

Darlac Farms



<p>Banana Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>GRAPE FRUIT Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Lemon Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Jackfruit Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Strawberry Variety: Local variety Specs: Whole</p>	<p>Avocado Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Sour apple Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>
<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Pineapple Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mushroom Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>
<p>Banana Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Pineapple Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Lemon Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Strawberry Variety: Local variety Specs: Whole</p>	<p>Strawberry Variety: Local variety Specs: Whole</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>	<p>Mango Variety: Local variety Specs: Size 2 - 3cm Powder</p>

FREEZE DRIED FRUITS

Freeze drying is a technique also known as "freeze drying" or "lyophilization" technique, often used for preservation and transportation while still ensuring the original product quality. Darlac Farms is proud to be one of the few factories in Vietnam that own this high-end food drying technology.

- Maintain The Original Shape And Structure Of The Product
- Maintain Of The Best Color, Nutrition, Value And Flavor
- No Oil Frying, Safe For Health
- Drying A Variety Of Products With High Quality Standards



Instructions For Use And Preservation

Packing Material	PET/ALU/LOPE In Carton
Storage Method	Store in a cool and dry
Shelf Life	24 months from the date of manufacture

Packaging Detail

Home Packaging

Freeze Dried Fruits

NAME	NET WT				
Apple	10g	10g	10g	10g	10g

Freeze Dried Fruit Powders

10g 10g

Apple	10g	10g
Banana	10g	10g
Orange	10g	10g

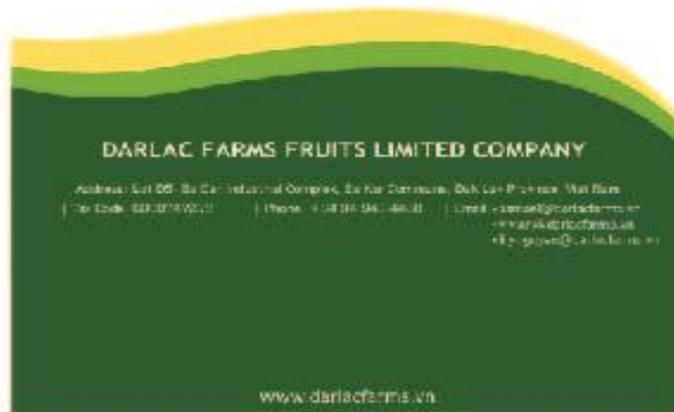
Bulk Packaging

2.5kg 3kg 5kg

Apple	2.5kg	3kg	5kg
Banana	2.5kg	3kg	5kg
Orange	2.5kg	3kg	5kg



Support Packaging According To Customer Requirement



DARLAC FARMS FRUITS LIMITED COMPANY

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Spina
Italy: Tirolo, Veneto
000: Pizza, White



Spina
Italy: Liguria
000: Pizza, White



Spina
Italy: Lazio, Umbria
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