



Dehydrated Vegetables for Ramen

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

About Dehydrated Vegetables for Ramen

FARM SOURCED: All of our carefully selected vegetables are gently air-dried; No additives or preservatives; Non-GMO, Gluten-Free, Kosher OU

NUTRIENT RICH: Dehydrated at the peak of their nutrient value, you get more of the nutrition your body needs

SAVE TIME, SAVE MONEY: 12-ounces of dried vegetable soup mix yields 208 ounces of delicious soup; no prep time of vegetables required—add water, cook, and season to taste

ETHICAL & SUSTAINABLE: From our premium-quality ingredients to our recyclable packaging, we take protecting our planet seriously

You may be concerned about these issues

1. Can you cook with dehydrated vegetables?

Dehydrated vegetables are best used as soups, casseroles, sauces, and stews. However, what may serve them and the addition of butter, cheese sauce, or herbs to enhance flavor. Dehydrated vegetables that have been refreshed take less time to cook than fresh vegetables.

2. Are dehydrated vegetables still healthy?

Dehydrated foods also maintain their nutrients for much longer than their fresh counterparts.

Research shows that fresh produce loses its vitamin, mineral, and antioxidant content within a few days of refrigeration — with reductions as high as 50% for some nutrients.