

We freeze dry everything from A to Z

We place special emphasis on the advantages of freeze drying all basic meats, poultry and seafood.

That's what makes it tough to tell you exactly what we can do for you. Here are some examples of food we have freeze dried or tested for a broad variety of industrial accounts.

Apples
Asparagus
Bacon
Bamboo Shoots
Beans
Beef
Blackeyed Peas
Blueberries
Boysenberries
Cantalope
Carrots
Celery
Cherries

Chicken
Clams
Corn
Eggs
Fish
Frankfurters
Green Beans
Guava
Ham
Honey Dew Melon
Ice Creams
Lobster
Meatballs

Mushrooms
Noodles
Okra
Onions
Oysters
Papaya
Peaches
Peas
Pineapple
Plums
Pork
Potatoes
Raspberries

Rice
Salmon
Sausage
Shrimp
Squid
Strawberries
Trout
Tuna
Turkey
Watermelon
Yogurt
Zucchini

Instant rehydration...

either at the production or consumer level may be a huge advantage to you.

Very long storage or shelf life

at normal room temperatures may allow you a broad new range of flexibility in your production schedules.

At 10 to 20 percent of normal weight,

freeze drying might save you a few bucks on shipping, too.

Freeze dried meat ingredients

may open many new product opportunities.

If you haven't explored the advantages of freeze drying for your products, call us. Our Product Development and Engineering Departments have helped solve a lot of problems for a lot of industrial customers.

Call or write us for more information.



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