

Freeze Drying

Freeze drying provides unique advantages over other food processing methods. Frozen foods maintain fresh flavour, but they must be kept frozen. Dehydrated and canned foods are shelf stable, but high-temperature processing reduces their flavour, texture, colour, and nutrients. Freeze drying combines the best of these processing methods, using today's science and technology to lock in the flavour, nutrient content, colour, texture, and aroma of food while providing shelf-stable convenience. It is easy to cook up a delicious meal in minutes wherever you go!



Looking for an innovative company to help you develop your own label products? Contact us today to see how European Freeze Dry can help you.

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❖ **Real Ingredients** ❖

❖ **Real Food** ❖

❖ **Real Tasty** ❖

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Freeze Dried Meals

Our Meals are Cooked, Frozen and then Freeze Dried - Why is this so Good?

At European Freeze Dry, we offer a service to work with you to develop a recipe to meet your requirements:

- Specific Nutritional Profile
- Specific Calorific Value – VLCD, LCD
- Fortified Products – e.g. Vitamins, Iron Rich, High in Protein
- Special Dietary Requirements

Food Intolerance



Gluten, Dairy, Wheat

Special Diets



Food Fortification
Nutritionally Balanced

Once a recipe is designed, we cook the complete meal and then put through the freeze drying process. Our advanced yet gentle process preserves the meal in optimum condition so that it can be rehydrated quickly - easily restoring the original flavour, texture and above all freshness of the meal like the day it was prepared. We freshly cook the meals at our facility in Preston so we have no need to add artificial additives, stabilisers or starches - commonly found in meals that have been dry blended.

What we offer

- Great tasting 'real' food - using natural ingredients and no MSG's, GMO's or flavour enhancing additives.
- Shelf Stable with a long shelf life - up to 25 years.
- Gently processed and therefore the natural benefits of fruit and vegetables are retained.
- Easy to Prepare - Just add water
- Specially designed meals to meet your flavour criteria and nutritional profile
- As the meals are already cooked, the water rehydrates the meal but there is no further 'cooking' required
- Wholesome, hearty and nutritious meals - anytime, anywhere!
- Our natural and fresh ingredients are gentle on the stomach.
- With our standard ingredients, our recipes are easy to read, you do not need to be a pharmacist to understand what the meal contains.
- Your recipe, our technology!

We cook and freeze dry our products in order to deliver to you a wholesome, tasty and nutritious meal, without the need for artificial flavours, stabilisers or additives.

European Freeze Dry has a strong knowledge in developing meals that cater for specific markets. We offer different packaging options including pouches and tins.



Deskfasting



Emergency Prepared



Sports Nutrition



Post Surgery Aftercare



Care Home Aftercare



Meal Replacements/ Snacks