





Pellagic Food Ingredients Pvt Ltd is a leading global suppier of frozen fruit and vegetables processed through Individual Quick Freezing (IQF)/ Bulk Freezing technology

IQF commonly known as Flash freezing is a commercial freezing technology that allows fruits and vegetables to retain its quality and original nutritive value by preventing the formation of large ice crystals in the fruit cells. Since each whole fruit is individually frozen, particles do not cohere and the final product is not frozen into a solid block.

IQF generally takes place in two stages. In the first stage, the product is partly frozen to a pre-determined point and thereafter, fluidized to a semi-weightless stage by partially suspending it in the air in the second stage. The velocity and pressure of air in the process is adjusted to ensure ultra rapid freezing in IQF form.

Advantages:-

- · Eliminate reprocessing and thus considerably reduce the drop loss during thawing & refreezing.
- It also gives a longer shelf life to the fruits and vegetables.
- · Convenient to use in various applications like smoothies, Float drinks, Fruit salads etc

Our focus is both on bulk and retail sales. We are also talking contract manufacturing for interested buyers. Over the years, volume of exports of frozen fruits and vegetables from India has increased in manifold. We export to countries such as Portugal, Dubai, France, USA, Japan and many more across the globe. The product basket has also increased to cover more value added products. Currently, the ranges of products exported in this category

- Frozen fruit pulps
- Frozen fruits chunks, cubes, slices and other assortments.
- Frozen mainstream vegetables.

Our strong position enables us to take a great deal of the risks, which worldwide export does entail, away from our customers. On no account will they have to worry about the delivery of the right product with the desired quality at the best time at the most profitable price. Quality of our products is paramount to us but equally so is communication with our customers and suppliers.



processine lines

process Flow

products



Reception of raw products & manual sorting

Pneumatic cleaning

Washing & de-stoning

Inspection

Trimming, Shelling, Sizing, Sniping, Pitting and Skinning



· Washing & Sorting

Grading/Inspection

• Weighing & Packing

· Dicing/Slicing

• IQF Freezing

· Peeling



Cooling

Sorting

Individual Quick Freezing

Grading

Packing

Storage



Fruit Products:

Mango, Guava, Papaya, Pomegranate Muskmelon, Litchi, Strawberry, Cherry

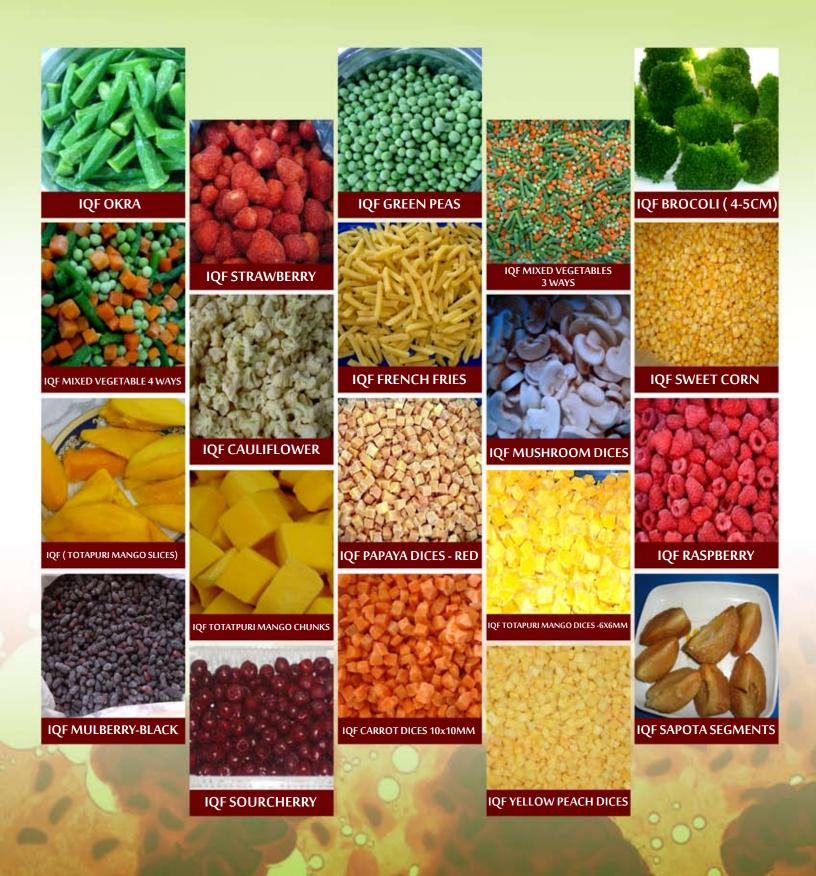
Vegetable Products:

