



2025 Product & Service Catalog

About us .

At MaxCrisp, we specialize in turning the potential of freeze-dried technology into real business opportunities. With access to a wide and diverse resource base from fruits, vegetables, and dairy to snacks, sweets, and functional foods, we offer partners a portfolio that's constantly evolving.

Our strength lies not just in production capacity, but in continuous product development. We invest in creating new concepts, new categories, and new applications for freeze-dried products. From shelf-stable retail snacks to premium foodservice ingredients and private label solutions, MaxCrisp adapts to the needs of a fast-moving market.

Our products meet internationally recognized standards, ensuring safety, quality, and compliance across multiple countries and regions. These certifications give our partners full confidence to distribute and sell worldwide.



Mission

To shape the future of freeze-dried food with innovation, quality, and reliability — helping partners expand, diversify, and inspire consumers worldwide.



Values

- **Innovation**
We create new products and trend-driven solutions.
- **Reliability**
Stable quality, supply, and partnerships.
- **Flexibility**
From custom blends to private label solutions.
- **Global Perspective**
Resources and insights for every region.
- **Sustainability**
Longer shelf life, less waste, responsible food.

Traceability & Sustainability

Full Traceability – Every batch is recorded and tracked from raw material sourcing to final product, ensuring transparency and quality assurance.

Sustainable Practices – We follow responsible sourcing, energy-efficient freeze-drying, and waste reduction measures to minimize environmental impact.

Services .

We focus on making things simple for you.

From understanding your needs to solving challenges, we work with you to provide the right product and packaging to fit your requirements. Our goal is to make it easy for you to get what works best for your business.

Your Ideas, Our Expertise

Customized Solutions

With multiple freeze-drying facilities, we have the capacity and flexibility to create products that match your requirements. From regular supply to special projects, we work closely with you to deliver the right product and packaging, exactly when you need it.



Private Labeling

We can print your brand directly on the packaging, helping you create a professional, ready-to-sell product. Our private label service ensures your logo, design, and messaging are displayed exactly as you envision.







Production .

What is Freeze-Drying?

Freeze-drying, or lyophilization, is a gentle dehydration process that removes water from fresh products by freezing them and then applying a vacuum to let the ice turn directly into vapor. This low-temperature process keeps the product's original shape, color, flavor, and nutrients intact.

Benefits of Freeze-Drying



Better Nutrition

Retains vitamins, minerals, and natural compounds



Excellent Taste & Appearance

Maintains fresh color, aroma, and texture



Lightweight & Long Shelf Life

Removes almost all moisture, making products easy to store and transport, with shelf life



Quick Rehydration

Rehydrates rapidly, restoring near-fresh quality



No Preservatives Needed

Naturally stable without additives

Quality Control



Careful Sourcing - We partner only with trusted suppliers who meet strict standards for freshness, safety, and sustainability. Every raw ingredient undergoes inspection before entering our production line.



State-of-the-Art Freeze-Drying - Our advanced freeze-drying technology locks in natural flavor, color, and nutrition while eliminating moisture - creating a safe, shelf-stable product without the need for additives or preservatives.



Comprehensive Testing - Each production batch is tested for microbiological safety, moisture levels, and quality consistency to ensure it meets both regulatory requirements and our own higher internal benchmarks. We also conduct pesticide residue screening through accredited third-party labs, ensuring compliance with international and local safety standards.



Certified to International Standards - To give our customers full confidence, our products and facilities are audited and certified by globally recognized authorities

Freeze-Dried. Product Range





Freeze-Dried Fruits

We start with carefully selected, fresh-picked produce sourced at peak ripeness to capture the best flavor and nutrition. Our network of growers provides both seasonal specialties and year-round staples, ensuring a reliable supply for your needs. With freeze-drying, these fruits retain their natural color, taste, and nutrients, making them ideal for snacks, beverages, and more.

Applications

1. **Snacks & Confectionery** Directly eaten as crispy snacks, or used in chocolates, gummies, and coated treats
2. **Beverages** Smoothies, flavored water, instant drink powders, cocktail mixes
3. **Breakfast & Cereal** Granola, muesli, yogurt toppings
4. **Desserts & Bakery** Cakes, tarts, cupcakes, ice cream inclusions
5. **Functional Foods** Nutritional bars, protein shakes, vitamin blends



Freeze-Dried Vegetables

Our freeze-dried vegetables are all about nutrition and function. Harvested at peak freshness, they retain their natural fiber, vitamins, and vibrant color, making them ideal for building balanced meals. From instant soups and meal kits to sauces, bakery fillings, and savory snacks, our vegetables are designed to bring convenience and consistent quality to your kitchen or production line - all year round.

Applications

1. **Ready-to-Eat Meals** Instant soups, meal kits, camping and emergency food
2. **Culinary Use** Sauces, stir-fries, casseroles, rice dishes
3. **Bakery & Savory** Filling – Quiches, pies, savory breads
4. **Healthy Snacks** Lightly seasoned vegetable crisps, mixed veggie chips
5. **Foodservice & Industry** Catering, airline meals, institutional kitchens



Freeze-Dried Sweets

Advantages

1. **Natural Choices** Growing demand for clean-label candies with natural colors and flavors.
2. **Visual Impact** Bright, photo-friendly products attract attention online and in-store.
3. **Convenience & Sharing** Portable, resealable packs fit on-the-go snacking and encourage repeat purchases.



Freeze-Dried Ready Meals

Advantages

1. **Nutritious Choices** Responding to the growing demand for balanced meals made with natural ingredients that retain their flavor, color, and nutrients.
2. **Practical Impact** Lightweight, space-saving packs that are easy to store, ship, and prepare, making them ideal for both everyday use and emergency situations.
3. **Convenience & Versatility** Quick to rehydrate, suitable for outdoor adventures, institutional needs, or home use, offering flexibility across different markets.



Contact us.

 **Address:** 602-1, Bldg. 2A, Torch Xinke Plaza, No.2 Weili Road,
Huli District, Xiamen, China 361015

 **Phone:** +86-592-6531682

 **Email:** max@maxcrisp.com

Max Crisp, Zero Limits



© MAXCRISP | <https://www.maxcrisp.com/>