

**MINI
FRU**



Freeze Dried

Mini in size, big on taste



WHO ARE WE?

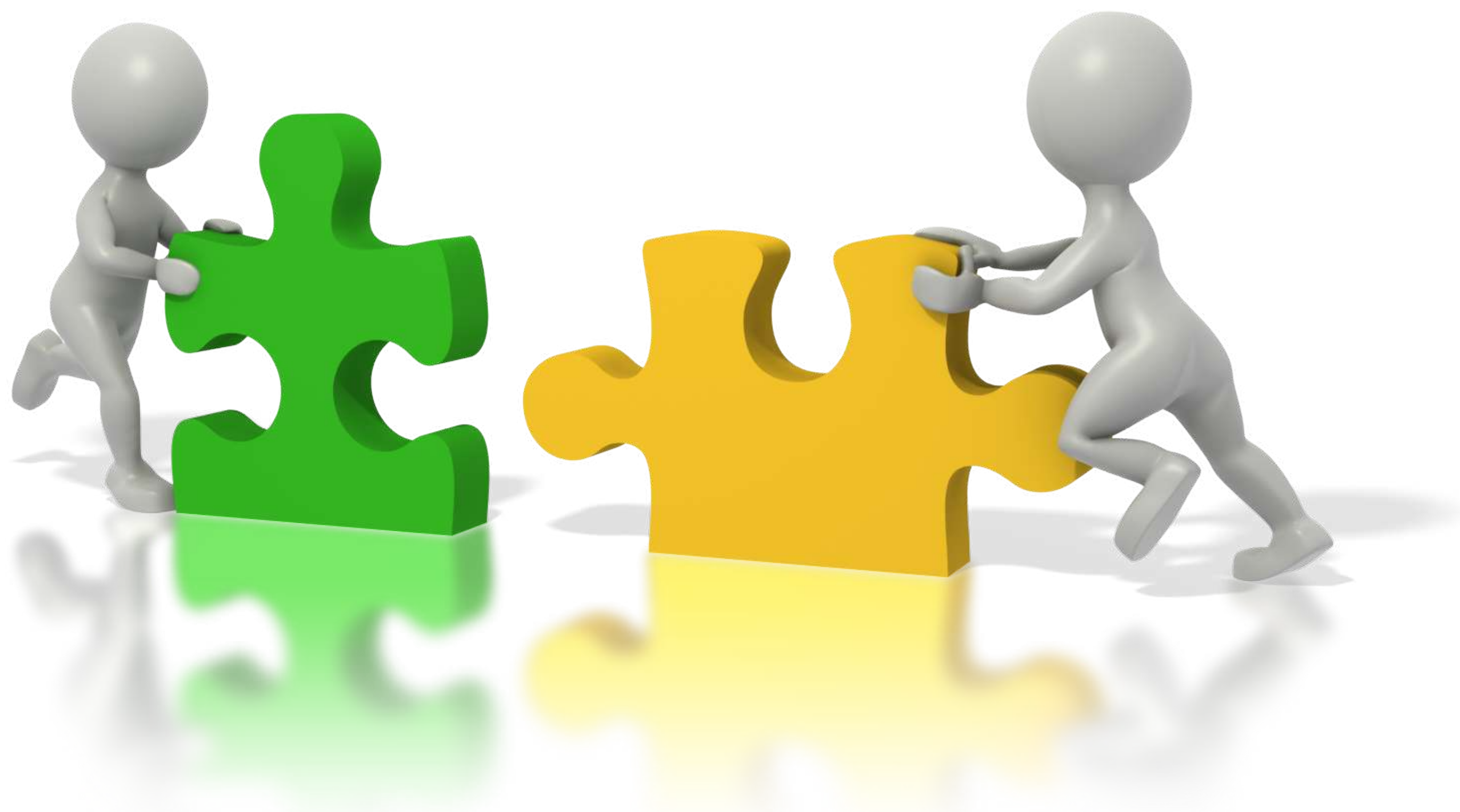
As miniFRU Industry and Foreign Trade Limited Company, established in Ankara in 2023, our goal is to provide our customers with the highest quality products and meet their needs. Customer satisfaction is always our top priority. All materials used in our products are selected and processed in accordance with the highest quality standards. Additionally, our products are always fresh and delicious. Everyone working with us is a part of our family, and therefore, the happiness of our employees is also important to us.





