



ALL NATURAL...

REPTILES LOVE IT...



Benefits of Freeze Dried

Freeze Dried foods remove water for stability and storage while preserving all of the benefits of the original product. The process is one that a vacuum is pulled at a low temperature (55-100°F) in a chamber full of product set on shelves. As the trays warm in the chamber the water will steam out of the product, the steam collects on condensers removing the water. This allows for convenient storage. That's why rations for military, back packers and survival kits all contain freeze-dried products. Add water and reconstitute nutritionally the original product.

Freeze Dried Versus Dehydrated and Sun Dried

The difference between freeze drying, dehydrating and sun drying is that freeze dried doesn't shrink in size or toughen in texture while maintaining the nutritional values as the fats and vitamins in various forms will not be destroyed at low process temperature. After 126°F, fats will deteriorate and vitamins will degrade. Most dehydrated foods are dehydrated at a temperature of 130°F or higher, sun drying causes significant loss of vitamins (53%-94%), which is why freeze-dried foods, are superior to dehydrated or sun dried.

