

Why drying fruits and vegetables:

- Drying technologies preserve perishable products, reduces storage and transport mass, and offer consumers easier storage and convenient use.
- Estimated increase of about 34% CAGR* in dried fruits and vegetables.



Strawberry



Apple + Strawberry

About us:

- IFM Instant Food Marketing AG (LI) was founded in 2015.
- IFM holds the exclusive license for the patented "**PEX**" (**P**roduct **EX**panding) **T**echnology to produce fruit and vegetable snacks in "cracker quality".
- IFM also holds the exclusive know-how of the unique "**INVAP**" (**IN**ert-**VA**cuum-**P**uffing) process, which has been developed especially for processing highly sticky fruits with a tendency to oxidation - such as bananas.
- A wide range of fruits and vegetables can be made available to the market in attractive, crisp and crunchy varieties, as well as aromatic snacks or as an addition to cereals, dry soups, etc..

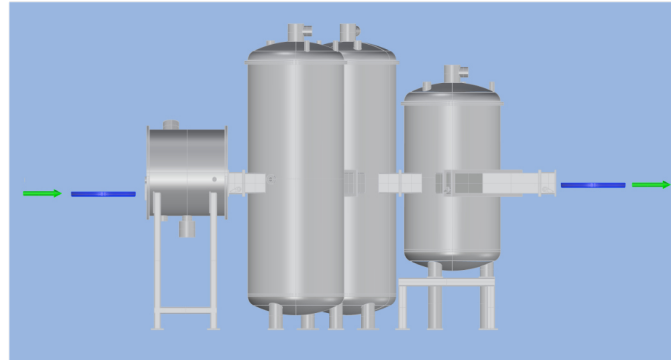
*Statista Study: <https://www.statista.com/study/64900/dried-fruit-market/>



Microwave puffing section



Infrared drying and cooling system



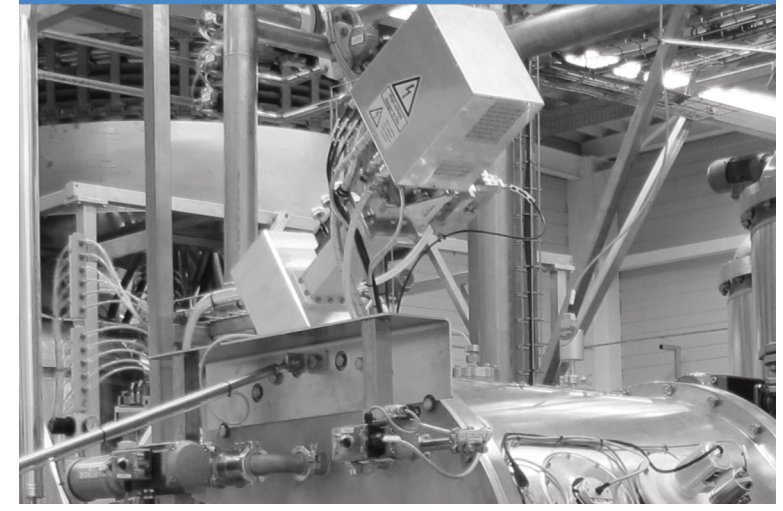
PEX-3210: Continuous drying unit (schematic drawing)

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Our Technologies:

PEX-Technology:

- **PEX** stands for **P**roduct **EX**panding.
- Pre-dried fruits and vegetables are dried to a water content below 2% by means of microwave-vacuum drying.
- Combination of short temperature-controlled heating of the pre-dried products and rapid evacuations leads to a "puffing" of the products.
- Final infrared-drying under vacuum stabilizes the texture and taste of the end product.
- High-quality products with a crunchy bite and an intense aroma can be obtained.
- Patented in several countries and already used in food industry for about 10 years with very good operating experience.

INVAP-Technology:

- **INVAP** stands for **IN**ert-**VA**cuum-**P**uffing.
- Dehydration/Drying of the products is carried out in a first step under an "inert atmosphere" and subsequently under "vacuum".
- Oxidation reactions that inevitably occur in conventional drying systems (tray dryers, belt dryers, etc.) can be prevented/reduced.
- As the drying circuit is closed, process drying conditions always remain constant and a maximum of product quality can be obtained.

Production:

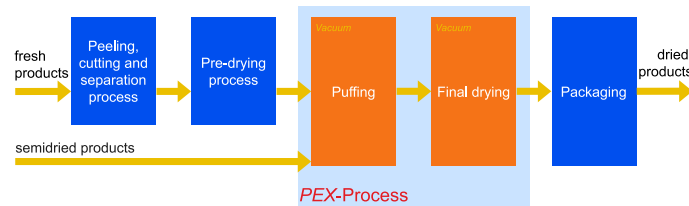
Production/R&D Units:

Unit	Type	Production Capacity (per a)
PEX-3210	Industrial scale production (continuous)	140 tons
MIPEX-816	Small scale production (batch)	40 tons
MIPEX-810	Small scale production (batch)	30 tons
MIPEX-600	R&D purposes and sample production (batch)	1.3 tons

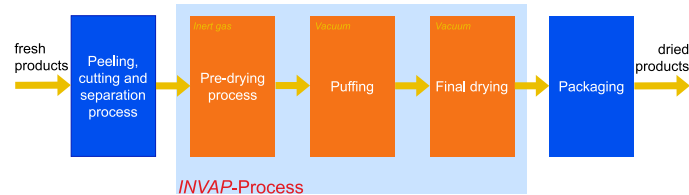
- Batch-units MIPEX-810 and MIPEX-816 can be upgraded to a fully automatic and continuous operating PEX-3210.

Processes:

PEX-Process:



INVAP-Process:



The PEX- and INVAP-Process enables the production of high quality fruit and vegetable products and the crunchiest, healthiest and most delicious snacks ever created.

What we offer:

- **PEX-Lab-machine** for R&D purposes and small-scale production. Output per batch: approx. 1.2 kg
- **PEX-production-units** batch and continuous working combined with a simple license.
- Engineering for the adaption of the **PEX-** or **INVAP-**Technology to the local conditions as well as the commissioning and optimization of the plant.
- Consulting on all topics related to **PEX-Technology** like cutting, packaging and quality management.
- All units are produced in Germany and Switzerland in accordance with food grade quality standards.

All options will be tailored to your needs and your business objectives.

Our unique selling points:

- **INVAP** led to first-class crisp and crunchy products, with intense natural flavor and natural color also for very sticky and oxidizing fruits such as banana.
- Intelligent combination of microwave and infrared drying under vacuum avoids product burns and wet product nests.
- Extremely low energy/production costs compared to solely microwave drying or freeze-drying processes.

Our special services:

- Product development together with our technical and application specialists.
- Sample production on laboratory scale or on larger scale on production units of our license partners.