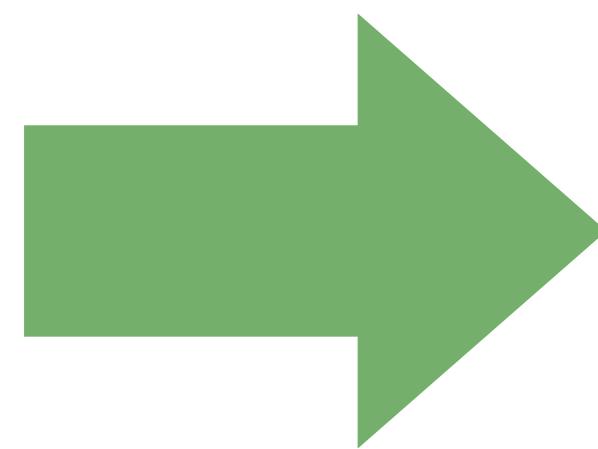
OUR MISSION AND VISION

The mission of MiniFRU Freeze Dried is to contribute to the increase of people's happiness and sweet moments by offering high-quality, premium fruits and vegetables through our experiences, meticulousness, perfectionist, innovative, and pioneering approach with the freeze-dried technology. Furthermore, MiniFRU's vision is to become an internationally leading boutique producer in the market of freeze-dried fruits and vegetables with our corporate structure.



QUALITY PURE FRUIT JOY FROM THE COLD

Freeze drying operates on the principle of sublimation: after freezing, water crystals in the cell walls are slowly removed from freshly harvested raw materials at low pressure and temperature. The water, transitioning from a frozen state to a gas, is drawn out through the vacuum method, resulting in a significant reduction in product weight. However, the taste, structure, and nutritional values of the product's characteristic features are preserved. The Freeze Dry method provides significant solutions to the food industry and is renowned as the most influential drying technique in food technology due to its health benefits. The Freeze Dry method was initially developed in the 1900s and has evolved over time with continuous improvements. The diversity of its applications has expanded. The first device to perform freeze drying was developed by Benedict & Manning in 1905.



CERTIFICATES

At miniFRU Fruits Freeze Dried, safety and quality are our top priorities. We ensure the highest quality and efficient production processes by adhering to global standards and specifications.

- ISO 14001
- ISO 9001
- BRCS
- HALAL





WHAT IS FREEZE DRIED?

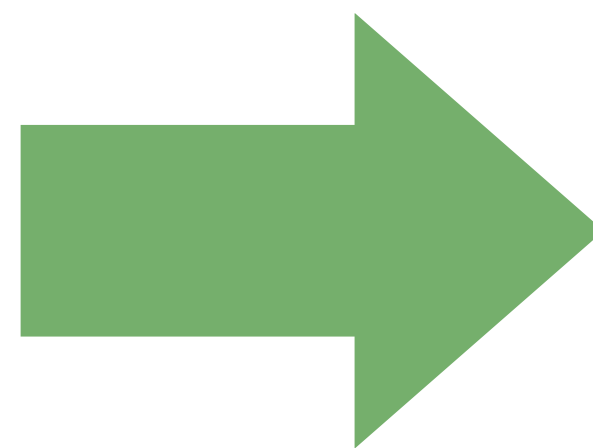


LIGHT-DELICIOUS-FRESH

miniFRU Fruits Freeze Dried is innovative, dynamic, and competent, specializing in freeze-drying. Our products contain no additives but are made entirely from 100% fruit and vegetables, ensuring delightful taste and a natural appearance. Offering a broad portfolio of high-quality freeze-dried products, we provide flexible solutions for industrial applications and contract drying options. With the latest technology and a continuously expanding facility, we guarantee consistent performance and high-quality products through continuous supply.

