







SUB DRY is the first and only manufacturer of sublimated fruits and vegetables in Uzbekistan.

Our company is equipped with a powerful high-tech equipment. The company is certified by FSSC and BRC certificates on the production of freeze-dried fruits, vegetables and berries.

We strive for absolute ideal! Our employees make a rigorous analysis of the finished product, and all aspects of production process regularly improved through innovation.

Quality is the top priority of SUB DRY!





MISSION

The main thing is customer care.

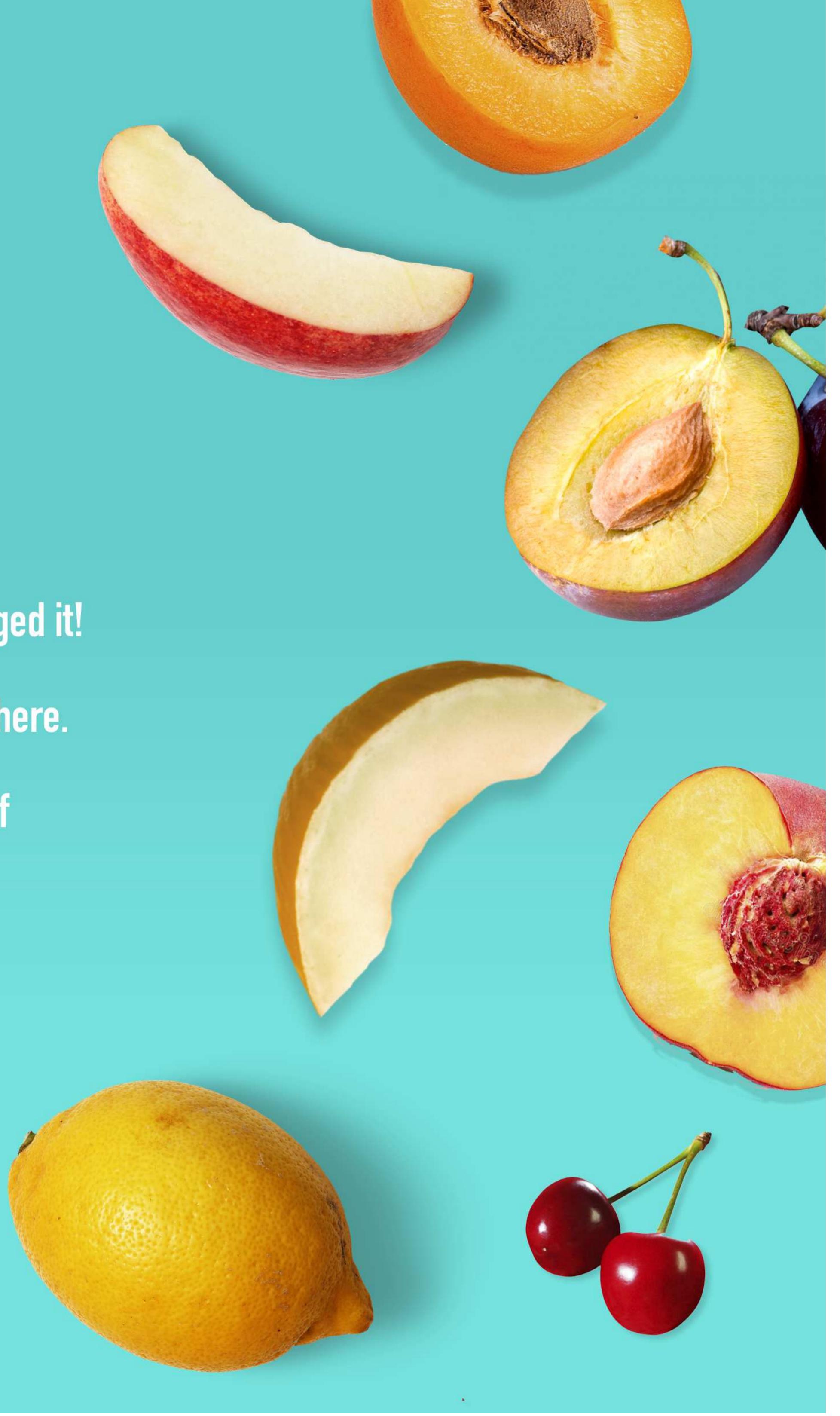
We want everyone to always be able to eat delicious fruit and enjoy it.

