



## Lyophilized foods and their advantages

Lyophilized foods from Onix Lios undergo a process of high tech dehydration known as lyophilization, which maintains the food's structure, flavor and nutrition.



# What is lyophilization and its advantages?

The lyophilization process involves two methods of conservation of biological products: freezing and drying. The lyophilized product, after frozen below -30° C, is submitted to a very low pressure (high vacuum), causing the water of food that has been transformed into ice, sublimated (transformed directly from the solid to the gaseous state). The final result is a product with porous structure and free of moisture. Lyophilized foods have their unique properties maintained – shape, colour, aroma and flavor, with low amounts of sodium.

There are no added sugar, dyes and preservatives in the process. The decrease of weight and volume, in the final product, gives the opportunity to handle foods that are perishable, without the need for cooling. This facilitates logistical operations of storage, transport and distribution, as when stored properly, even at room temperature, resists and stays intact for many years.

## LYOPHILIZED DWARF BANANA 10G

Code: 7 898965 250010  
Origin: Brazil  
Product Box: 100 Units - 1kg

### NCM/Tax Classification

0803.90.00

## LYOPHILIZED TOMMY MANGO 10G

Code: 7 898965 250027  
Origin: Brazil  
Product Box: 100 Units - 1kg

### NCM/Tax Classification

0804.50.20



| DWARF BANANA                      |         |        |    |
|-----------------------------------|---------|--------|----|
| Nutritional Facts                 |         |        |    |
| Per freeze dried portion of 10.0g |         |        | DV |
| Energy                            | 39 kcal | 163 kJ | 2% |
| Protein                           | 0.5 g   |        | 1% |
| Fat Total                         | 0.0 g   |        | 0% |
| Saturated                         | 0.0 g   |        | 0% |
| Monounsaturated                   | 0.0 g   |        | 0% |
| Polyunsaturated                   | 0.0 g   |        | 0% |
| Carbohydrates                     | 9.1 g   |        | 3% |
| Fiber                             | 0.7 g   |        | 3% |
| Sodium                            | 0.4 mg  |        | 0% |
| Vitamin C                         | 2.3 mg  |        | 5% |

% Daily values are based on a diet of 2000kcal or 8400kJ. Your daily values may be higher or lower depending on your calorie needs.

\* Trans fat free

Allergy advice: does not contain gluten and lactose



| TOMMY MANGO                       |         |        |     |
|-----------------------------------|---------|--------|-----|
| Nutritional Facts                 |         |        |     |
| Per freeze dried portion of 10.0g |         |        | DV  |
| Energy                            | 46 kcal | 197 kJ | 2%  |
| Protein                           | 0.6 g   |        | 1%  |
| Fat Total                         | 0.1 g   |        | 0%  |
| Saturated                         | 0.1 g   |        | 0%  |
| Monounsaturated                   | 0.1 g   |        | 0%  |
| Polyunsaturated                   | 0.0 g   |        | 0%  |
| Carbohydrates                     | 9.0 g   |        | 3%  |
| Fiber                             | 1.8 g   |        | 6%  |
| Sodium                            | 0.0 mg  |        | 0%  |
| Vitamin C                         | 5.6 mg  |        | 12% |

% Daily values are based on a diet of 2000kcal or 8400kJ. Your daily values may be higher or lower depending on your calorie needs.

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**SAC** Customer Service  
+55 (61) 3031-6521  
www.onixcomex.com

Manufacturer  
Sublimar Produtos Liofilizados Ltda  
CNPJ: 13.407194/0001-96  
Distributor and Exporter  
ÔNIXCOMEX Importação & Exportação  
CNPJ: 30.754.481/0001-91

OnixComex  
Importação & Exportação  
Address: SCN Quarte 2,  
Bloco D, Loja 310, 1º pavimento,  
P-334 - Ed. Liberty Mall, Asa Norte,  
Brasília/Distrito Federal - Brasil  
ZIP CODE: 70.712-904

