

LYOPHILIZATION TECHNOLOGY

Universal Taste aiming to strength health and welfare, through its vast experience in the frozen fruits process since 1998, sourcing and focusing in the production of Organic Nutrients delivered directly to the industry from the wild, we understand and use the technologies of Freeze drying. (Lyophilization) in most of our products.

LYOPHILIZATION is a process of removing water from a biological product by sublimation, also knowing as Freezing-Drying technology most used for products that are sensitive to air, warm conditions and heat., Moisture is removed from it using a low temperature range of -20°C to -30°C in a vacuum pressure environment.

This process maintains the product original flavor, odor and its natural color. It preserves the raw product original nutrients, vitamins, minerals and enzymes, mainly Carotene, Anthocianins (Antioxidant), Vitamin C and other nutrients, it also extends the shelf life of the product.

All products are manufactured under, GMP, HACCP, ISO's, Organic Certifications, using the highest level of innovation in food Technologies existent in the field.