The harvest season is short, and many off-season crops are grown with the use of chemistry. Good fruits are not always easy to find. But we changed it!

Thanks to SUB DRY, natural fruits and berries are available anytime, anywhere. No preservatives, dyes or dietary supplements! Only ripe, carefully dried and neatly packaged fruits. They retained all the benefits of generous nature!

Eat to health!







FREEZE-DRYING PROCESS

The production process of freeze-drying consists of several stages.

Stage 1. The product is frozen at a temperature of -40 ° C until ice crystals.

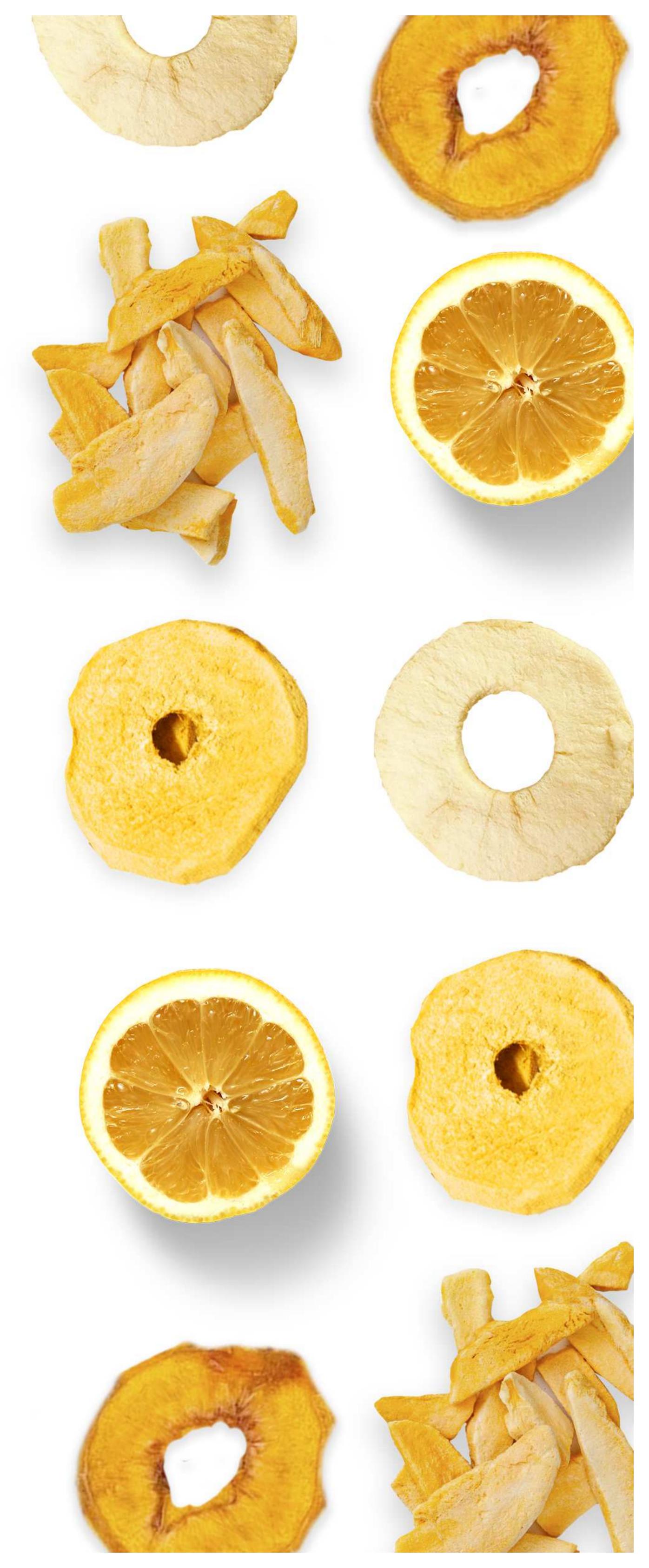
Stage 2. Primary drying of the product in a dryer reduced pressure chamber.

Step 3. Removing water vapor from the product.

Stage 4. Drying at a temperature of $+50-70^{\circ}$ C with the removal of residual moisture.

Then the finished product is packaged in airtight packaging.
The production does not use flavorings, preservatives or colorings.
The product fully retains its shape, color, taste and beneficial properties.
Expiration date: 2 years.







