



Great recipes deserve great ingredients. Our freeze dried dairy items certainly deliver on flavour impact and visual appeal. Easy to dose, free flowing and vibrant colours make these products an asset to enhance your recipe. Their microbial stability also ensures low risk in your facility. An ideal product to complement your requirement. We deliver both commission freeze drying as well as bulk freeze dried products.

Freeze dried cheese and eggs are high in calcium and protein. They are shelf stable, making them an excellent ingredient for a diverse range of applications. Our cheese in particular is exceptionally bake stable, making them a great addition in bakery products and sauce applications. The low weight and portability makes it easy to use our range in convenience products and prepared foods. Freeze dried powdered cheese can also be used as intense flavouring in confectionery, snacks and desserts.

Quality assurance

European Freeze Dry takes pride in ensuring that we deliver high quality products that you can rely on in your production and we continuously work to improve our processes and manufacturing practices. As a company we are certified according to the following standards FSC22000, Halal, Kosher, Organic.

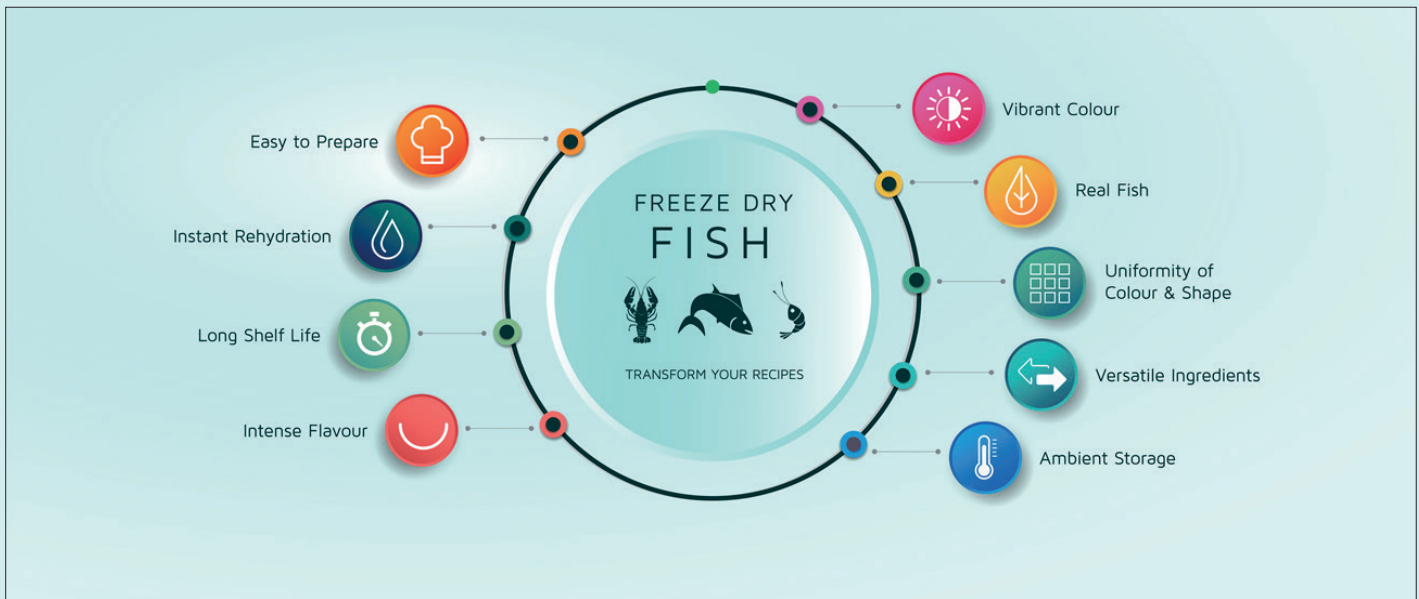
Freeze drying

Freeze drying provides unique advantages over other food processing methods and creates a 100% natural ingredient in a very gentle way. Freeze drying locks in the flavour, nutrient content, colour, texture, and aroma while providing shelf-stable convenience.

