

Freeze-Dried Ingredients for Modern Food Brands

Clean-Label | **Shelf-Stable** | **Ingredient-Led**

Premium freeze-dried fruits, vegetables, sprouts, and functional ingredients designed for food brands, private labels, HoReCa buyers, institutional kitchens, pet brands, and export-oriented businesses.

Wholesome Nutrition.
Simplified.



No
Preservatives



Private Label
Support



Bulk
Supply



MOQ
from 5 kg



Built for Brands That Need **Reliable Natural** Ingredients

Indo Tradiz Foods develops freeze-dried ingredient formats for businesses that need clean-label, shelf-stable, and high-quality natural inputs. Many fresh ingredients are difficult to manage due to short shelf life, wastage, handling complexity, seasonal availability, and cold-chain dependency. Our freeze-dried formats help brands improve usability while retaining ingredient character, colour, aroma, and nutritional value.



Freeze-Dried Fruits

For snacks, cereals, toppings, bakery, desserts, beverages, and premium ingredient applications.



Freeze-Dried Vegetables

For ready-to-cook products, HoReCa kitchens, instant mixes, meal components, and formulation use.



Sprouts & Functional Inputs

For nutrition-led blends, wellness products, functional foods, and differentiated ingredient concepts.



Food & Pet Applications

Ingredient formats suitable for selected food brands, pet nutrition brands, private labels, and B2B buyers.



Why Businesses Work With Us



Reduced cold-chain dependency



Better shelf stability



Lighter logistics



Clean-label positioning



Flexible supply formats



Private label and bulk support



The Advantage of Freeze-Drying

Freeze-drying removes moisture through low-temperature sublimation, helping preserve the ingredient's structure, colour, aroma, and natural character better than many conventional drying methods. It creates a lightweight, shelf-stable format suitable for brands that need better storage, easier handling, and premium ingredient quality.



Long Shelf Life

Supports easier inventory planning, distribution, and product development.



Low Moisture Format

Suitable for controlled storage and B2B ingredient handling.



Lighter Weight

Helps reduce shipping load and improves logistics efficiency.



Better Ingredient Identity

Maintains stronger visual and sensory appeal for premium positioning.



Format Flexibility

Available as slices, cubes, granules, powders, or custom formats depending on ingredient and application.



Built for supply chains that need stability, consistency, and convenience.



Ingredient Solutions Across Multiple Categories

We offer freeze-dried ingredients across multiple categories to support retail brands, food service operations, formulation teams, private label projects, and export-driven businesses.



1. Fruits

Designed for snack brands, cereal mixes, toppings, confectionery, bakery, desserts, beverage blends, and nutraceutical applications.



2. Vegetables

Useful for recipe integration, HoReCa kitchens, instant mixes, ready-to-cook formats, meal components, and ingredient blending.



3. Sprouts & Functional Inputs

Suitable for wellness products, protein blends, nutrition-led formats, and differentiated product concepts.



4. Custom Formats

Selected ingredients can be developed in alternate cut sizes, powders, granules, or custom blends based on project requirements.



Applications span food brands, pet brands, ingredient buyers, and export-oriented businesses.



Fruit Ingredients With Premium Visual Appeal

Freeze-Dried Fruits

Our fruit range is designed for brands and buyers looking for flavour-rich, clean-label ingredients with strong commercial usability.



Best Suited For

- Snack and health food brands
- Cereal and granola brands
- Bakery and dessert applications
- Beverage and nutraceutical blends
- Toppings, inclusions, and premium mixes



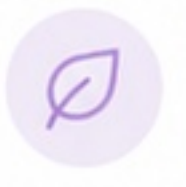
Key Strengths

- Strong natural flavour concentration
- Good visual appeal for premium products
- No added preservatives
- Easy integration into multiple product formats
- Lightweight and convenient for storage



Considerations

- Premium positioning compared to conventional dried formats
- Moisture-controlled storage required after opening
- Final texture and application depend on ingredient and cut size



Illustrative Range

Mango, Banana, Apple, Pineapple, Papaya, Guava, Strawberry, Kiwi, Jamun, Amla, Orange, Lemon, Sapota, and more.