ADVANTAGES

- Preserves aroma intensity
- Preserves nutritional value
- Preserves color and form
- Its outer appearance is similar to its fresh form. It has a crispy texture.
- It has a very long shelf life



FRESH FRUIT CONSISTENCY

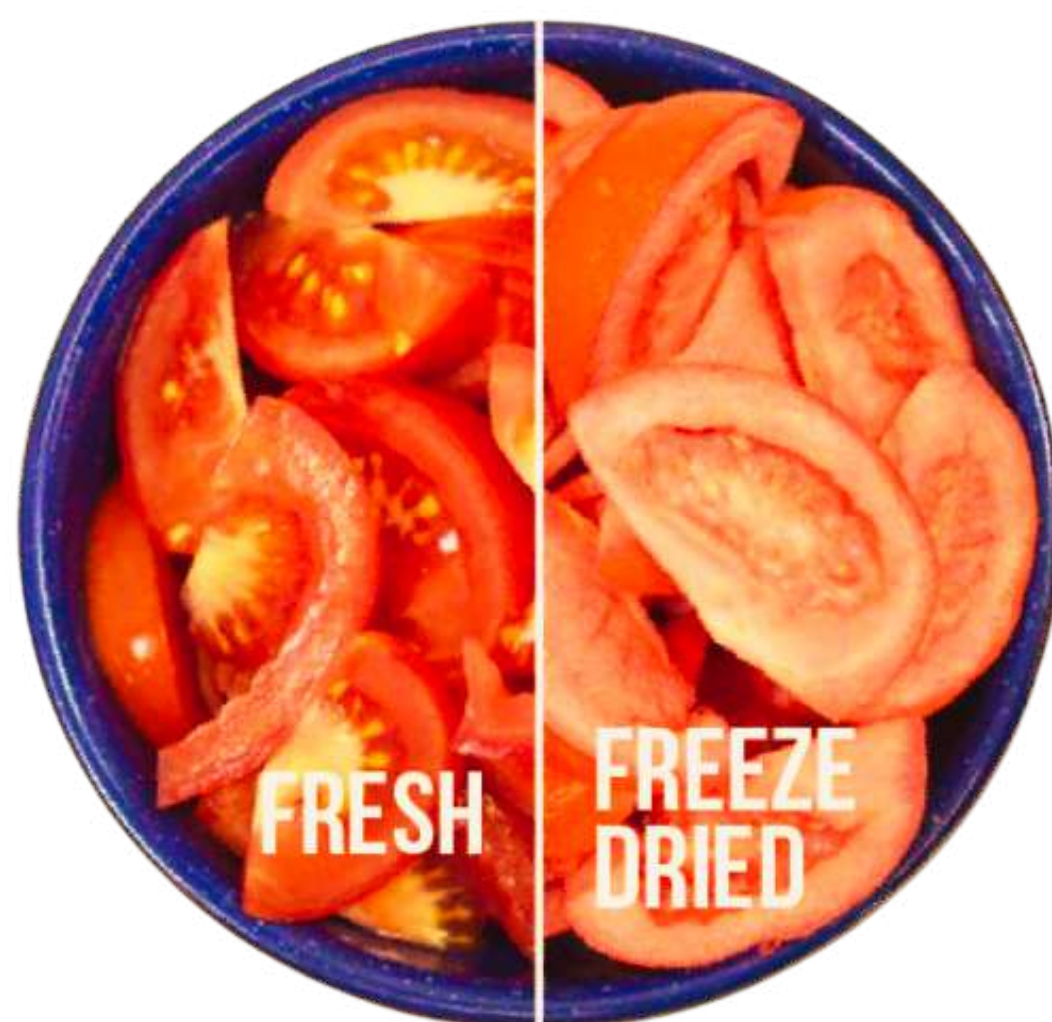
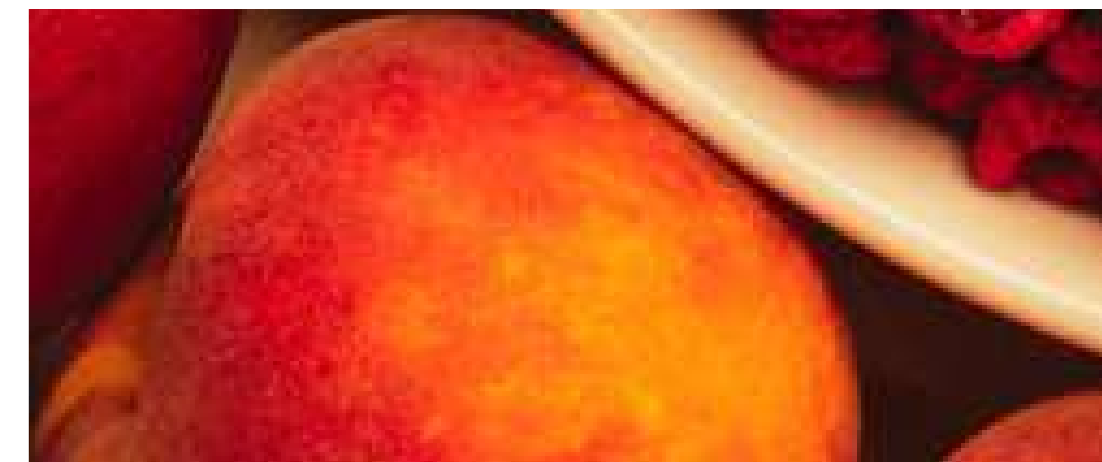
It is particularly valuable in terms of nutrition. Unlike alternative drying processes, freeze-drying preserves antioxidants and plant nutrients.