Our product range includes the following items in a variety of formats including batons, grated, cubes and powder:

- | | | | |
|------------------------|------------------|------------------|-------------------------------------|
| • Red Leicester Cheese | • Cheddar Cheese | • Scrambled Egg | • Four Cheese Sauce |
| • Parmesan Cheese | • Gouda Cheese | • Powdered Egg | • Emmenthal Cheese |
| • Italian Hard Cheese | • Omelette | • Ricotta Cheese | • Mozzarella Cheese (Fior de Latte) |

If a product you require is not listed then please do not hesitate to contact us.



Your application is important and our freeze dried seafood range will enhance your recipe with impressive flavour impact. After freeze drying our products have microbial stability, are low in bulk density and provide a great visual value per weight of product. We deliver both commission freeze drying as well as bulk freeze dried seafood.

The seafood are available in a variety of formats including diced and powdered fish, along with whole shrimps and scallops. Applications include convenience meals and food service applications. Our shrimp and tuna powder in particular are great flavour enhancers in soups, chowders or stocks. The freeze dried fish are also very well received as a dry pet treat, palate enhancer or as an inclusion to wet pet food to provide additional protein and nourishment.

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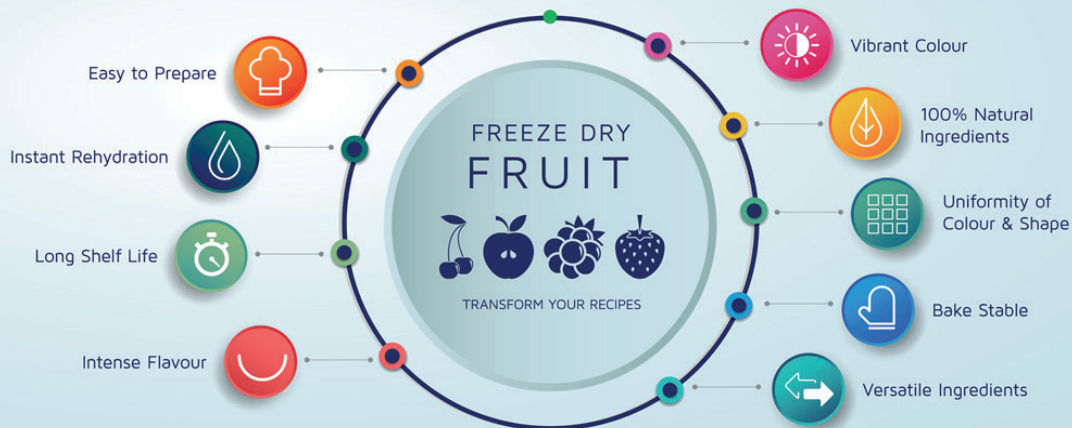
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Our product range includes the following items in a variety of formats:

- Shrimp
- Hoki
- Salmon
- Vongole
- Scallops
- Cod
- Tuna

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A versatile, flavoursome and natural ingredient. Freeze dried products offer the closest preservation to fresh ingredients meaning seasonal products are available throughout the year. European Freeze Dry can supply a wide range of freeze dried fruits and fruit powders, either as a bulk ingredient or as commission drying of your own IQF fruit. Consumer size packages are available on www.lio-licious.com.

Allied to being a great ingredient, freeze dried fruit is also an excellent, healthy alternative to standard snacks. The fruits are bake stable and are great to use in cakes, cookies and sweets. Given that we freeze dry them in a range of formats such as whole fruits, sliced, diced or powdered then there is no further preparation required. They can easily be enrobed in chocolate, used as a cereal topper or as an inclusion in ice cream and yoghurt. Alternatively why not blend them to create a delicious smoothie.

