



TTN (TIANJIN) METAL IMPORT AND EXPORT CO.,LTD

— Professional Foodstuff Supplier!

## FREEZE DRIED AGARICUS BISPORUS

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## What is Freeze Dried Agaricus Bisporus (FD agaricus bisporus)?

Freeze Dried Agaricus Bisporus (FD agaricus bisporus in short) is a kind of dried agaricus bisporus, moisture is less than 5%, keeps the original shape, color and flavor of fresh agaricus bisporus, taste acrispy. It is more and more popular in global market.

FD agaricus bisporus is made from well-chosen superior IQF agaricus bisporus, using vacuum freeze drying technology, the IQF agaricus bisporus turned into natural delicious vegetable chips by sublimation. This kind of agaricus bisporus without any additives, 100% natural and safe.

FD agaricus bisporus are up to the mustard of HACCP. All the original and end product are test at any time to ensure the quantity and safety.



## How does Freeze Dried Veg Made Out?



IQF Vegetables



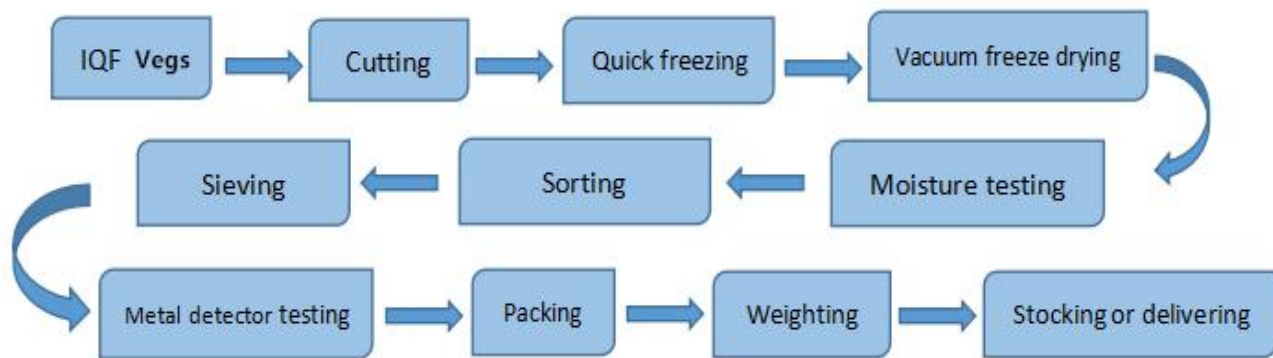
Freeze Drying



FD Vegetables



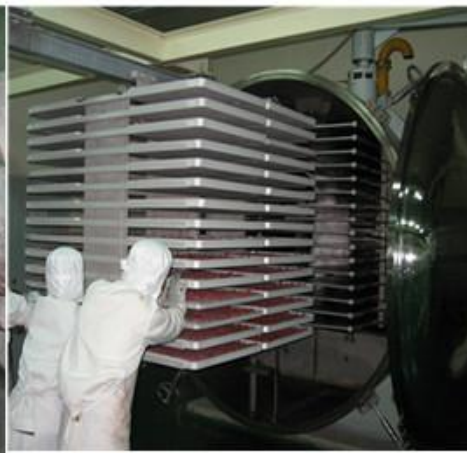
## FD Vegetable Flow Chart



## Our Factory



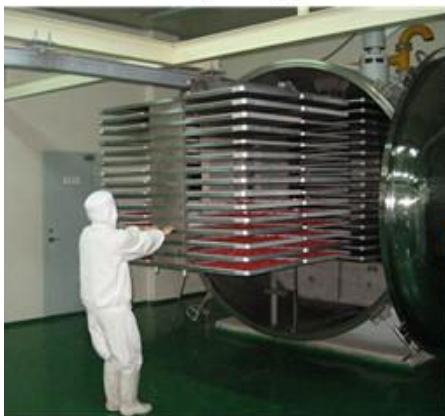
Traying



Putting in



Freeze Drying



Out of Pot



Sorting



Packing





## Usage of FD Agaricus Bisporus

FD vegetables are flash frozen and the moisture is sublimated out of them in a low heat process, so they retain almost all their original nutrition, stay a similar size and shape as the original food, and are light and crunchy instead of hard like dehydrated foods. They also rehydrate quickly which makes them so easy to use.

### 1. Dinner

No more peppers or agaricus bisporus going moldy in your fridge waiting to be used. You don't need to wash, chop, slice, or dice, which can save you a ton of time. Freeze-dried veggies are perfect in soups and stews where they will just rehydrate while the soup cooks. You don't have to purchase and chop up individual items, so it's easy to get a large variety in your meals.

### 2. Snacks

Freeze Dried veggies, no added fats, salt, or artificial flavoring, could be added easily to homemade trail mix. Some veggies are great to snack on straight out of the can. Of course there are some you probably wouldn't snack on dry like onions or celery or spinach, but others like corn, beans, peas, and cauliflower are great.

### 3. Vegetable Powders

Want to add the flavor and nutrition of vegetables without your kids knowing they are eating vegetables? Blend freeze dried vegetables into powder and add them to soups, casserole, sauces, ground beef, and whatever else you can think of.



There is more method to develop FD agaricus bisporus usage, waiting for your idea!

Freeze dried vegetable information		Microbiologicals properties	
Product Name	Freeze Dried Vegetable	Total viable count	≤50 000 cfu/g
Raw Material	IQF vegetable	Coliforms	≤100 cfu/g
Color	vegetable original color	Yeasts	≤2000 cfu/g
Shape	Whole / Slice / Dice / Powder	Moulds	≤5000 cfu/g
Taste	Crispy	Salmonella	Absent / 25g
Moisture	≤5%	Staphylococcus aureus	Absent
Package		Storage	
Weight	4-10kgs/carton	Temperature	≤25℃
Outer package	Carton	Moisture	≤50%
Inner package	Aluminium foil bag	Shelf life	18 month in right condition

## Our Certificates



ISO 22000

IFS

BRC

FDA

KOSHER

## Why you need FD vegetable?

1. Made from IQF vegetable, without any additives, 100% natural and safe
2. Low calorie, no sugar, no fat, taste crispy, instead of other fat snacks or meal, bring you health and help to control your weight.
3. Usage range is wide, can help you get more clients and market.
4. Keeps original color and flavor, taste crispy, make your product more beautiful and add rich feelings.
5. Shelf life long to 18 month, help you save money.
6. Moisture less than 5%, very light, less weight can make your packages very full.

## Why You Choose Us

Your best partner in market developing!!!

1) Who we are----TTN (Tianjin) Metal Import and Export Co.,Ltd

2) What we do----Focus on freeze dried vegetable production more than 10 year, your best market analyst!!!

3) What we have----

European technology and machine

Best raw material controlling system

Strict industry standard

Professional team

Perfect service

Bring you perfect quality and help you take up most market shares!!!

4) What we believe----Professional team does professional thing brings you professional enjoyment lift your worries!!!

5) Where are we----Tianjin China, nearby XINGANG PORT, save your delivery cost!!!

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