

OUR MIRVAC®

unlike any other

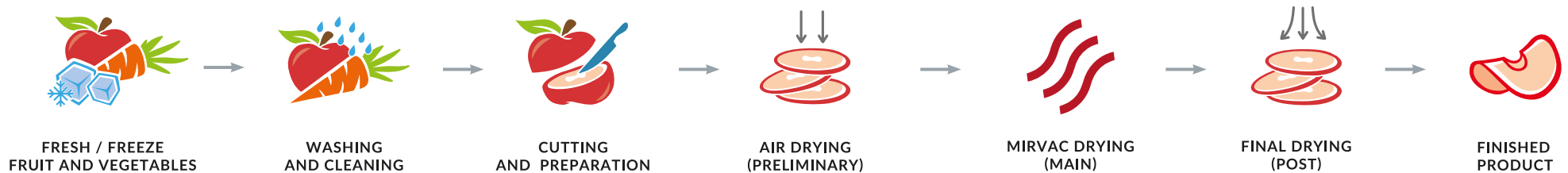
■ Description:

A drying method which brings unique effects in a **very short time** and at a **low (but positive) temperature**. It is used for fruit and vegetables, among others. It allows you to maintain a **very high level of nutritional value** in the final product. Dried products recover their **natural texture, taste and smell** in the rehydration process, depending on the raw material used.

■ Main advantages of the technology:

- stable product structure
- wide range of shapes and fractions
- microbiologically clean
- low bulk density of products
- adaptation to individual customer needs

■ Production process:



Product categories:

- dried vegetables
- dried fruit
- superfoods
- dried cheese

DO YOU WANT TO KNOW THE DETAILS?
Get in touch with our team!