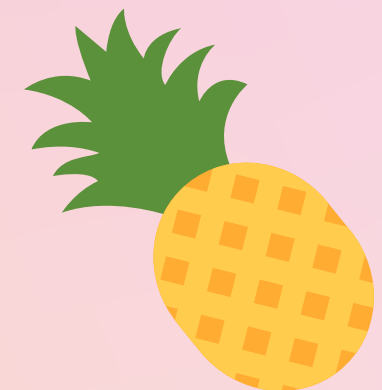
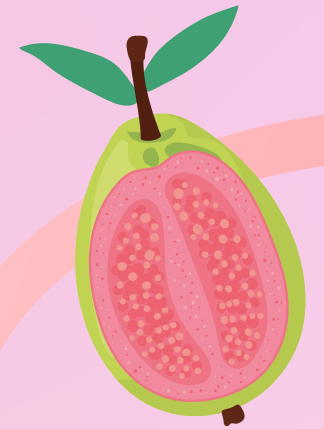


# FREEZE DRIED FRUITS & FRUITS POWDER



Apple  
Mango  
Black Jamun  
Pink/white guava  
Custard apple  
Prickly pear  
Banana  
Sapota (chikoo)  
Pineapple  
Kiwi  
Noni

- Pear
- Papaya
- Pomegranate
- Peach
- Dragon Fruit
- Jack Fruit
- Strawberry
- Raspberry
- Blackberry
- Blueberry

And many more as  
per customers specification











**Freeze Dried Kiwi**

**P3INOVATION**



**P3INOVATION**



**Freeze Dried Guava**

**P3INOVATION**



**Freeze Dried  
Pineapple**

**P3INOVATION**



**Freeze Dried Mango**

**P3INOVATION**



**Freeze Dried  
Sapota**

**P3INOVATION**



**P3INOVATION**



**Freeze Dried  
Custard Apple**

**P3INOVATION**



**Freeze Dried  
Apple**

**P3INOVATION**



**Freeze Dried  
Strawberry**

**P3INOVATION**





**Freeze Dried  
Banana**

**P3INOVATION**



**P3INOVATION**



**Freeze Dried  
Muskmelon**

**P3INOVATION**



**Freeze Dried  
Jamun/Blackberry**

**P3INOVATION**



**Freeze Dried  
Dragon Fruit**

**P3INOVATION**





**Freeze Dried Sapota  
(Chickoo) Powder**

**P3INOVATION**



**P3INOVATION**



**Freeze Dried  
Strawberry Powder**

**P3INOVATION**



**Freeze Dried  
Mango Powder**

**P3INOVATION**



**Freeze Dried  
Blackberry Powder**

**P3INOVATION**



# OUR VISSION



**Our products can help to reduce food waste dramatically and ensure optimal product quality. At the same time, our automated handling solutions can reduce production footprint, increase flexibility in production and improve the working environment.**

**With the reduced energy consumption and the ability to preserve for instance by-products, bulk fruits, and vegetables that would otherwise have been wasted, we contribute to protecting our common environment.**

**Through close dialogue with our customers, a structured approach to R&D, and a focus on internal optimization, we work every day to live up to our purpose:**

**We commit to optimizing your results and contributing to protecting our environment.**



# **ADVANTAGES OF FREEZE-DRIED FRUITS**

- Freeze-drying retains nutritional value better than other drying methods, further supporting consumers' desire for nutrition from whole foods.
- Preservative-free, No artificial color, flavour, or added sugar
- Absolutely no cooking. No concept of kitchen setup
- Reasonable pricing & international quality standards
- Zero maintenance & storage cost. Store anywhere No special storage is required.
- 100% ready to eat, readymade, can be used as fruit snacks & healthy for kids
- Natural vitamins & minerals remain intact.
- Advanced vacuum freeze-drying technology.
- 3-layer food-grade packing for long shelf life.
- Make milkshake, thick shake or fruit smoothies.



# ADVANCED TECHNOLOGY



Vacuum freeze-drying is an advanced technology that dehydrates natural fruits without losing their taste, texture & nutritional value. The entire process of freeze-drying is conducted under a controlled atmosphere.

Make fruit flavor ice-creams of your choice.

Pack in the school lunch box or eat as a snack. Best fruit snacks for kids, adults, aged people. Serve at school picnics, tours, birthdays, kitty parties. Eat anywhere, anytime, and on any occasion.

Use food on the go or as convenience snacks. Highly sustainable food life of 365+ days. Easily store this ready to eat dried fruit for a long time

**EAT HEALTHY  
GO HEALTHY**