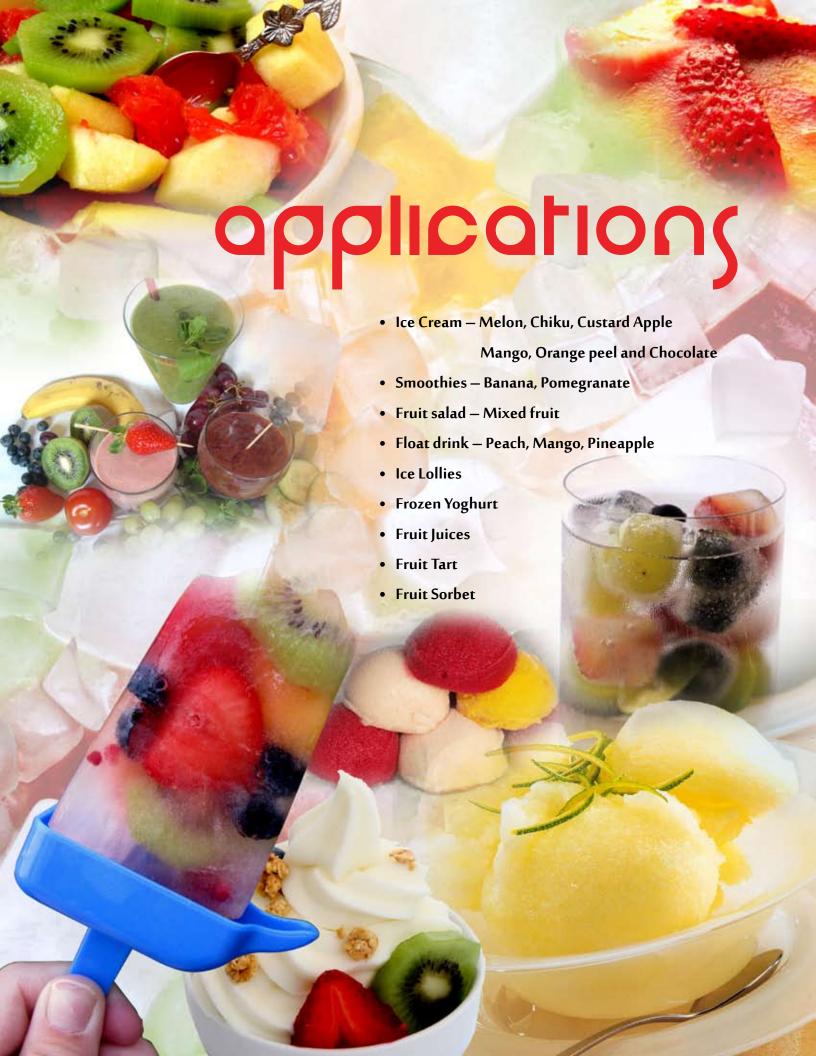
Carrot, Beans, Cauliflower Green Peas, Sweetcorn, Mix Vegetables





iqf fruits and vegetables





UISION

Driving force in the ingredients Industry

To be a significant and unique supplier of a broad range of globally sourced quality ingredients to the food, naturalistic and other selected markets in India and other countries.

MISSION

Leader in innovation & creativity

To speculate demands and to offer innovative, quality, hygienic and value added ingredients to satisfy consumer demands.

Deliver speculate far beyond expectations

To continuously provide extra value to our customers, suppliers, employees, shareholders and society.

Operate to the high standards

To conduct business fully complying with legal and industrial requirements and at the highest level of ethical behavior in socially responsible and environmental friendly fashion.



