

# Frequently Asked Questions

## **Q. What's Crispy Fruit?**

**A:** Crispy Fruit are 100% freeze-dried fruit slices that are made of real fruit and nothing else. The taste in Crispy Fruit comes from the fresh fruit itself. There is no sugar, sweeteners or other additives used to enhance the tastes or appearance. Crispy Fruit does not contain preservatives and is Non-GMO Project Verified!

## **Q. How's Crispy Fruit prepared?**

**A:** Crispy Fruit are prepared by using a sophisticated freeze-drying process where water is removed from the fresh fruit in a cold (freezing) vacuum condition, leaving behind the true essence of the fruit in a light and crispy texture. Visit <http://en.wikipedia.org/wiki/Freeze-drying> to learn more about how freeze drying work.

## **Q. What are the benefits of freeze-dried fruits?**

**A:** The major benefits of freeze-dried fruit are:

Light and flavorful

Retain nearly all the nutrients of fresh fruit

Long shelf-life

Convenient - having natural fruit at your finger tips all the time!

No additives or preservatives

No fat, no cholesterol

Low in calories

## **Q. What are the light, white substances sometimes seen on the surface of freeze-dried fruits?**

**A:** The light, white substances seen on the surface of freeze-dried fruits are sugar or other nutrients (i.e. proteins and vitamins) naturally occurring in the products. Because freeze-drying removes water almost 100%, even a small amount of sugar and nutrients appearing on the surface of the products would be converted to their solid state, which show up as light, white materials. Sometimes they are mistaken for foreign objects or contaminations by untrained eyes, but there is nothing to worry about. This appearance is an intrinsic character of freeze-dried food products.

## **Q. Can freeze-dried fruits turn soggy?**

**A:** Yes, freeze-dried fruits can turn soggy because of the way they are dried. Freeze-dried fruits have a sponge-like character and they absorb moisture quickly when exposed to air. They can also turn soggy in high temperature (i.e. inside a trunk of a car in a hot summer day) even when left unopened. However, this phenomenon can be easily corrected by putting the unopened bag in a cool place (such as inside a fridge or next to an AC vent). It's important to note that if Crispy Fruit turns soggy - refrigerating the product will make them crispy once again.

## **Q. What do you do when Crispy Fruit is no longer crispy?**

**A:** As a general recommendation, we advise users to store unopened packages in a cool, dry place. To maintain the crispiness of the Crispy Fruit, keep the opened bags in an air-tight container or refrigerate unfinished bags. Refrigeration can rejuvenate the crispiness of freeze-dried fruit to a certain degree.

## **Q. What other ways can Crispy Fruit be consumed besides snacking?**

**A:** Crispy Fruit, like any other freeze-dried fruit, is very versatile ingredient in the kitchen. They are the perfect complement for your cereal or yogurt, and even in baked goods. They are delicious no matter which way you serve them.

## **Q. Are Crispy Fruit products organic?**

**A:** No, our products are not organic certified. However, they do not contain any skin of the fruit, which is the major carrier of chemical and environmental contaminants.

## **Q. Are Crispy Fruit products allergen free?**

**A:** Crispy Fruit is made of 100% fruit and contains no known allergens except the fruit itself.