"CHILLAKI" MELON

The fruits have tender flesh and bright honey aroma. This kind refers to soft varieties melon – it seems to melt in your mouth.

Fruits contain sugar, vitamins A (carotene), C (ascorbic acid) and P, folic acid, fats, salts iron, potassium and sodium, and fiber.

Melon inhibits cancer diseases, perfectly tones and cleanses the body of toxins.











"TASHKENT" LEMON

Smooth fruit of a roundish shape with a thin peeled. Differs by refreshing sweet and sour aroma and rich taste.

The pulp of fruits contains a significant amount of organic acids (citric, malic), pectin, sugar (up to 3.5%), carotene, volatile, thiamine, riboflavin, rutin, flavonoids, coumarin derivatives, sesquiterpenes, hesperidin, eriocytrin, eridiktiol.

Lemon eliminates headaches, normalizes blood pressure, lowers cholesterol and fights against anemia.











"SHALAH" APRICOT

Large, sweet fruits with a pleasant acidity, expressive apricot taste and delicate pineapple aroma.

The pulp contains up to 27% of sugar. There are lemon, apple, wine and a little salicylic acids in the fruits, quercetin, isocvercitrin, lycopene and tannins substances (up to 1%). There is also vitamin C (10 mg%), vitamins P, B1 and PP and a lot of carotene (provitamin A) – up to 16 mg%. Also available mineral substances – potassium, magnesium, phosphorus.

Apricot gives the skin firmness and elasticity, improves digestion and is indispensable for normal heart function.











"JONATHAN" APPLE

Medium-sized fruits with smooth glossy surface. The pulp is very juicy and fragrant with a pleasant taste.

Apples have many benefits. components: sugar up to 15%, fiber – 0.6%. Vitamins A, C, B1, B2, B6, P, E. The fruits are also rich in vitamin B2.

Health benefits of apples are justified the content of such minerals, like magnesium, potassium, calcium, zinc, copper, chlorine and iron, responsible for the quality of blood, and calcium needed for musculoskeletal apparatus and cardiovascular system.

