

When you need taste & texture

Osmotic Dehydrated Fruit & Vegetables

Value added applications in food
processing industry

Using natural osmosis, we remove water from the fruit and vegetables. Then the fruit is dried on low temperature in a gentle process, where moisture content is further reduced to make the product shelf stable.

**ONLY
NATURALLY
PRESENT SUGARS**

Nutritional value
of fresh fruit, better
texture and visual
effect.



Product portfolio

Pumpkin

Sour Cherry

Pomegranate

Carrot

Blueberry

Raspberry

Blackberry

Black Currant

Strawberry



 **Desing**

Why OD fruit and vegetables is the food of the future?

- **PlusJus** line made with juice concentrates and without added sugar
- Vegan & Vegetarian
- 100% fruit or vegetable
- No preservatives
- Different size and formats
- Keeps natural flavor and taste of fruit or vegetable
- Keeps minerals and vitamins inside fruit or vegetable
- Allergen free
- Palm oil free

Manufacturing benefits

- Shelf life 12-15 months
- Water activity ≤ 0.60
- Moisture $\leq 18\%$
- Packaging
PEPA bag 5kg / 3 x 5kg in a box
Pallet packaging 720kg, 6 rows x 8 boxes



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Wide application of OD fruit

