



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

— *Professional Foodstuff Supplier!*

## VACUUM FRIED YELLOW PEACH CHIPS

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## What is Vacuum Fried Yellow Peach Chips (VF yellow peach chips)?

Vacuum fried yellow peach chip (VF yellow peach chips in short) is a kind of dried yellow peach chips, keeps the original shape and color of fresh yellow peach. As a kind of health chips, VF yellow peach chips are more and more popular in global market.

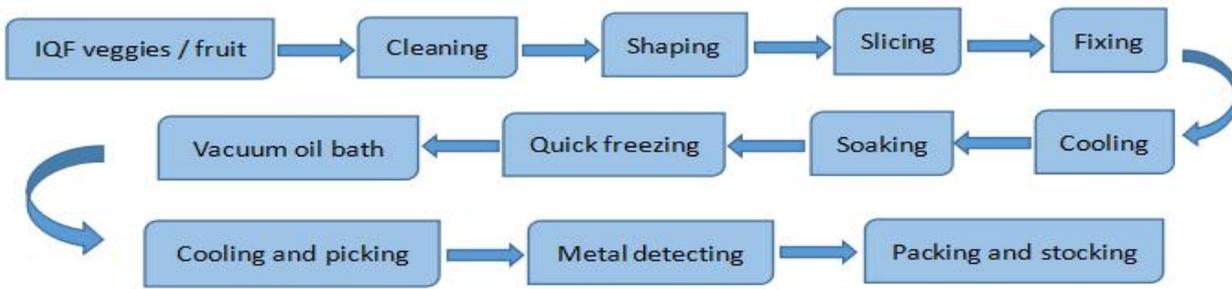
VF yellow peach chips are made from well-chosen superior IQF or fresh yellow peach, using vacuum frying technology, the IQF yellow peach turned into natural delicious chips after the oil bath. This kind of chips is very light, moisture less than 5%, taste crispy, except oil and sugar, without any other additives, much more healthier, natural and safe.

At the first, VF yellow peach chips are popular in Japan market, recent years, it is more and more popular in America, Australia, Mid-East and Europe. More and more people would like to choose this kind of chips for their leisure time.

VF yellow peach chips 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 Vacuum Fried Fruits Made Out?



## Our Factory



Pretreatment of CNC automatic production line



Automatic oil temperature control unit Semi-finished products chosen



Automatic barrel packing machine



Automatic bag packing machine



Quality controlling lab

## VF Yellow Peach Chips



### VF yellow peach Chips information

Product Name	VF Yellow Peach Chips
Raw Material	IQF or fresh yellow peach, Palmp oil or Rice bran oil Maltose syrup
Color	yellow peach original color
Shape	Slice
Taste	Crispy
Moisture	≤5%

### Package

Weight	4-10kgs/carton
Outer package	Carton
Inner package	Aluminium foil bag with nitrogen filled

### Storage

Temperature	≤25°C
Moisture	≤50%
Shelf life	9 month in right condition

### Microbiologicals properties

KOH (in terms of fat)	≤5.0 mg/g
Peroxide Value (in terms of fat)	≤0.25g/100g
Nitrite (in terms of NO <sub>2</sub> )	≤4.0mg/kg
Total Arsenic (in terms of As)	≤0.2 mg/kg
Lead (in terms of pb)	≤0.2 mg/kg
Coliforms	≤30 MPN/100g
Salmonella	Absent
Staphylococcus aureus	Absent
HCH / DDT	≤0.1 mg/kg
Permethrin	≤2.0 mg/kg
Methamidophos	≤2.0 mg/kg
Fenitrothion	≤0.5 mg/kg
Dichlorvos	≤0.2 mg/kg
Patulin	≤50 Ug/kg

## Why you need VF yellow peach chips?

1. Made from IQF or fresh yellow peaches, except oil and sugar, without any other additives, much healthier.
2. All real yellow peaches, taste crispy, instead of other fat snacks, bring you health and fibrin, help you control your weight.
3. VF yellow peach chips range is wide, can help you get more clients and market.
4. Shelf life long to 9 month, help you save money.
5. Moisture less then 5%, very light, less weight can make your packages very full.

## Why 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 fruit and yellow peach product 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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