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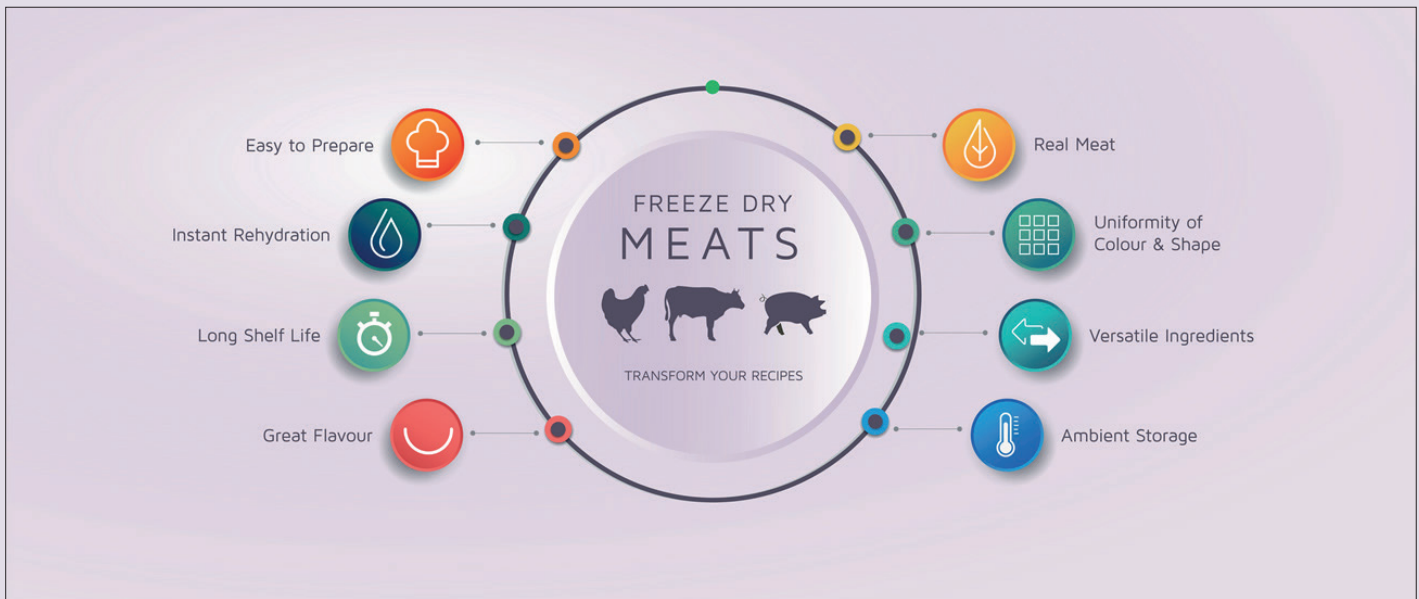
- Apple
- Blackcurrant
- Passion Fruit
- Raspberry
- Pineapple
- Blackberry
- Mango
- Blueberry
- Pomegranate
- Cranberry
- Strawberry
- Redcurrant
- Cherry
- Papaya
- Lingonberry

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Great recipes deserve great ingredients. Our freeze dried meat ingredients will enhance your recipe or application. Real meat but with shelf stable convenience. We lock in the flavour, nutrients, colour, aroma and texture to ensure the best ingredients for our customers. We deliver both commission freeze drying as well as bulk freeze dried meats.

Our meats have a wide range of applications for convenience products. The powdered format works particularly well in soups, stocks and consommés providing an intense, rich, meaty flavour. The diced and minced applications can be combined with wet or dry ingredients to produce complete meal solutions. The freeze dried meats are also very well received as a dry pet treat, palate enhancer or as an inclusion to wet pet food to provide additional protein and nourishment.

