



## Taste, Health & Convenience

Low Temperature Cold Dried - Fruits, Vegetables, Herbals and Flowers



### Aum Agri Freeze Foods

Manufacturers & Exporters of Dried - Fruits, Vegetables, Herbals & Flowers

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## *Savor your favourite delicacies all year round!*

Dried Food Products have recently gained a lot of popularity due to the sheer convenience and flexibility they offer in kitchens. Unlike processed foods, these are just physically dried wherein the natural flavours and nutritive elements are preserved. The latest state-of-the-art equipment and technology employed for the drying process assure of 100% purity and a long shelf life. As without the water

content the foods can not decay, there is not need of adding preservatives. The result – 100% pure, natural, healthy foods at your disposal all year round regardless of season. You can have your favorite Strawberry-Vanilla shake in its natural form, all year round. Mechelec Group since 1960 have been one of the leading manufacturers of refrigeration appliances and equipment.

Mech Air Industries, a subsidiary of Mechelec Group, provide complete turnkey solutions in Cold Chain Management from manufacturing equipment to installation and functioning. With this rich experience in food industry, Aum Agri Freeze Foods carries the baton further with Low Temperature Cold Drying of highest quality fruits, vegetables, herbs and flowers.







Thermal drying is one of the most important unit operation in post harvest processing. It is used to reduce the water content in food and agricultural products like fruits, vegetables, herbs, flowers etc. The purpose of performing this operation is to prolong the shelf-life of the products by reducing the water content to a level where growth of mould is inhibited..

Since many of the active ingredients of bio-materials are heat sensitive, selection of a proper drying system is vital to their postharvest processing. Improper selection of drying conditions can lead to denaturation of products or transformation of toxins.



### Drying Techniques:

1. Sun drying / solar drying
2. Atmospheric drying
  - a. Batch Processing (kiln, tower and cabinet driers)
  - b. Continuous Processing (tunnel, belt, fluidized bed, spray, drum and microwave)
3. Sub-atmospheric dehydration – low temperature cold driers

Aum Agri uses the most advanced of these three processes i.e. Low Temperature Cold Drying. This process maintains flavour, colour, aroma & nutrition values in tact.

We treat fruit, vegetables, herbals & flowers in powder form, cubes, flakes, granules & in many other shapes.

The advantages of our process are :

- Low temperature drying prevents thawing of food stuff
- Porous dried, highly, hygroscopic particles reconstitute readily
- Lower density than the original food
- Rapid complete rehydration possible
- Excellent storage stability

### *Aum Agri Freeze Foods: A legacy*

Aum Agri Freeze Foods is a division of Mechelec group of companies, incepted in 1960. We are one of India's leading manufacturers, processors and exporters of Fruit, Vegetable, Herbal and Flower Powders. We specialize in providing 100% natural, tasty and nutritive dried foods with absolutely no

additives. A single process is involved that allows long shelf life and permits food products in dry particulate form to be created to the highest quality standards. Our role is to add Convenience in addition to Health and Taste for bulk producers like hotels, restaurants, caterers, etc. as well as

people who have hectic routines and don't get time to cook. All Fruit, Vegetable & Herbal powders are prepared in a very controlled atmosphere where taste, natural flavours, and nutrients are retained. We DO NOT use any preservatives or additives.



Food Process



Natural Form



R & D Department



Quality Control



## APPLICATIONS

Right from your starters to your deserts - soups, breads, curries, stir fries, salads, juices, ice-creams, milk shakes...you name it! Apart from that, medicinal, cosmetic, ayurvedic, and processed food industry can also benefit from these products.



## Who can use it?

Practically everybody! The basic purpose of dried food is achieving convenience while maintaining inherent nutritional value and taste. They have large applications for bulk producers like hotel kitchens, catering houses, manufacturers of herbal products, pharmaceuticals, dairy industry, food processors, bakery etc. It is a boon for housewives and ideal for working wives. Advantages of using dried products are manifold including huge saving in time, flexibility of blending healthy ingredients with various preparations, and getting innovative - you might just come out with that perfect recipe for success!





# 100% Natural fruits



*Why not try....*

## Strawberry

- Strawberry Powder is used in Squashes, Ice-creams, and a variety of Desserts
- To prepare Strawberry Jams and Jellies
- Blended with Vanilla, it would make a delicious Strawberry-Vanilla Milk Shake
- Add to sweetened yogurts and serve chilled for a refreshing delight



## Custard Apple (Sitafal)

- Sitafal Powder is used to enrich Bakery foods
- To make baby foods healthier and tastier
- In ice-creams and kulfis for that special flavour
- Sitafal Shake is prepared by mixing the powder and sugar with cold milk. Also used in making rabdi, thick shakes, creamy puddings, etc.