WHOLE FRUITS

All fruits are impressive with their fresh appearances and natural flavors. They are in their most ideal form for snacks. This is made possible only through freeze-drying: fruits like apple, orange, banana, or strawberry appear as if freshly cut, perfectly complementing natural, healthy snack ideas.

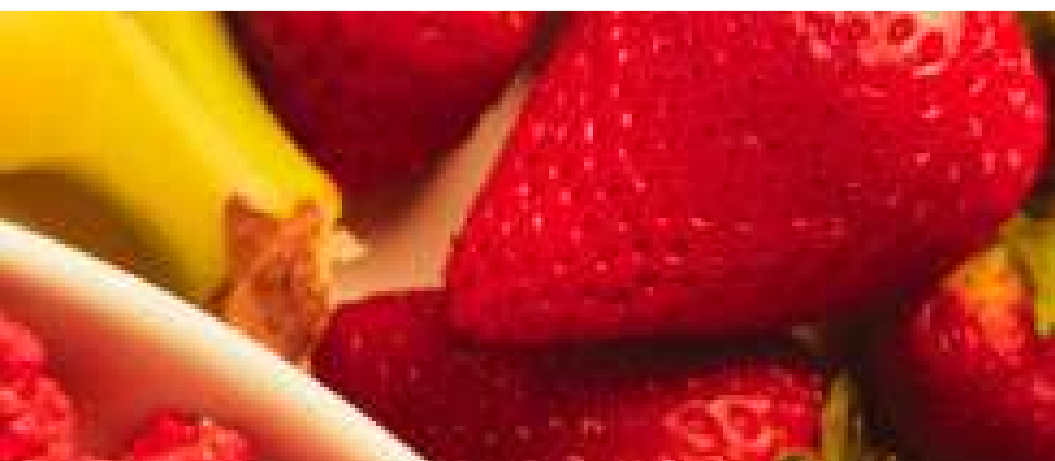
FRUIT SLICES

It is used for snacks, cake decorations, and developing fruit habits in children.





FRUITS



FRUIT PIECES

Natural, delicious, and versatile; freeze-dried fruits, cut into small pieces, whether with or without skin, add a fruity flavor to chocolate, tea, and snacks. They are also available in various formats and sizes.

FRUIT POWDER

They are used in fillings, chocolates, biscuits, cakes and cookies, additives, food supplements, diet products, beverages, natural colorings and flavorings for pastries, baby foods, granola, and mueslis.



FOR THOSE WHO ARE LOOKING FOR THE SAME TASTE

Designed for those seeking health and freshness, our freeze-dried vegetables offer a flavor journey from the vegetable garden to your table. Our products, showcasing the best of nature, preserve the unique aromas and flavors of carefully selected vegetables.

