



Fire Roasted Dried Vegetables

YOUR SHORTCUT TO INTENSIFIED ROASTED FLAVOR

Add more flavor with fewer ingredients.

Fire roasting adds complexity and roasted notes to vegetables like red bell peppers, tomatoes, carrots, cabbage, and leeks.

It also adds the perception of a meal cooked on the grill, both in taste and appearance.

Possible Applications:

- Roasted Vegetable Soup Blend
- Fire Roasted Tomato Crackers
- Dip Seasoning Mix with Fire Roasted Leeks
- "Off the Grill" Trail Mix with Fire Roasted Puffed Carrots and Fire Roasted Corn

- ✓ **Clean label**
- ✓ **Add grilled flavor and charred aesthetic to any application**
- ✓ **Include "Fire Roasted" on your label using dehy ingredients**

FIRE ROASTED DRIED VEGETABLES

YOUR SHORTCUT TO INTENSIFIED ROASTED FLAVOR



Air Dried Corn



Freeze Dried Corn



Sweet Potato



Sun Dried Tomato



Organic Dried Tomato



Leek



Red Bell Pepper Strip



Red Bell Pepper Dice



Green Beans



Puffed Carrot



Peas



Cabbage