

exotic[®]

freeze dry

**Feel the Freshness,
Taste the Nature**



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Taste the Nature**

Discover Who We Are

Exotic Freeze Dry: Connection, Flavour, and Sustainability



Colombia is well-known for its wide variety of exotic fruits. In the green and fertile landscapes of the **Cundiboyacense region**, we cultivate tropical fruits full of flavour and packed with essential nutrients.

Exotic Freeze Dry is committed to:

- Bring the unique flavours of Colombia to the world, naturally preserved through freeze-drying.
- Enhance the lives of rural women in Boyacá by providing them with fair wages, dignified working conditions, and access to resources that will improve their quality of life and that of their families.



Our Star Fruits

Freeze-Dried Fruits
Exotic Flavor in Every Bite

ORGANIC
FRUITS



Physalis

The Golden Jewel
of the Andes



Origin:

Known by various names such as physalis, uchuva, and golden berry, this small golden fruit originates in the majestic Andes Mountains, particularly in Colombia, Peru, and Ecuador. With a history dating back to pre-Colombian times, this fruit has been cultivated for generations using sustainable Indigenous practices that respect the land.

Flavour Profile:

Physalis offers a distinctive flavour profile, blending sweet and tart notes to create a unique and versatile ingredient that suits any culinary use. Freeze-dried physalis adds an exotic flair to your favourite recipes.

Nutritional Properties and Functional Benefits

Rich in Vitamin C

Dietary Fiber

Powerful Antioxidants

Low Glycemic Index



Passion Fruit

The Passion of Colombia
in your Kitchen

Description:

Passion Fruit (*Passiflora edulis f. edulis*), also known as purple passion fruit, is a tropical gem originating from the mountains of South America. In Colombia, this fruit thrives at altitudes between 1,500 and 2,600 meters above sea level. These regions' cool climate and ideal conditions allow this fruit to develop its sweet flavour with a tangy twist. Each Passion Fruit grown in these areas reflects Colombia's rich agricultural heritage and is renowned for its exceptional quality in international markets.

Flavour Profile:

Each bite of Passion Fruit offers a delightful balance of sweetness, tartness and aroma. Freeze-dried Passion Fruit delivers a burst of flavour and health in every piece.

Nutritional Properties and Functional Benefits

Rich in Antioxidants

Rich in Dietary Fiber

Essential Vitamins and Minerals: potassium, iron, and magnesium

Calming and Digestive Properties



Mango



Description:

The mango (*Mangifera indica*) is a tropical fruit native to South Asia, particularly India and Burma. It is now cultivated in various warm regions worldwide, including Latin America, the Caribbean, and Africa. The mango is renowned for its sweet, juicy flavour, vibrant colour, and distinctive aroma.

Flavour Profile:

Depending on the variety and ripeness, mangoes offer a delightful combination of sweetness and tanginess. They are greatly appreciated for their tropical aromatic profile, which includes melon, pineapple, and peach notes.

Nutritional Properties and Functional Benefits

Rich in Antioxidants: *vitamin C, polyphenols, and carotenoids.*

Promotes Eye Health: *vitamin A and beta-carotene*

Beneficial for Digestion

Supports Cardiovascular Health

Anti-Inflammatory Effect

Aids in Weight Management



Lulo

Description:

Lulo (*Solanum quitoense*), also known as naranjilla in some regions, is an exotic fruit native to the Andes, primarily found in Colombia, Ecuador, and Peru. It has a unique appearance, with green skin turning orange as it ripens. The fruit is covered in small, easily rubbable hairs.

Flavour Profile:

Lulo has a refreshing and distinctive taste. It is often described as a blend of lemon, pineapple, and kiwi, with a perfect balance of tart and sweet. Its pulp is juicy and bright green and contains numerous small seeds.

Nutritional Properties and Functional Benefits

[Rich in Vitamin C](#)

[High in Antioxidants](#)

[Good Source of Fiber](#)

[Low in Calories](#)



CONVENTIONAL FRUITS



Yellow Dragon Fruit

Description:

Yellow Dragon Fruit (*Selenicereus triangularis*), originates from the Americas, specifically from the region extending from southern Mexico to northern South America. The fruit comes from various species of cacti within the genus *Hylocereus* and *Selenicereus*. Cultivated for centuries in these areas, it later spread to other tropical regions, including Southeast Asia, where it has become widely popular.

Flavour Profile:

Yellow Dragon Fruit has a delicate and slightly sweet taste, often described as a mix of kiwi, pear, and melon. The pulp is juicy with a crisp and refreshing texture.

