



A TRADITION OF INNOVATION SINCE 1883 

PARADISE
FRUITS
FREEZE DRIED | by Jahncke



ABOUT US



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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
- QS Certification for meat and meat processing
- ISO 50001



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 & vegetables purees and juices to yoghurt and carriers of malto-dextrin and glucose. 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

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IRRESISTIBLE FRESHNESS

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

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. The range of sizes is extensive, and can be tailored to fit perfectly in your application.

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

SNACKS

CRUNCHY



CRUNCHY GRANULATES are an unique format made with a specially adapted freeze-drying process.

We not only offer formulations with up to 100% fruit or vegetables, but also mixtures with added sugar, yoghurt, milk, coffee, cocoa, spices, herbs and more - tailored to your project requirements.

FORMATS

- 1-3 mm, 2-5 mm, 2-10 mm
- A range of other sizes that can be customised are available on request



SMOOTHEE DROPS & CNUSPER



Our SMOOTHEE DROPS offer a completely new taste adventure: pure fruit or in combination with yoghurt or vegetables, with or without added sugar. The gentle, low temperature production process preserves the goodness of the ingredients used and may contribute to a healthy lifestyle. The wet base allows us to combine a wide variety of ingredients - anything you can think of, we can do.

FORMATS

- Ø 15 mm
- Ø 20 mm

Our freeze-dried CNUSPER are a crispy product that melts on the tongue. As well as the SMOOTHEE DROPS the yummy little dices can be enhanced with different ingredients such as supplements, vegetables, yoghurt, milk or coffee.

FORMATS

- 10 x 12 mm



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 pieces 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.



APPLICATIONS

HEALTHY TEMPTATIONS

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



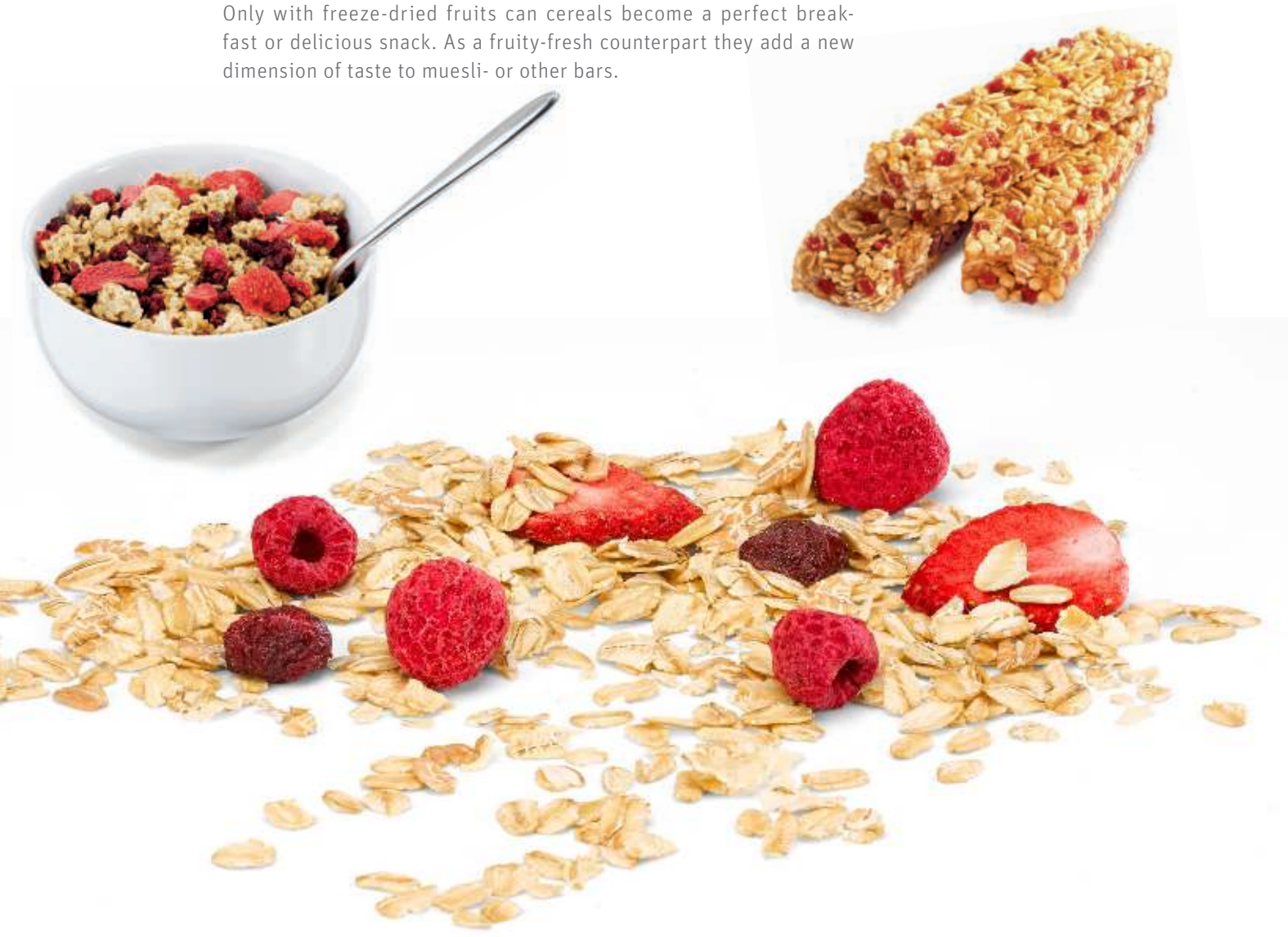
APPLICATIONS



APPLICATIONS

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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