY

Freeze-dried blueberries are increasingly popular in the food sector, celebrated for their intense flavour, vibrant colour, and impressive nutritional profile.

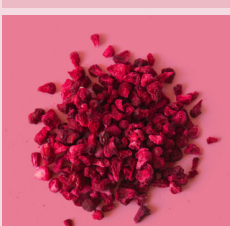
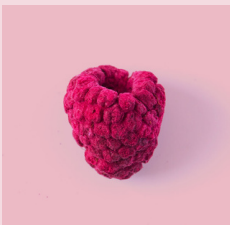
In the food industry, freeze-dried blueberries are commonly used as a delightful addition to breakfast cereals, granola, and oatmeal, providing a natural sweetness and rich colour that appeals to consumers.

Applications

Cereals, Smoothies, Teas, Desserts, Ice cream, Sauces, Dressings

Cut Sizes

Whole, Pieces, Powder



RASPBERRY

Freeze-dried raspberries have emerged as a highly sought-after ingredient in the food industry, prized for their vibrant color, intense flavour, and nutritional benefits.

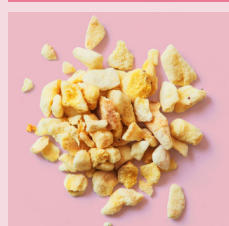
In various applications, freeze-dried raspberries are versatile and can enhance both sweet and savory dishes. The snack food sector also benefits from freeze-dried raspberries, with products ranging from fruit snacks to energy bars that cater to health-conscious consumers.

Applications

Cereals, Yogurt, Ice cream, Snacks, Smoothies, Beverages, Teas, Desserts, Confectionary, Muffins, Cakes, Cookies, Sauces, Dressings

Cut Sizes

Whole, Pieces, Granules, Powder



BANANA

Freeze-dried bananas are becoming increasingly popular in the food industry due to their concentrated flavor, long shelf life, and retention of essential nutrients.

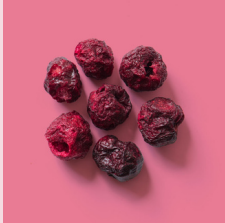
In the food industry, freeze-dried bananas are widely used in breakfast cereals, granola bars, and trail mixes, providing a convenient and nutritious source of energy. Their lightweight nature enhances portability, making them ideal for hiking and camping foods.

Applications

Snacks, Cereals, Bars, Ice cream, Confectionary, Smoothies, Topping for muffins, cakes, and pancakes

Cut Sizes

Slices, Pieces, Powder



CHERRY

Freeze-dried cherries are making a significant impact in the food sector due to their sweet-tart flavour, vibrant colour, and rich nutritional benefits.

Freeze-dried cherries find diverse applications across many food products. They are commonly used in breakfast items, such as cereals, granolas, and yogurt, adding a burst of flavour and visual appeal.

Applications

Snacks, Cereals, Bars, Baking, Ice cream, Confectionary, Beverages, Smoothies, Teas, Desserts, Cakes, Cookies, Yogurt

Cut Sizes

Whole, Slices, Pieces, Powder



MANGO

Freeze-dried mango is multifaceted, finding applications in a variety of products.

In the food industry, freeze-dried mango is often used as a topping for breakfast cereals, granola, and yogurt, adding a tropical twist and natural sweetness. In the realm of baking, freeze-dried mango can elevate muffins, pancakes, and cookies, providing both flavour and visual appeal.

Applications

Cereals, Granola, Yogurt, Ice cream, Snacks, Smoothies, Beverages, Teas, Desserts, Confectionary, Muffins, Cakes, Cookies, Sauces, Dressings

Cut Sizes

Slices, Pieces, Powder



ACEROLA

Freeze-dried acerola, known for its vibrant colour and high vitamin C content, is becoming an increasingly popular ingredient in the food sector.

In the food industry, freeze-dried acerola offers a versatile option for enhancing nutritional profiles. Its intense flavor and bright red hue make it an excellent addition to smoothies, juice blends, and health drinks, providing a natural boost of vitamin C and other nutrients without the need for preservatives.

It's also commonly used in snacks, such as granola bars and fruit powders, appealing to health-conscious consumers looking for natural sources of energy.

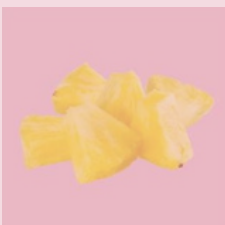
Overall, freeze-dried acerola's impressive health benefits, combined with its versatility, make it a valuable ingredient in the food sector, responding to the growing consumer demand for nutritious and flavorful food options.

Applications

Snacks, Cereals, Bars, Ice cream, Confectionary, Smoothies, Topping for muffins, cakes, and pancakes

Cut Sizes

Powder



PINEAPPLE

Freeze-dried pineapple is emerging as a favoured ingredient in the food sector, prized for its tropical flavour, chewy texture, and high nutritional value.

In various applications, freeze-dried pineapple is highly versatile. It is often used in breakfast products such as granola, cereals, and yogurt, providing a delightful burst of flavour and appealing texture. In baking, it can enhance muffins, cakes, and cookies, adding a unique tropical twist to traditional recipes.

Applications

Snacks, Cereals, Bars, Ice cream, Confectionary, Smoothies, Topping for muffins, cakes, and pancakes

Cut Sizes

Pieces, Powder



DRAGON FRUIT

Freeze-dried blackberries are gaining recognition in the food sector for their rich flavour, vibrant colour, and impressive nutritional content.

In various applications, freeze-dried blackberries are highly versatile. They are widely used as an ingredient in breakfast products, such as granola, cereals, and oatmeal, where they add a pop of colour and delightful tartness.

Applications

Cereals, Smoothies, Teas, Desserts, Ice cream, Sauces, Dressings

Cut Sizes

Dices



We fuel life's important moments.

We have a strong understanding of global culinary trends, and as a leading provider of freeze-dried ingredients, we work closely with our clients in the international food and beverage industry to develop custom product concepts.

We are committed to offering innovative products that are sourced directly from the ground up.

What is the most effective way to achieve this? We are dedicated to listening to our customers' needs, we are passionate about food products from seed to table, and we have a keen understanding of the market.

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FREEZE-DRY FOODS and PARADIESFRUCHT are part of **THRIVE FREEZEDRY**, world leader in freeze-dry, with more than 2,600 employees at locations in Europe, the USA, Latin America, and Asia.

