

THE TASTE WORLD TRUST™



## THE WIDEST RANGE OF LTCD PRODUCTS UNDER ONE ROOF

VEGETABLES • HERBS • FLOWERS • SEASONINGS

The food Architect with Authentic Art of Cold Drying giving true Taste of Customized Culinary

Get a wide range of products all year round with 100% natural taste.

Available in **Powder, Granules, Cubes, Slices, Chunks** or as per your requirements.

### Advanced LTCD Process

Aum Agri's unique Low Temperature Cold Drying (LTCD) technology incorporates stringent processes for drying the fruit / vegetable / flower / herb in a sterilized closed room at low temperature, to reduce microbial load and allow easy rehydration. This ensures that the product retains 100% natural nutrients, taste, colour, flavour and aroma.

### Ideal For

- Processed food manufacturer
- Dairy industry
- Hospitality industry
- Manufacturers of herbal products
- Food processing industry
- Cosmetic products

### Advantages

- Taste, flavour & aroma retained
- Processed in holistic way
- Super convenient & time saving
- No additives & preservatives
- Long shelf life



### Aum Agri Freeze Foods

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ISO : 22000 : 2005  
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