



Export Iranian Foodstuff



- ❖ Web: www.SBGroup.ir
www.SunExport.ir
- ❖ Email: info@SunExport.ir
- ❖ Tel: +98-21-88835643
+98-21-88826305
- ❖ Address: 2nd floor, #130,
Karimkhan Zand Ave., Tehran,
Iran.

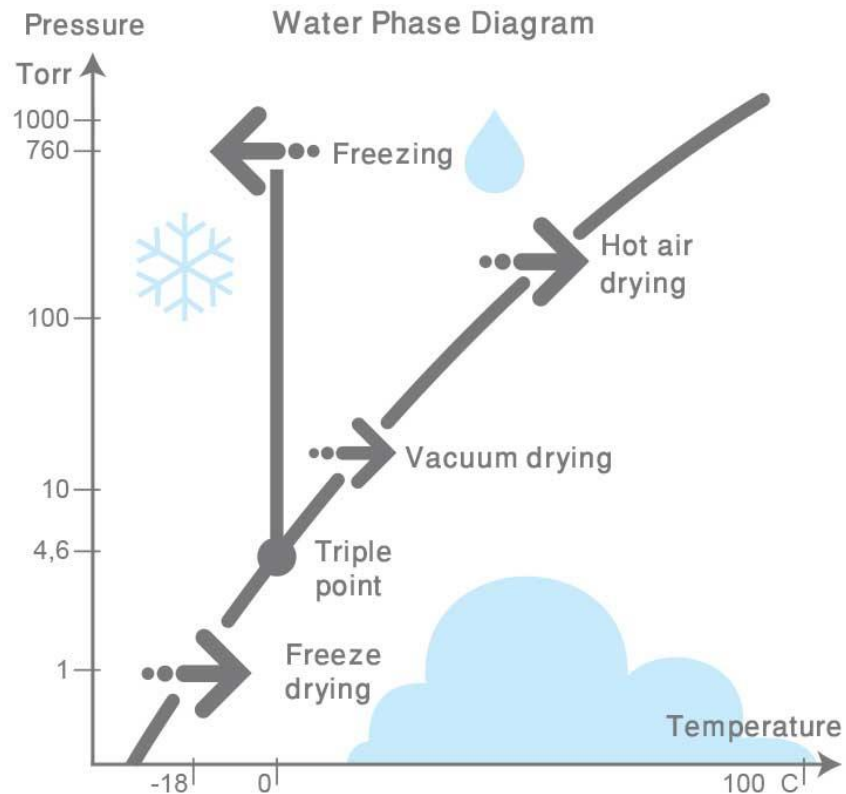
“SunSeas Business Group” is an international company specializing in exporting of Iranian food related products to the whole world.

“SunSeas Business Group”, also helps the domestic industries in order to develop their market and introduce Iranian high-quality goods to the world and also the demonstration of the capabilities of Iranian producers.

According to exclusive export agency contract between “SunSeas Business Group” as an exclusive export agent and “Khoshkmana co.” as a supplier, “SunExport” is our department which is responsible for promoting and globalizing the supplier high-quality products.

Please [contact us](#) for any further information.





- **Freeze Drying** is a process in which **ice** is evaporated from a frozen **product** without any melting taking place. This process (called sublimation) takes place at a very low temperature and pressure leaving behind a high-quality **product**. The goal of **freeze drying** is to produce a substance with good shelf stability which is unchanged after reconstitution with water, although this depends also very much on packaging and conditions of storage.

The advantages of **freeze drying** can be summarized as follows:

- The drying at low temperature reduces degradation of heat-sensitive **products**. The freeze dried product retains most of the aroma, flavor, vitamins and nutritional values of the fresh product.
- The **freeze dried product** preserves the original color and shape.
- The **moisture content** of the final product can be controlled during the process. The **freeze dried** product has a long shelf life due to low residual moisture.

Freeze-Dried Seasonings





Freeze Dried Parsley

Code: 5



Freeze Dried Tarragon

Code: 3



Freeze Dried Basil

Code: 4



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Freeze Dried Mint

Code: 2



Freeze Dried Coriander

Code: 6



Freeze Dried Dill

Code: 1



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Freeze Dried Spinach

Code: 7



Freeze Dried Leeks

Code: 8



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Freeze Dried vs. Dehydrated Foods

- Texture

Because **freeze drying** removes nearly all of the moisture or water content from the food, it has a **much crispier**, crunchier texture than food that is simply dehydrated.

- Shelf-Life

Because **dehydrated foods** contain about a third of their moisture, they have a **much shorter shelf-life** than freeze dried foods.

- Additives

Because **freeze drying** removes most of the moisture in each snack, there is **no need to add in additives** to preserve the food for long periods of time. Dried snacks, on the other hand, usually do require a fair amount of preservatives to keep them fresh.

- Nutrition

Freeze dried foods retain all or nearly all of their **original nutrients** after undergoing the freeze dried process. Dehydrating can strip foods of more of their nutritional content due to the heating processes that are commonly used to evaporate some of the moisture on the inside of the food.

- Taste

Of course, many consumers wonder what the difference is in terms of taste when it comes to freeze dried and dehydrated snacks. **Dehydrated foods** can lose much of their flavor, mainly due to the **heat drying processes** used to remove the moisture.



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