With convenient use and a long shelf life, they provide a reliable alternative against potential food crises in the future. This feature allows you to easily access fresh and nutritious food by storing our freeze-dried vegetables for an extended period. Enjoy the taste of a healthy lifestyle with freeze-dried vegetables, adding vibrancy to your table even in moments of crisis.



How it works ?



We collect fresh for you and natural fruits



We removing most of the moisture they contain



And you enjoy healthy, tasty and crunchy snacks :)



VEGETABLES

FRESH VEGETABLE TASTE

Seasonal vegetables, gathered at their peak freshness and subjected to the freeze-drying process, result in products that consistently maintain their original freshness and preserve up to 99% of their nutritional values. This ensures that the vegetables retain their flavor even after an extended period, without any compromise.

Whether enjoyed in their crispy form as a snack or incorporated into your meals just like fresh vegetables, Freeze Dry vegetables can be consumed with peace of mind. The freeze-dried vegetables you add to your dishes will regain their original form by reabsorbing lost moisture, enhancing the flavor of your meals with forms so authentic that you won't be able to distinguish them from fresh vegetables.



Contract farming



We freeze them



We retain over 97% of nutrients



Enjoy your meal

SNACK



CRISPY CANDY

Freeze-dried candies are sweets from which moisture is removed using a freeze-drying machine. This process involves extracting excess water and moisture, enhancing their sweetness. Popular varieties among freeze-dried candies include Skittles, taffy, marshmallows, and gummy candies. Freeze-dried candy boasts a crispy texture and intense flavor profile.

Why do we make sugar by freeze-drying?

Humidity is elevated and leaves us with fluffy and crispy sugar. With less hardness, sugar is now more friendly to our teeth. Due to the FD product feature, sugar easily melts in the mouth. Without humidity, the sugar aroma increases and becomes stronger. Apart from sugar itself, you can use it as a spice in your drinks or food decorations. When you give a party, it is an interesting design to increase the fun. Make sure it is impressive when you give it as a gift to your family or friends. After freeze-drying, 98% of the sugar's moisture is removed. We can obtain a longer shelf life than the original version. Now the sugar is incredibly light. You can take it whenever you want during your walk, camping, or travel and enjoy it. What a nice taste to bring you more energy at the same time.





FREEZE DRIED CANDY



EXPLODED TASTES

You'll love Freeze-Dried candies! These delicious treats are perfectly freeze-dried to achieve an addictively tasty, crispy texture. Reasons to adore Freeze-Dried candies are aplenty: they have a delightful crunch that melts in your mouth, making it a truly unique and enjoyable experience. They are so delicious that you won't be able to stop eating them! Perfect for sharing with friends, they make a great snack anytime. They are a healthier alternative compared to other candies. So tasty, they're addictive!

Different sweets due to freeze-drying.

How is the sugar taste in your mind? Is it soft or hard? Have you ever tried sugar that is crispy and crunchy like a puff but also melts easily? Here is a new, fun, and great way to enjoy the taste of sweets

PERFECT TASTES FOR EVERYONE



DID YOU HAVE BREAKFAST?

Made from processed cereals with freeze-dried fruits, breakfast cereal is a variety of cereal typically consumed with milk, yogurt, fruit, or nuts. These cereals undergo stages such as milling processed cereals into fine flour, mixing with ingredients like sugar, cocoa, and water, shaping through extrusion, and drying. While there are many claims about the health benefits of breakfast cereals, some believe they could be harmful due to their high sugar and refined carbohydrate content.





USAGE AREAS



ENJOY THE SMOOTHIE DELIGHT WITH FREEZE-DRIED

Freeze-dried fruits and vegetables can be used to make smoothies. Freeze-dried fruits allow you to open the package and add what you need to your smoothie. This enables you to enjoy your favorite smoothie more affordably and conveniently.



DIFFERENTIATE YOUR TASTE

Innovative solutions for bakery delights, freeze-dried powders and fruit pieces enhance the natural charm of your creamy fillings, winning your customers' hearts with an enticing decoration. All formats and recipes are customizable, tailored entirely to your preferences and needs, adapted to meet commercial requirements.





