Freeze drying is the process of preserving food by rapidly freezing it and then subjecting it to a high vacuum that removes ice by sublimation. Each Freeze-Dried (FD) cycle takes anywhere from 24-36 hours in the machine. This is not including any preparation of the food before and after the FD cycle.

The great thing about freeze dried food, is that as long as you keep in the packaging, it will last for years! Everyone who tastes our FD fruits are amazed how they taste exactly as they did in their original form. The flavor and nutritional value are retained in the freeze dry process. The only thing missing is the water content!

One advantage of freeze drying is that the food is preserved at the peak of ripeness and nutrient content remains the same. Healthy snacks that taste GREAT! Perfect for hiking, camping or just general snacking!

Our freeze dried dog treats are great for training! I currently use beef liver and boneless chicken breast as our treats. We have customers who say their cats love them just as much!

Thank you for viewing our site!