Vegetable Formats for Convenience and Consistency

Freeze-Dried Vegetables

Our vegetable range is built for operational convenience, ingredient consistency, and application flexibility across food businesses.



Best Suited For

- Ready-to-cook and ready-to-eat brands
- HoReCa and institutional kitchens
- Cloud kitchens and food service operations
- Ingredient traders and formulators
- Export and specialty food buyers



Key Strengths

- Reduced preparation dependency
- Consistent usable format
- Better shelf stability than fresh produce
- Convenient for blending and formulation
- Useful for recipe standardisation



Considerations

- Rehydration behaviour varies by ingredient and cut size
- Not every use case will perform exactly like fresh-format cooking
- Moisture-controlled handling is important after opening



Illustrative Range

Onion, Garlic, Tomato, Carrot, Beetroot, Pumpkin, Sweet Potato, Spinach, Corn, Green Peas, Ginger, Mint, Fenugreek, Coriander Leaf, and more.

For Innovation-Led Food and Nutrition Brands

Specialty, Exotic & Functional Ingredients

Along with core fruit and vegetable formats, we also work on selected specialty ingredients that help brands build differentiation and stronger premium positioning.



Examples Include

- Broccoli
- Kale
- Celery leaf
- Zucchini
- Bell peppers
- Asparagus
- Oyster mushroom
- Functional sprouts
- Selected botanical-led concepts



Why This Category Matters

- Supports niche and premium product development
- Enables stronger category differentiation
- Useful for innovation-led brands and specialty blends
- Suitable for wellness, export, and functional positioning
- Helps create unique product stories



Available subject to project scope, application fit, raw material availability, and commercial discussion.



Flexible Formats for B2B Buyers

Customisation & Supply Capability

We support businesses looking beyond standard ingredients through flexible commercial and product development support.



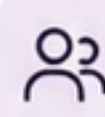
What We Can Support

- Private label discussions
- Bulk ingredient supply
- Selected custom cut sizes
- Powder and blend discussions
- Project-based product development
- Regional or application-led ingredient combinations
- Retail-ready pack discussions for selected projects



Supply Formats

- Trial / sample quantities
- Retail-ready packs for selected projects
- 1 kg packs
- 5 kg bulk packs
- Larger bulk formats on request



Engagement Model

We typically begin with a product-fit discussion, followed by sample evaluation and commercial alignment before scaling supply.



Tailored for B2B Needs



Private Label Friendly



Scalable Supply



Quality & Consistency Assured



Ingredient-Led Innovation

Built for Brands, Buyers, and Commercial Supply Chains

Who We Serve

Our freeze-dried ingredient formats are designed for businesses that need stable, premium, and practical natural ingredients.

Ideal For



Food and snack brands



Health and wellness brands



Ingredient traders
and bulk buyers



HoReCa and
cloud kitchens



Institutional food
programs



Export-oriented buyers



Private label and
co-packing partners



Selected pet food and
pet treat brands

Commercial Highlights

- ✓ MOQ from 5 kg per SKU
- ✓ Sampling available
- ✓ Private label supported
- ✓ Bulk supply available
- ✓ Lead times shared based on SKU and order size
- ✓ Custom formats available for selected projects



Sourced with care.
Processed with precision.



Reliable supply.
Consistent quality.

Real Ingredients. Better Stability. Smarter Supply.

Whether you are building a new brand, expanding a product line, or sourcing ingredient-led formats for commercial use, Indo Tradiz Foods can support your journey with clean-label, shelf-stable freeze-dried solutions.

Start With a Sample Evaluation

-  Sample dispatch
-  Product discussions
-  Private label enquiries
-  Bulk ingredient supply
-  Commercial conversations
-  Custom format discussions

Indo Tradiz Foods Pvt Ltd

-  104/A, Neelkamal CHS,
Tilaknagar, Dombivli East, 421201
-  +91 9987372537
-  mrunal.thorat@indotradizfoods.com

Indo Tradiz Foods 

Wholesome Nutrition. **Simplified.**