USAGE AREAS



THOSE WHO LOOK FOR EXTRA TASTE

The magnificent fusion of chocolate and fruits pushes the boundaries of flavor. When freeze-dried fruits meet the intense taste of chocolate, they create an exquisite experience. The crispy texture and fresh fruit flavor of freeze-dried fruits stand out, adding a unique touch to your chocolate-covered treats. Explore the dance of chocolate with your favorite fruits like apple, strawberry, raspberry, and more. Enrich your chocolate experience with freeze-dried fruits, adding naturalness and flavor to your sweet moments.



HEALTHY SNACKS

Cereals can transform into a perfect breakfast or a delicious snack when paired with freeze-dried fruits. In muesli and other bars, they serve as a fresh, fruity counterpoint to provide a natural flavor boost.



APPLICATION AREAS

OF COURSE ENJOY IT

Vibrant colors, natural appearance, delightful aroma, and taste – freeze-dried fruits are an ideal ingredient for fruit and herbal teas, as well as various other beverages. Whether in small pieces or as whole fruits, our most preferred selection includes apple, strawberry, and raspberry pieces, alongside orange and lemon peels.

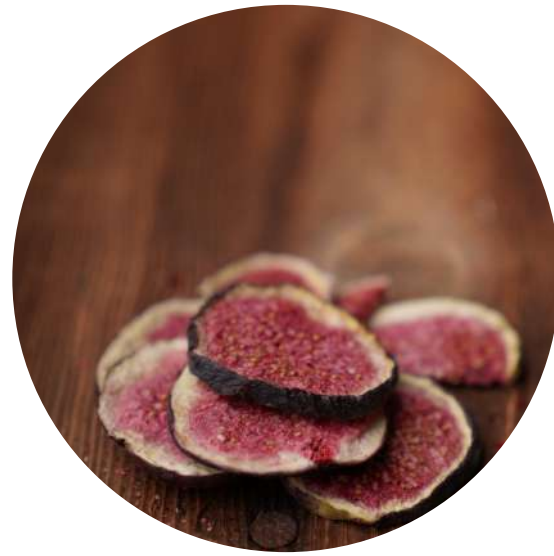




FREEZE DRIED ORANGE



FREEZE DRIED STRAWBERRY



FREEZE DRIED FIG



FREEZE DRIED APPLE



FREEZE DRIED MANGO



FREEZE DRIED BANANA



FREEZE DRIED RASPBERRY



FREEZE DRIED BLACK MULBERRY



FREEZE DRIED LEMON



FREEZE DRIED BLACKBERRY



FREEZE DRIED PINEAPPLE



FREEZE DRIED PEACH



FREEZE DRIED CHERRY



FREEZE DRIED KIWI



FREEZE DRIED PERSIMMON



FREEZE DRIED DRAGON FRUIT



FREEZE DRIED LIME



FREEZE DRIED APRICOT



FREEZE DRIED MELON



FREEZE DRIED BLACK MANDARIN



FREEZE DRIED CANDY



FREEZE DRIED CHERRY



FREEZE DRIED POMEGRANATE



FREEZE DRIED MIX





PACKAGING AND LOGISTICS



Package Type	Product Type	Weight	Pieces in Parcel	Box Weight	Pallet Box Quantity	Pallet Weight	20' Container Pallet	40' Container Pallet
Doypack	Slice-Cube Whole	2-3 Kg	2 Pieces	5 Kg	20	100 Kg	11 Pallet	24 Pallet
Doypack	Slice-Cube Whole	100 g	34 Pieces	3,4 Kg	20	68 Kg	11 Pallet	24 Pallet
Doypack	Slice-Cube Whole	15-20 g	141 Pieces	2,1 Kg	20	42 Kg	11 Pallet	24 Pallet
Doypack	Powder	15 Kg	2 Pieces	30 Kg	20	600 Kg	11 Pallet	24 Pallet
Doypack	Powder	1 Kg	34 Pieces	34 Kg	20	680 Kg	11 Pallet	24 Pallet
Doypack	Powder	100 g	141 Pieces	14,1 Kg	20	282 Kg	11 Pallet	24 Pallet



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