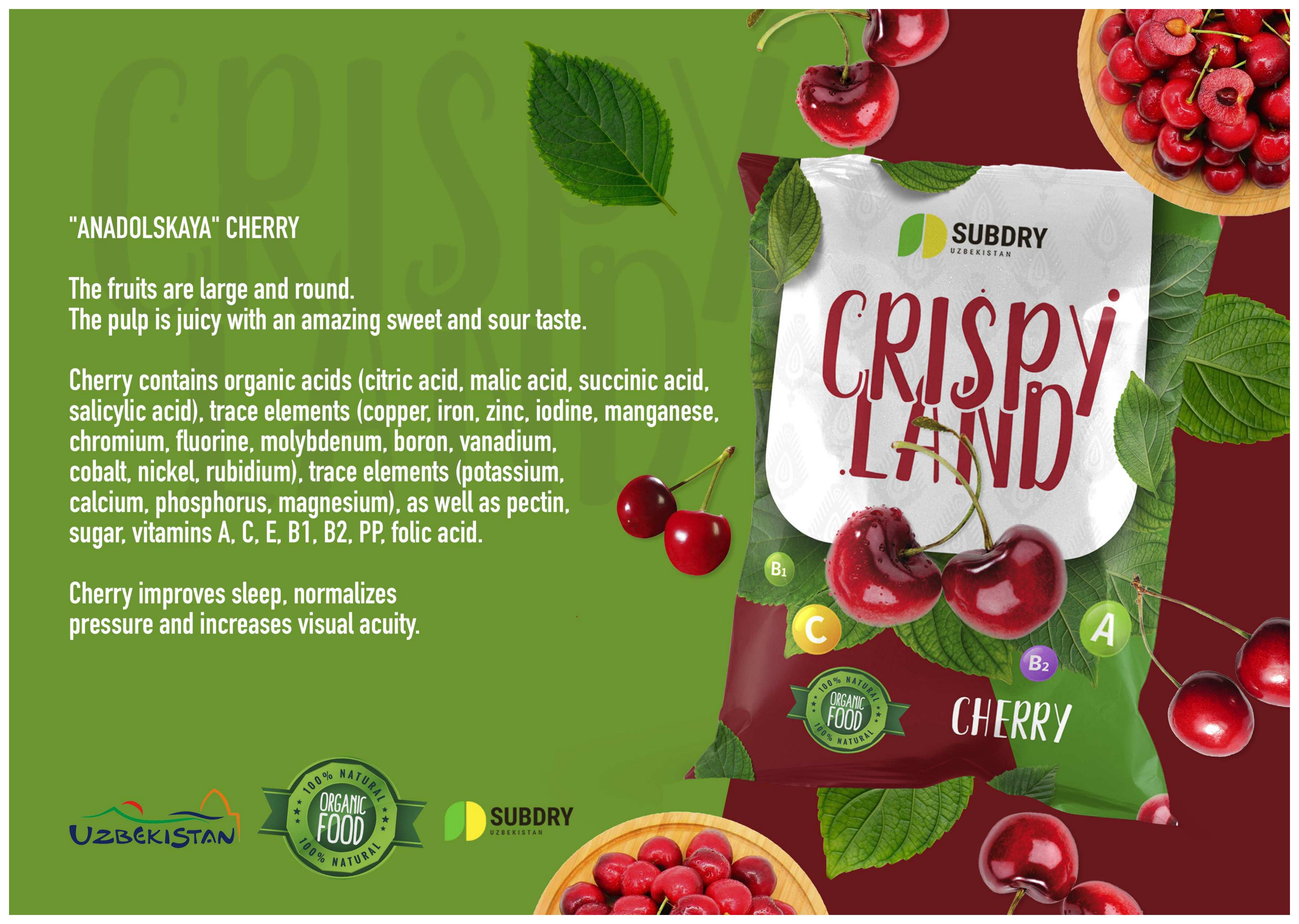














"VENGERKA" PLUM

For the preparation of prunes are used only fully ripened fruits containing not more than 1.2% acids. The bone from our prunes is carefully carved by hand. The pulp is elastic with a pleasant sweetness.

Fruits contain vitamins A, B1, B2, C and P and essential elements: potassium, phosphorus, calcium, magnesium, iron. Sugar content is up to 17% (fructose, glucose and sucrose). The product also contains organic acids (malic and citric, as well as oxalic), pectin, tannins, nitrogenous substances.

Prunes fight germs in the mouth strengthens the walls of blood vessels and capillaries, and also treats vitamin deficiency.











"CHAMPION" PEACH

Medium-sized fruits with bright raspberry blush.
The pulp is white, juicy, soft fibrous and very fragrant.

Peach has a large amount of sugar (up to 15%). The vitamin and mineral complex is rich and diverse, the fruits contain: beta-carotene, vitamins of group B, C, E, K, H and PP, as well as potassium, magnesium, zinc, selenium, copper and manganese, iron, phosphorus and sodium, pectins. In peach are present organic acids: tartaric, malic, citric.

Peach is useful for heart disorders rhythm and hypertension strengthens immunity and helps resist infectious diseases.











"ALBION" STRAWBERRIES

Large glossy coral berries surface. Thick but very tender flesh has a pronounced strawberry flavor and rich sweet taste with a slight sourness.

Strawberries contain a lot of nutrients and is one of the main sources of minerals. It also contains iron, magnesium, potassium, calcium, sodium, phosphorus, silicon, zinc and copper. In addition, the composition of strawberries includes a whole complex of vitamins: A, B, C and others.

Eating strawberries also improves vision, improves skin elasticity, strengthens memory, accelerates metabolic processes in the body.











"ABSHERON" YELLOW FIGS.

friut has a characteristic yellow color and flattened shape. This grade figs have no sourness, but you can feel bright sweet taste with a touch of honey.

Figs contain up to 75% sugar (glucose, fructose). There are vitamins in it. (β-carotene, B1, B3, PP, C), as well as mineral substances (sodium, potassium, calcium, magnesium, phosphorus).

Figs have antipyretic and anti-inflammatory actions normalizes heart rate and easily satisfies hunger.











"RUMO" QUINCE

Scented fruits with juicy cream pulp are sweet and sour.

Quince contains fructose, malic and citric acids, sugar (up to 10.85%), pectins, salts of iron, potassium, phosphorus and calcium. Also fruit rich in vitamins A, B, C, E and PP.

Quince reduces weight, slows down the process aging and prevents increase blood sugar levels.







