



WELCOME TO FREEZE DRIED
FOOD PRODUCTS
FROM
“FRIZWELL FOOD PRODUCTS”...

“A subsidiary of Pellagic Food Products Pvt Ltd”



*Pellagic Food
Ingredients (P) Ltd.*
Supplier of natural food ingredients

An ISO 22000:2005 Certified Company

Welcome to Frizwell Food Products, a subsidiary of “Pellagic Food Ingredients” The Company Pellagic Food Ingredients is established in the year 2012, January having its registered office in Bangalore with an aim to supply world class food ingredients with innovative approach to cater the needs of various food manufacturers within India and overseas. Our Company’s approach to our clients with never ending QUEST of giving total solutions by means of providing Quality products being sourced with an Unprecedented reach to our sourcing abilities you can rely on and the confidence of dealing with a company that stands solidly behind the product it deals with while giving Efficient service through a strong Supply Chain with the aid of adequate Technical solutions with the help of knowledge we have and from our expertise, who are available all the time from around the world. Our focus is to add value through international trade involving products and services across a range of Industry sectors with innovative and creative ideas on parallel with ongoing market demand. The company has its head office based in Bangalore, India with full fledged operation, stocking and selling facilities with standard warehousing facilities having high standard storage conditions, supply chain management and sophisticated lab to inspect and maintain the quality of the product before it reaches out to our clients.



Pellagic Food Ingredients (P) Ltd

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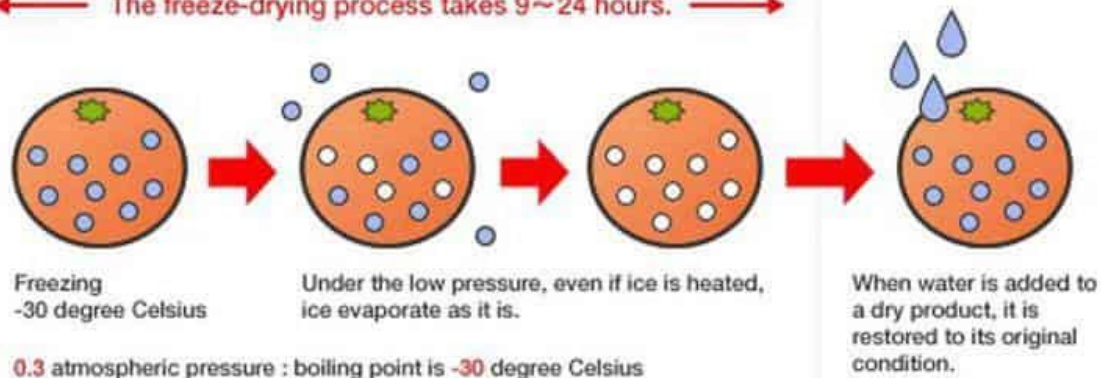
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Freeze Drying – How does it work?



← The freeze-drying process takes 9~24 hours. →



WHAT IS FREEZE DRYING ?

ADVANTAGES OF FREEZE DRYING!!!

- Good for O_2 & air sensitive drugs.
- Rapid reconstitution time.
- Constituents of dried material remain homogenously dispersed.
- Product is process in the liquid form.
- Storage of dry material is less expensive than solution form.
- In some specialized laboratories, scientists are developing more sophisticated processes that combine freeze-drying technology with electron microscopy, biochemistry, and refined surgery.
- At the same time, the cosmetics industry is increasing its use of lyophilization to help prepare beauty masks, hair dyes, and sophisticated supports for face creams.
- Chemical industries also are beginning to use freeze-drying to prepare refined chemicals, catalysts, and selective filters. Cosmetic industry also uses this process
- Freeze-drying can preserve food , increase its shelf life and make it very lightweight.

FREEZE DRIED FRUITS

- Acai berry
- Acerola
- Apple
- Apricot
- Avocado
- Banana
- Blackberries
- Blackcurrant
- Blueberries
- Cantaloupe(Muskmelon)
- Cherries
- Coconut-tender
- Cranberries
- Custard apple
- Elderberries
- Figs
- Gooseberry
- Grapes
- Guava
- Jack fruit
- Kiwi
- Lemon
- Lychee
- Mango
- Mulberry
- Orange
- Papaya
- Passion fruit
- Peach
- Pear
- Pitaya (Dragon fruit)
- Pineapple
- Plums
- Pomegranate
- Prunes
- Raspberry
- Sapota (Chikoo)
- Soursop
- Strawberry
- Watermelon





Different forms of freeze-dried fruits

- Dices
- Discs
- Halves
- Powder
- Slices
- Whole





APPLICATIONS

- ✓ ✓ Yogurt
- ✓ Smoothies
- ✓ Juice
- ✓ Granola bar
- ✓ Breakfast cereals
- ✓ Energy drink
- ✓ Ice Cream
- ✓ tea
- ✓ bakery
- ✓ Snack bars
- ✓ Fruit bars
- ✓ culinary
- ✓ Nutri mixes

VEGETABLES

- Asparagus
- Beans
- Beet
- Bell Pepper (Green, Yellow, Red)
- Bitter gourd
- Bok Choy
- Broad Beans
- Broccoli
- Cabbage
- Carrot
- Cauliflower
- Corn
- Eggplant
- Fenugreek
- Ginger
- Horseradish

- Mushroom
- Mustard greens
- Okra
- Onion
- Peas
- Potato
- Pumpkin
- Shallots
- Spinach
- Sweet Potato
- Tomato
- Zucchini



Different forms of freeze-dried vegetables

- ☐ Dices
- ☐ Flakes
- ☐ Florets
- ☐ Juvenile
- ☐ Powder
- ☐ Slices
- ☐ Whole





APPLICATIONS

- ☐ Pasta dishes
- ☐ Vegetable dips dressings
- ☐ Instant soups
- ☐ Appetizers
- ☐ Salad dressings
- ☐ Pizza



FREEZE DRIED HERBS

- ☐ Flakes
- ☐ Powder
- ☐ Whole

APPLICATIONS

- ☐ Seasonings
- ☐ Pastas
- ☐ Pizza
- ☐ Instant soup
- ☐ Salad dressing

- Asparagus
- Basil
- Celery
- Chives
- Cilantro
- Dill
- Garlic
- Ginger

- Guacamole
- Mint
- Oregano
- Red Onion
- Sage
- Spring onion
- Thymes
- Parsley

FREEZE DRIED SUPER FRUITS



Butterfly Pea Powder

Freeze Dried Butterfly Pea Powder

- Acai
- Acerola
- Amla/Gooseberry
- Butterfly pea flower extract
- blueberries
- Camu camu
- Guarana
- Gojiberries
- soursop

ADVANTAGES

High in Orac Value
Rich in antioxidants
Rich in polyphenols
Immune booster
Anti cancer
Anti diabetic
Antistress
& Many more.....