

Advantages of freeze-dried food

Detail Introduction :

Vacuum freeze-drying is a drying process under extremely low temperature and high vacuum conditions. During processing, the ingredients are basically in an oxygen-free and completely dark environment, avoiding thermal denaturation, effectively maintaining the color, aroma, taste, and shape of fresh ingredients and maximizing the preservation of various vitamins, carbohydrates, proteins, and other nutrients in the ingredients, as well as chlorophyll, biological enzymes, amino acids, and other nutrients and flavor substances.

During the freeze-drying process, the moisture in the food will be precipitated in the original position, which avoids the loss of nutrients and the hardening of the surface of the food.

After dehydration of fresh vegetables and fruits, they taste sweeter and more delicious than the original, due to the concentrated aroma and sugar.

During the freeze-drying process, the solid ice crystals sublime into water vapor, leaving voids in the food, so they therefore have ideal instant solubility and rapid and nearly complete rehydration. Just add an appropriate amount of water when eating, and it can be restored to a near-fresh taste within seconds to minutes. Freeze-dried food is completely dehydrated and light in weight, so it is very convenient to use and carry. Most freeze-dried pet food is packaged in a vacuum or nitrogen-filled to keep away from light. The shelf life of this sealed package at room temperature can be as long as 3 to 5 years or even longer.