



A TRADITION OF INNOVATION SINCE 1883

PARADISE
GARDEN
by Jahncke



INNOVATIVE BRAND LEADER

We operate worldwide: Paradise Garden specialises in the global supply of freeze-dried herbs, spices, vegetables, meats, seafood and other culinary specialities – The perfect complement to the sweet product portfolio our sister company Paradise Fruits Freeze Dried (Paradiesfrucht GmbH) is offering.

Ultrafast technology: Utilising a state-of-the-art drying plant, we manufacture innovative freeze-dried savoury foods and culinary ingredients.

Sourcing from the best producers around the globe guarantees high quality and continuous supply. High safety and quality standards are Paradise Garden's first priorities. Adherence to international standards and regulations ensure our products are world-class!

Contract drying is also part of Paradise Garden's extensive range of services. In addition – and working closely with our customers – we are able to develop tailor-made solutions for unique projects.

FOCUSSING ON NATURAL DELIGHT

The top goal for any food manufacturer is to preserve the natural shape, flavour, colour, texture and nutritional values of nature's finest products. Freeze-drying is the ideal production method to accomplish this.

Further benefits: Freeze-dried products are lightweight, shelf-stable, preservative free – The perfect ingredient solution for ready-to-eat meals, soups, sauces, cheese, dairy products and much more.

With expertise and state-of-the-art technology we support you in delivering your recipe ideas!



PRODUCTS

PRODUCTS

VEGETABLES

Second-to-none solution: Freeze-drying preserves the garden-fresh appearance and flavour of the product perfectly, making it ideal for convenience foods. Our extensive range includes diverse formats, cuts and sizes – such as florets, leaves, cubes, slices, segments, granules and powder.

HERBS & SPICES

Delicious and available throughout the year: Freeze-dried herbs and spices are indispensable ingredients for the food industry. Traditional staples such as thyme, rosemary and oregano are part of our range as well as specialities such as chillies, green peppercorns, lemongrass, ginger and wild garlic.



MEAT & SEAFOOD

Our products do not need any additives or preservatives: IQF fresh meats are freeze-dried after cooking. Paradise Garden's assortment comprises beef, poultry, pork, crisp sausages and tasty meatballs.

With the gentle freeze-drying process it is possible to enhance the natural taste of seafood. Salmon, lobster, crab, shrimp and surimi – Our product range means nothing is left to be desired.

Meats & seafood are available in a range of pieces, cubes, strips, granules and powders.



APPLICATIONS

3-2-1 . . . READY TO EAT!

Freeze-dried products are a perfect match for (instant) soups, sauces, noodles or vegetables: Natural visual appeal plus the fresh flavour and aroma of the products are flawlessly preserved.

FRESHNESS WITH THAT CERTAIN SOMETHING

Because of their low microbiological values and favourable dosing levels, freeze-dried herbs, spices and vegetables are the „icing on the cake” for milk, cheese and more. In meats such as sausages, salamis and dumplings they provide a unique aromatic flavour delivery.



APPLICATIONS

SHEER RELISH – NATURALLY GOOD

More and more expert chefs and domestic kitchen heroes favour freeze-dried herbs and spices for cooking. Paradise Garden devises custom blends as well as single flavours for shelf-ready packing into tins, glass or collapsible bags.





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