## Pineapple

- Can be added to fruit salads
- Pineapple pies, cakes, ice creams, yogurt, punches and other desserts can be prepared with ease
- Treat your family with healthy refreshing pineapple juice everyday



## Sapota (Chikoo)

- Add vanilla flavour along with chikoo powder for a yummy chikoo ice-cream
- Add to sweetened cold milk, you can have your favorite chikoo shake all year round
- You can add chikoo powder to baby foods. The babies love it and it is healthy



# 100% Natural herbs

Why not try....



## Indian Gooseberry ( Amla )

- Low Temperature Cold Dried amla is the main ingredient in herbal preparations, primarily chyawanprash,
- to enhance the antioxidant properties and Vitamin C content.
- Add to herbal tea, it gives a perfect blend of flavour and antioxidant benefits
- An Amla drink blended with mint leaves and topped with a lemon would make a refreshing cooler which would also assist digestion



## B a s i l ( Tulsi )

- Tulsi powder is used in variety of herbal ayurvedic formulations. Tulsi herb is predominantly used in bronchitis and asthmatic medicines
- Tulsi, had in any form, acts as an appetizer and promotes digestion by helping in secretion of digestive enzymes
- Mix with olive oil, tomato puree and garlic to make a salad dressing
- Sprinkle over pizzas, roasted vegetables or tomato soup
- Add to tomato sauces for pasta



## G i n g e r

- Use the ginger powder in cooking for the added convenience
- Add to cake, biscuits and sponge puddings to give a warm sweet flavour
- Prepare a delightful ginger punch blending it with seasonal fruits
- Add ginger powder to your tea along with a small amount of tulsi



## M i n t

- Can be used in herbal supplements to harness numerous benefits of mint
- Prepare a mint-coriander chutney served with poha
- Mint is commonly used with peas, carrots, potatoes, eggplant, beans, and corn to pep up the flavor
- Add to Dahi with diced cucumbers for an ideal Raita Dip
- Sprinkle Mint onto green salads for added flavour





# 100% Natural veggies

Why not try....



## S p i n a c h

- Add Spinach powder to any of your preparations to enhance nutritional value
- Palak puree can be easily prepared using spinach powder for Palak Paneer
- Spinach based savorys can be easily prepared like Chana Saag, Saag Murgh, Mutter Palak, Aloo Palak, Palak pulav, etc



## Bitter Gourd ( Karela )

- Karela is a blood purifier, activates spleen and liver. Add in food preparation to enhance the nutritional value.
- Can be blended with spicy tomato juice for a tinge of bitter-sweet savor
- Can be mixed with soups and gravies. Karela is known to be highly beneficial for diabetics



## Fenugreek ( Methi )

- Add to casseroles for a subtle curry spice flavour
- Add to lentils, soups and dals
- Add Methi Powder to any of your preparations to enhance nutritional value as it is known to lower blood pressure and LDL blood cholesterol levels in the body
- Methi is great in pickles



## Green Chillies

- Flavour the oils for stir fries by adding one of two whole chillies in pre-heated oil for about a minute, then remove before adding your preparations.
- Add to Indian, Mexican and Thai dishes for heat and flavour.
- Add Whole Chillies to pickles for extra bite and visual appeal



# 100% Natural veggies

Why not try....

## Drumsticks

- ▶ Drumsticks are mainly used in curries, kormas, and dals
- ▶ Apart from that it also makes savory cutlets
- ▶ It imparts that special flavour to sambhars
- ▶ Drumsticks-aloo is a delightful preparation in Indian cuisine
- ▶ Highly useful in joint pains



## Bottle Gourd

- ▶ The Juice of this vegetable is known to have very high medicinal value. It controls blood cholesterol level and is used to treat stomach acidity, indigestion, and ulcers
- ▶ The juice is very beneficial if had after excessive consumption of fatty or fried food
- ▶ The juice is used for rehydration in case of diarrhea or diabetes



## Other Products

### VEGETABLES

1. Carrot Powder / Cubes
2. Cucumber Powder
3. Cluster Bean (Guar) Piece.
4. Coriander Powder / Leaves
5. Chori (Long Bean) Piece.
6. Green Chili Powder
7. Green Garlic Powder
8. Green Turmeric (Cubes)
9. Kankoda (Squash) Slice
10. Lemon Powder
11. Okra (Lady Finger or Bhindi) Piece
12. Parsley
13. Red Onions Slice / Cubes / Powder
14. Red Beet Powder
15. Sweet Neem (Powder)
16. Sweet Potato Powder
17. Tomato Powder
18. White Onions Slice / Cubes / Powder

### HERBS & FLOWERS

1. Arudusi Powder
2. Ashwagandha Root Powder
3. Brahmi Powder
4. Lemon Grass
5. Neem Powder / Leaves
6. Orange Peel
7. Pomegranate Peel
8. Red Rose
9. Satavari Powder
10. Stevia
11. Pink Rose

### FRUITS

1. Apple Cubes
2. Apple Powder
3. Green Papaya Powder
4. Ripened Banana Powder

Any other product will be supplied on request