Nutritional Properties and Functional Benefits

[Rich in Vitamin C](#)

[Source of Antioxidants](#)

[Low in Calories](#)



Freeze-Drying: Preserving Nature in Every Package

Content:

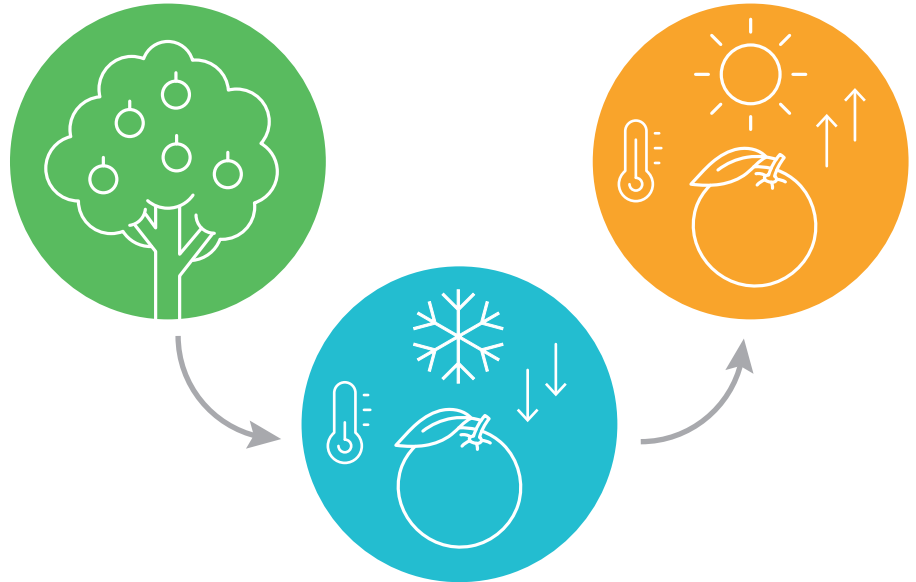
We use freeze-drying, a cutting-edge process that transforms fresh fruit into a vibrant and delicious product that can be enjoyed anytime.

What exactly is freeze-drying?

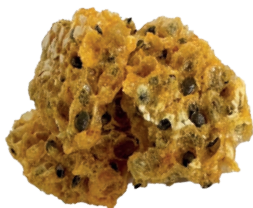
This method rapidly freezes the fruit and removes the water under a vacuum, transforming it into vapour without transitioning through the liquid phase.

Freeze-Drying

The Technique That Makes a Difference



Benefits of Freeze-Drying



Maximum Nutrient Retention Freeze-drying preserves up to 97% of the original nutrients.

Superior Flavor and Texture Our products retain natural, fresh, and vibrant flavour.

Long Shelf Life and Convenience Our exotic fruits last one to two years unopened and don't require refrigeration.

Free from Preservatives and Additives Freeze-drying is an entirely natural process that ensures our fruits are clean and healthy.

Culinary Versatility The fruit is delightfully crispy with a high flavour concentration, offering a unique sensory experience.

Reduced Weight and Volume Without water, our freeze-dried fruits are significantly lighter and more compact than fresh ones.

Minimizing Food Waste Freeze-drying extends the shelf life of fruits, helping to reduce food waste.

Environmental Benefits This process requires less energy than other long-term preservation methods.



Versatility in the Kitchen and Beyond

Healthy Snacks Whether alone or in mixes, freeze-dried fruits give snacks an exotic flavour twist and an extra texture.

Granolas and Cereals The crunchy texture of freeze-dried fruits pairs perfectly with the softness of yoghurt or milk.

Smoothies and Shakes When added to smoothies, they add a refreshing citrusy touch and an extra dose of nutrients.

Dessert Toppings They add a pop of colour, flavour, and texture as a topping for ice creams, parfaits, or pies.

Cocktails Use freeze-dried fruits as a decorative ingredient or to infuse flavour into cocktails.

Cakes and Pies As a filling or part of the frosting in cakes and pies, they cut through the sweetness of desserts, balancing the flavours.

Macarons and Meringues Add freeze-dried powder to macarons to infuse them with a distinctive tropical flavour and vibrant colour without using artificial dyes.



Teas Rehydrated or in powder form, freeze-dried fruits can be used in hot water to make a natural fruit or blended tea.



Plate Decoration Freeze-dried fruits can be used as an attractive decoration for dishes

Beauty Products Take advantage of their antioxidants and vitamin C in homemade face masks or scrubs.

Salads Add freeze-dried fruits to green or grain salads for a sweet and tangy touch.

Cookies and Muffins When preparing cookies or muffins, freeze-dried fruits boost a delicious contrast of flavours and an interesting texture.

Sauces and Reductions In sauces or reductions for meats, poultry, or fish.

Confectionery Infuse chocolate with the intense flavor and crisp texture of freeze-dried fruits for a truly elevated taste experience.



Commitment to Quality and Sustainability

“Certified Quality and Commitment to the Environment”

At **Exotic Freeze Dry**, quality is not just a promise but is at the core of everything we do. Our organic freeze-dried exotic fruits are more than just a delicious treat; they represent our unwavering commitment to the highest international quality and sustainability standards.



Our Certifications of Excellence

We are currently in the process of obtaining these certifications to further solidify our commitment:

GlobalGAP: From the field to your table, we control each stage of the process to ensure products of the highest quality.

Organic EU: Our organic fruits are cultivated without synthetic pesticides or chemical fertilisers. Our dedication to delivering top-quality products to the consumer while safeguarding local ecosystems is unwavering.

GRASP: We aim to support fair and safe working conditions while striving to empower and value the efforts of the passionate farmers behind every fruit. of those who make it possible for our exotic fruits to reach consumers.

Fairtrade: We are dedicated to advocating for improved working conditions for our farmers and workers.





Join the Exotic Freeze Dry Experience

¿Are you excited to learn about
our freeze-dried exotic fruits, whether
organic or conventional?

Let us share it with you and sample our
delicious offerings without delay!

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