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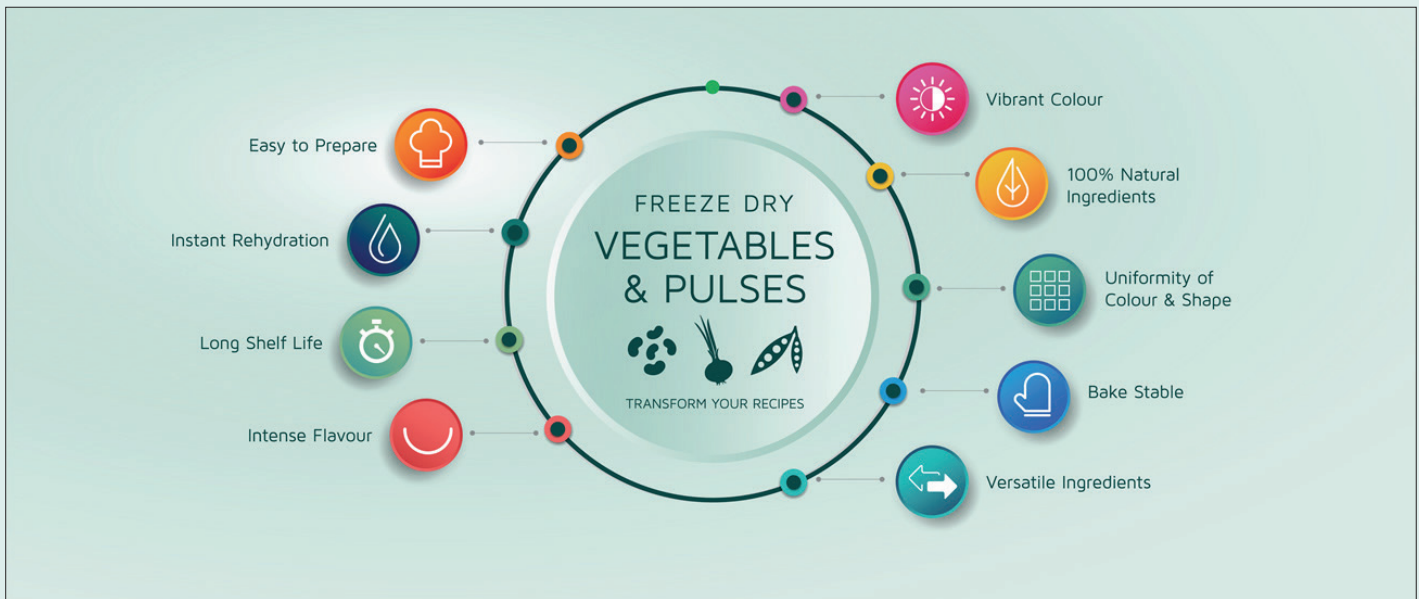
Freeze drying

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Our product range includes the following items in a variety of formats, both natural and flavoured:

- | | | | |
|---|-----------|-----------------------|-----------------|
| • Chicken | • Chorizo | • Spicy/Barbeque Beef | • Beef |
| • Duck | • Lamb | • Ham | • Meatballs |
| • Pulled Chicken (Plain, Tandoori, Oriental, Hot and Spicy) | • Turkey | | • Char Sui Pork |

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Rapid rehydration, visually pleasing and impressive flavour impact. Great recipes deserve great ingredients - our freeze dried vegetables offer the closest preservation to fresh ingredients and means you can have seasonal products all year round. We deliver both commission freeze drying as well as bulk supply of freeze dried products.

Our freeze-dried vegetables and ingredients perform exceptionally well in a range of culinary applications. The prepared vegetables can easily be added directly to a variety of convenience food recipes. Furthermore products such as the olives and tomatoes perform particularly well when added to speciality breads like ciabattas or alternatively included in ready to eat dry nut mixes.

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- | | | |
|-----------------------------|------------------------|-----------------------------|
| • Chargrilled Mixed Peppers | • Red Kidney Beans | • Green Beans - Peas |
| • Caramelised Red Onion | • Sun Dried Tomatoes | • Sweetfire Peppers |
| • Black Olives | • Green Olives | • Mi Cuit Tomato |
| • Sweetcorn | • Beetroot - Carrot | • Parsnip - Potato |
| • Brown Lentils - Rice | • Black Olive Tapenade | • Sun Dried Tomato Tapenade |

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