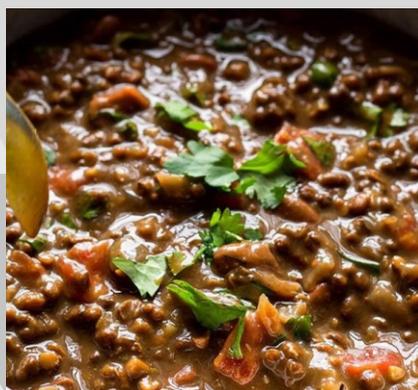


P2S FOOD PROCESSES LLP



MANUFACTURER OF FREEZE DRIED PRODUCTS

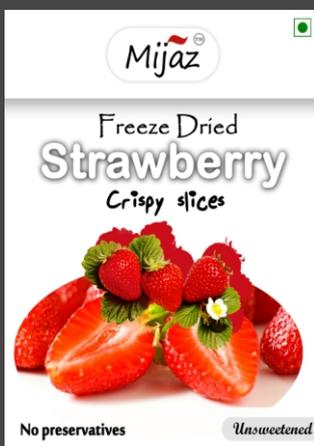
Our Brand



ABOUT P2S FOODS

P2S food processes LLP is one of the state of art food processing industry contributing in food processing sectors. It is located in Industrial Development zone of Jejuri, Pune, Maharashtra which is in close vicinity of variety of raw materials like fruits, vegetable, medicinal plants and herbs. We bound to supply quality freeze dried material and its recipes for various purposes by maintaining quality raw material and SOP for processing. With certifications from national and international bodies we are delivering authenticated nutritious products to our esteemed customers. With our team of experts and technocrats we are providing products of market potentials, consumer specificity and cost effectiveness.

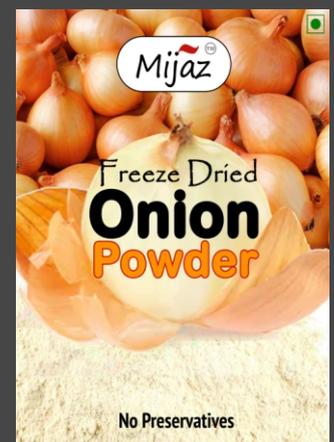
FRUITS & VEGETABLES



OTHER PRODUCTS:

- OKRA
- CUCUMBER
- CARROT
- RADDISH
- GUAVA
- CORIANDER
- FENUGREEK
- SPINACH
- MANGO
- FIG

BULKS



AS PER REQUIREMENT**

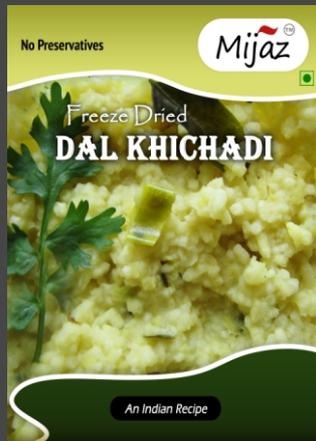
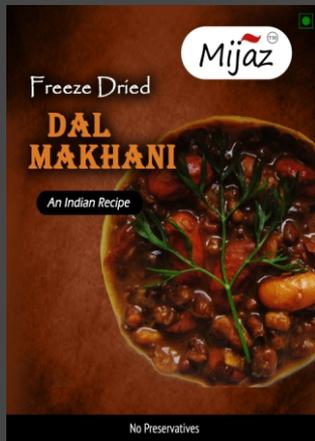
Benefits of Freeze-Drying

- Products become very light.
- Bulk transportation is easy and efficient.
- Nutritional quality, colour, taste, shape and size is retained.
- Stored at room temperature without refrigeration.
- Preserved for months or years.
- Rehydrated very quickly and uniformly.
- Spoilage due to microorganisms is prohibited.

FREEZE DRYING

It's a dehydration process of foods under vacuum so the moisture content changes directly from a solid to a gaseous form without having to undergo the intermediate liquid state through sublimation. During and after the process original size, shape, colour and natural ingredients are retained. Speciality of this process is removal of interstitial cell water with minimum rupture to cells. Thus all nutrients are kept as such even after processing. The process is used for drying and preserving a number of food products, including RTE, RTS, vegetables, fruits, and instant coffee products. Depending on the product and the packaging environment, freeze dried foods are shelf-stable at room temperature for up to twenty-five years or more, if canned, and between 6 months to 3 years if stored in a poly-bag container.

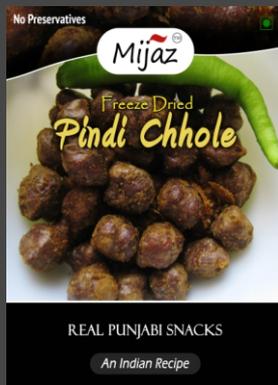
READY TO EAT



OTHER PRODUCTS:

- ALOO MUTTER MASALA
- BIRYANI RICE
- PAV BHAJI
- PANEER BUTTER MASALA
- PALAK PANEER
- MUSHROOM MASALA
- PULAV
- DAL TADKA
- MISAL

SNACKS



PRIVATE LABELLING

AS PER REQUIREMENT**



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commercials@p2sfoods.com

Factory Address

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Dist : Pune, Pin - 412303, Maharashtra, India.



Processed & Marketed by :

P2S FOOD PROCESSES LLP



Mijaz™