

ECESU

— SIGNATURE COLLECTION —

*Natural Goodness
in Every Bite*



100% NATURAL



FREEZE-DRIED



NO ADDITIVES

PRESENTED BY

ECESU - TÜRKİYE

A1 LEGENDS LIMITED - UNITED KINGDOM

www.ecesu.com.tr

OUR FREEZE-DRIED FRUITS

100% PURE FRUIT - NOTHING ADDED



- Naturally Sweet & Tangy
- Rich in Vitamin C



- Tropical Sweetness
- Contains Bromelain
- Rich in Vitamin C



- Rich, Sweet & Fruity
- Source of Iron
- Antioxidants



- Refreshing Citrus Flavor
- Rich in Vitamin C



- Crisp, Natural & Delicious
- Good Source of Fiber



- Delicate Taste & Aroma
- Source of Vitamin C & Fiber



- Naturally Sweet & Exotic
- Rich in Vitamin A & C



- Intense Fruity Flavor
- High in Antioxidants

For More Freeze Dried Fruits


SIGNATURE COLLECTION



Why Freeze-Dried Fruits?

- **97% Nutrient Retention:** Unlike traditional drying methods, our process uses no heat, preserving up to 97% of the fruit's original vitamins, minerals, and antioxidants.
- **Natural Taste & Intense Flavour:** The fruit's authentic aroma and rich flavour are locked in, delivering an intense, fresh-fruit taste in every bite.
- **Original Shape & Vibrant Colour:** The fruits do not shrink or shrivel during dehydration. They retain their natural shape and vibrant appearance, ensuring high visual appeal.
- **Uniquely Crunchy Texture:** With virtually all moisture removed, the fruit develops a light, crisp, and crunchy texture that melts in the mouth—making it a perfect premium snack.
- **100% Clean Label:** Absolutely zero preservatives, artificial colourings, or added sugars. It is a completely natural, single-ingredient product.
- **Extended Shelf Life & Ambient Storage:** As moisture levels are reduced to 1–4%, the products stay fresh for years at ambient temperature without any chemical preservatives—minimising waste and storage costs.
- **Ultra-Lightweight & Cost-Effective Transport:** Removing 98% of the water content makes the product exceptionally lightweight, significantly reducing logistics and shipping costs per unit.

Rapid Rehydration: When added to water, milk, or yoghurt, the fruit absorbs liquid rapidly, returning almost instantly to its original fresh state.

OUR SOLAR NANODRY- DRIED FRUITS

100% PURE FRUIT - NOTHING ADDED



- Naturally Sweet & Tangy
- Rich in Vitamin C



- Naturally Sweet & Tangy
- Rich in Vitamin A & C



- Refreshing Citrus Flavor
- Natural Source of Vitamin C



- Naturally Rich in Flavor
- No Preservatives or Additives



- Naturally Tangy
- Rich in Vitamin C



- Naturally Savory
- Natural Source of Vitamin C



- Naturally Sweet & Creamy
- Rich in Healthy Fats



- Naturally Sweet & Honeyed
- Rich in Vitamin A

For More Solar Nanodry Dried Fruits



Key Advantages of Our Solar-Effect Dehydration Technology

- Zero Pre-treatment Required: Fruits require absolutely no chemical or physical pre-treatment (such as blanching or sulphuring) prior to the drying process.
- Original Colour & Appearance: The produce retains its vibrant, original colour without browning, ensuring premium visual appeal on supermarket shelves.
- Naturally Rich Flavour Profile: As the fruits undergo no thermal degradation, there is no bitterness or caramelisation; the natural, authentic taste is fully preserved.
- Maximum Nutrient & Vitamin Retention: Our advanced solar-effect method mimics natural drying conditions, preserving vitamins, minerals, and nutritional value at the highest possible levels.
- Precision Slicing Capability: Thanks to the delicate, scorch-free drying process, even ultra-thin 2mm fruit crisps can be produced flawlessly without losing their shape.
- Ultra-Fast Dehydration Cycles: Delivers significantly faster drying times compared to conventional industrial ovens, drastically increasing operational efficiency and throughput.
- Fully Compliant with EU & UK Standards: Operating within a highly hygienic, controlled environment, this method is perfectly suited for organic production and meets stringent European and UK food regulations.
- Up to 90% Energy Savings: The cutting-edge infrastructure slashes energy consumption by up to 90% during dehydration, substantially lowering production costs and offering an excellent competitive margin for wholesalers.

ABOUT US

ECESU is a Turkish producer specializing in premium freeze dried and nanotechnology sun's light technology dried fruits.

Our products are manufactured using advanced freeze dry and nanotechnology sun's light technology drying process, preserving the fruit's natural flavour, colour, and nutritional value without the use of preservatives or added sugar.

Through our UK company, Al LEGENDS LIMITED, we provide reliable distributions and customised support for wholesale, retail and private-label partners throughout the United Kingdom and Europe.

WHY CHOOSE ECESU?

- Premium Turkish Fruits.
- Advanced Freeze dry
Nanotechnology Sun's Light
Technology Dried
- No Added Sugar
- No Preservatives
- Vegan & Gluten Free
- Long Shelf Life
- Sustainable Production
- Flexible Packaging Options
- Private Label Expertise



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