



A TRADITION OF INNOVATION SINCE 1883

PARADISE
FRUITS
FREEZE DRIED | by Jahncke





FREEZE DRYING – THE PURE FRUIT EXPERIENCE

Innovative, dynamic, capable – Paradise Fruits Freeze Dried is the outstanding expert in the field of freeze-drying. Our products do not contain any preservatives, but up to 100% pure fruit or vegetable – delicious and visually natural. We pride ourselves in providing a widely diversified portfolio of premium freeze-dried products and flexible solutions for industrial applications including contract drying.

CERTIFICATIONS

For Paradise Fruits Freeze Dried quality and safety have first priority. We adhere to global standards and provisions – as a result, we guarantee natural excellence and effective production processes.

- FSSC 22000
- Organic
- Kosher
- Halal
- NOP
- RSPO

VERSATILE – LIGHT – TASTY

Freeze-drying is a process where frozen raw materials are placed in a refrigerated vacuum and ice crystals in the product are sublimated into water vapour, while the cell structure of the original product remains.

Although freeze-dried fruits are small and light-weight, studies show that the antioxidant phytochemicals found in the fruits' fresh state are retained at levels almost as high after freeze-drying.

Alongside our pure fruit products, we've developed a range of ingredients, which use the freeze-drying process and combine different raw materials – from fruit purees and juices to dairy blends as well as pro-biotic yoghurts. Our aim: To create cutting-edge new shapes, textures and flavours, such as our CRUNCHY and CNUSPER assortment.

BENEFITS

- Shape integrity
- Light-weight
- Long shelf-life
- GMO-free
- Clean label
- All natural



PRODUCTS

PRODUCTS

IRRESISTIBLE FRESHNESS

Nutritionally highly recommended – In marked contrast to other drying processes, freeze-drying preserves antioxidants and other phytonutrients.

WHOLE FRUITS

Whole fruits impress with their vibrant appearance and natural flavour – The ideal upgrade for breakfast cereals, chocolate or healthy snacks.

SLICES

Only freeze-drying makes it possible: Fruits such as kiwi, banana and strawberry look like they've just been sliced.

SEGMENTS

Citrus, strawberry or pineapple: In their genuine segmented form freeze-dried fruits are close to nature, healthy snacking ideas. They also perfectly enhance breakfast cereals, granola and snack bars.



JUST NATURAL

PIECES

Natural, sumptuous, universally usable – Our freeze-dried fruits give chocolate, tea or snacks a fruity kick – alternatively with or without skin. The range of sizes is extensive, and includes options such as whole or broken bits.

POWDERS

Delicate taste, bright colour and a nutrient boost – fruit powders perfectly harmonise with chocolate, sweet fillings, juices and smoothies, bakery products or beverages.





PRODUCTS



PRODUCTS

CRUNCHY & CNUSPER

CRUNCHY GRANULATES and CNUSPER CUBES are unique formats made with a specially adapted freeze-drying process.

We offer not only up to 100 % fruit and vegetable formulations but also ones blended with added sugars, yoghurt, milk, coffee, cacao, mint and more – customised to your project requirements.

FORMATS

- A range of sizes is available on request.



SMOOTHEE BITES

An unique Creation: Their crunchy-fresh texture as well as the fresh and fruity taste make our delicious SMOOTHIE BITES the ideal snack for all ages – especially kids love the yummy bits. This innovative Freeze Dried product consists of 100% fruit or can be combined with different ingredients such as vegetables, yoghurt, milk or coffee.

FORMATS

- 30 x 30 mm



APPLICATIONS

APPLICATIONS

OVEN-FRESH DELICACIES

The fruity solution for innovative bakery – High fruit content, low residual moisture and baking stability make Freeze Dried's powders and shapes the perfect ingredient. They boost the taste and colour of the product in a natural way – from creamy fillings via fruity spots through to tempting decorations.

Every format and recipe can be individually tailored – specially geared to meet your needs and commercial applications.



HEALTHY TEMPTATIONS

Fresh ideas in taste and visual effect: Freeze-dried fruits, unique Smoothie Bites or Crunchy granulates are a natural and healthy supplement to chocolaty products. In addition, they convert your summery compositions into an exquisite adventure of taste. – We create the perfect fruit innovations for your applications!



APPLICATIONS

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FRUITS WITH AN EDGE

Only with freeze-dried fruits can cereals become a perfect breakfast or delicious snack. As a fruity-fresh counterpart they add a new dimension of taste to muesli- or other bars.



NATURAL ENJOYMENT

Vibrant colours, visual appeal, gorgeous scent, excellent taste – Freeze-dried fruits are essential ingredients for fruit and herbal teas as well as numerous beverage products.

Whether chopped, as whole fruits or natural segments: Our bestsellers are apple, strawberry and raspberry pieces as well as orange and lemon peel.





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