



SNACK SMARTER NOT HARDER

TASTY TRENDY & COMING YOUR WAY

Vacuum Fried Potatoes, Vacuum Fried Snap Peas,
Chestnuts, Lentil chips, Mixed Edamame, Mini Rice Crisps



NIBL ON



WHAT IS
VACUUM
FRYING?

VACUUM FRYING USES LOW PRESSURE AND LOWER TEMPERATURES
TO FRY FOODS TYPICALLY AT 90-100°C (204-212°F) INSTEAD
OF THE USUAL 160-180°C

WHY IT'S HEALTHIER

LESS OIL ABSORPTION
FOODS ABSORB UP
TO 30% LESS OIL
COMPARED
TO DEEP FRYING

**CRISPY WITHOUT
THE GUILT**
DELIVERS THE SAME
CRUNCH & FLAVOR
WITHOUT THE
GREASE

NO CARCINOGENS
REDUCES HARMFUL
COMPOUNDS LIKE
ACRYLAMIDE, OFTEN
FOUND IN HIGH-TEMP
FRIED FOODS

PERFECT FOR:

POPPERS
FRIES
WEDGES
PEAS

SNACK SMART.
CHOOSE
VACUUM-FRIED

POTATO
FRIES

POTATO
WEDGES

POTATO
POPPERS

SNAP
PEAS



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NIBL ON SOMETHING NEW!

POTATO FRIES



POTATO WEDGES



POTATO POPPERS



SNAP PEAS





WHAT IS VACUUM FRYING ?

VACUUM FRYING USES LOW PRESSURE AND LOWER TEMPERATURES
TO FRY FOODS-TYPICALLY AT 90-120°C (194-248°F) INSTEAD
OF THE USUAL 170-190°C

WHY IT'S HEALTHIER

LESS OIL ABSORPTION



FOODS ABSORB UP
TO 50% LESS OIL
COMPARED
TO DEEP FRYING.



NUTRIENT RETENTION

LOWER HEAT MEANS
MORE VITAMINS &
NATURAL COLORS
PRESERVED.



CRISPY WITHOUT THE GUILT

DELIVERS THE SAME
CRUNCH & FLAVOR,
WITHOUT THE
GREASE



NO CARCINOGENS

REDUCES HARMFUL
COMPOUNDS LIKE
ACRYLAMIDE, OFTEN
FOUND IN HIGH-TEMP
FRIED FOODS

PERFECT FOR:



VEGGIE CHIPS



FRUIT SNACKS



POTATOES



SNAP PEAS &
MORE !

SNACK SMART.
CHOOSE
VACUUM-FRIED