



PRESERVED FOOD SPECIALTY CO., LTD.

บริษัท พรีเมิร์ฟ ฟู้ด สเปเชียลตี้ จำกัด

ONE STOP SERVICE DEHYDRATED FOOD BUSINESS

Spray Dried

Frozen

Air Dried

Freeze Dried

Extraction



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Freeze Dried

Freeze drying is a process to dehydrate products by freezing products and then reducing the pressure to make the frozen water content in the products sublime. This way does not damage the product structure like other dehydration processes which require high temperature. Hence, the products have dry and solid outer surface and light weight enabling easy transportation and storage. Freeze dried products can quickly recover their original shape in water. They also have the closest shape, color, taste, texture and nutritive value to that of the fresh products.



Freeze Dried Tom Yum Goong Soup



Freeze Dried Chicken Mince



Freeze Dried Durian



Freeze Dried Sweet Corn



Freeze Dried Shrimp



Air Dried Spring Onion



Air Dried Garlic Powder



Air Dried Chicken Powder



Air Dried Squid Powder



Air Dried Mango



Air Dried

Air drying is a traditional dehydration process that uses hot air to evaporate water content of product. Air drying is one of the most popular food preservation methods as it offers unique texture and flavor, simple dehydration procedure and low cost.



Spray Dried

Spray drying is a method to make dried powder from liquid. It works by spraying the liquid through a nozzle above a drying chamber. Upon coming in contact with hot air in the chamber, the sprays of droplets rapidly evaporate leaving fine powder at the bottom of the chamber. The spray dried products are instantly soluble and subject to fewer nutrient losses due to brief exposure to heat.



Spray Dried Coconut Milk Powder



Spray Dried Non-Dairy Creamer



Spray Dried Soy Sauce Powder



Spray Dried Milk Replacer



Spray Dried Whipping Cream Powder



Extraction Green Tea Extract



Extraction Concentrated Chicken Soup



Extraction Concentrated Pork Soup



Extraction Concentrated Duck Soup

Extraction

Our extract products come from two processing processes. Extraction (extracting required substance from the raw material) and evaporation (evaporating the product under vacuum condition to obtain the specific concentration). Extraction line is a part of our pride. The high production capacity and machines with extremely high standard allow us to deliver extracts of which taste and nutritive value must be preserved like Concentrated Chicken Soup. Thanks to our wide range of production lines, we can also use these extracts for further production through different processing processes such as spray drying.





Frozen Green Pea



Frozen Corn



Frozen Mango



Frozen Papaya

Frozen

IQF is a process to freeze products at low temperature(-30 °c to 40 °c). With this method, the products are quickly frozen resulting in smaller ice crystals and less structural damage. It also helps prevent the products from becoming stuck together. This advanced technology allows the preservation of fresh food for over a year.



Jasmine rice

Preserved Food Specialty Co., Ltd, or PFS is a manufacturer of dehydrated food. We are equipped with high technology production lines for Freeze Dry, Spray Dry, Air Dry, Frozen, and Extraction Products for both industrial and consumer markets. The company can provide variety of seafood, meat, fruit, vegetable and herb for our customers around the world.



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