

## Product Description

Why is the freeze dried Lycium crisp and tasty?

Freeze dried food is to use rapid freezing, vacuum dehydration method of ice, preserved the original color, aroma, taste, nutrition, and the appearance of the original material, the water content of only about 5%, because of the particularity of its craft, by freezing to break the cell wall, so crispy, nutrition, easy absorption

Why is the Freeze Dried process called aerospace food technology?

Freeze Dried process is a method to freeze the dry liquid materials into solid and use the sublimation properties of ice under low temperature and pressure to dehydrate the materials and achieve the purpose of drying. Freeze-drying technology first appeared in the space field, and it is known to all that the space food has a high quality requirement, which is designed to meet the needs of the astronauts in space for the nutrition of fruits and vegetables. Because freeze-drying technology not only let the color, aroma, taste, nutrition of the food itself, but also make food more convenient to carry and transport. With the development of economy, freeze-drying technology has been applied to daily food processing, so the lyophilization process is also called aerospace food technology.



## Detailed Images



## Packing & Delivery



Strict inspection  
bring you more safety



检验报告  
Test Report



Professional packages and  
delivery reduce your trouble



Our Company



Certifications



## FAQ

Q1. What is the location of your company?

A: Our company is located in Tianjin.

Q2. What are your main products?

A: We are a professional freeze dried food supplier, such as FD vegetables.

Q3. What is your MOQ?

A:MOQ:100 kg.

Q4.What is your sample delivery time?

A: Usually the sample will be sent within 7 working days.

Q5. What is your delievery time of production?

A:The delievery time of production is 15-20 days.

Any question, pls contact with us...