# Group Group



**DRIED FRUITS** 

### **Freeze Dried Fruits**



Freeze drying for fruits involves a meticulous process of freezing fresh fruits to extremely low temperatures and then subjecting them to reduced pressure. Under these conditions, the frozen water within the fruits transitions directly from a solid to a gas, bypassing the liquid state (sublimation). This preserves the fruits' natural flavors, colors, and nutrients while removing most of the moisture. The result is light, crisp, and shelf-stable fruit that can be stored for extended periods.

#### **Advantages**

- Preserve 98% of nutrients with Freeze Drying
- · Prolonged shelf life
- Significant preservation of taste
- Retention of essential nutrients such as vitamins
- Lightweight nature of freeze-dried goods
- Maintaining the original shape and color of fruits and vegetables

#### **Products Shape**

- Whole fruits
- Slices
- Chopped
- Pieces
- Powders

#### **Products**

- Ice cream
- Banana
- Strawberry
- Apple
- Kiwi

- Orange
- Pineapple
- Cherry
- Appricot
- Peach

- Plum
- Pear
- Lemon
- Nectarin
- Mango



## **Conventional Dried Fruits**



We possess an abundant supply of fresh and organic fruits. With the integration of advanced technologies, we have the capability to efficiently produce substantial quantities of conventional dried fruits to meet our customers' demands. Our packaging options are tailored to suit each customer's requirements, encompassing bulk packaging as well as customizable white-label retail packaging solutions.

#### **Products**

- Apple
- Banana
- Strawberry
- Mango
- Kiwi

- Orange
- Pineapple
- Sour Cherry
- Appricot
- Peach

- Plum
- Pear
- Lemon
- Nectarin
- Sun-Dried appricots





## Vut fruit

#### **CONTACT US**



+98 21 6643 3501 +98 913 456 11 72



inquiry@NutFruitGroup.com www.NutFruitGroup.com



Unit 9, No.78, Mandela Blvd, Tehran, Iran.