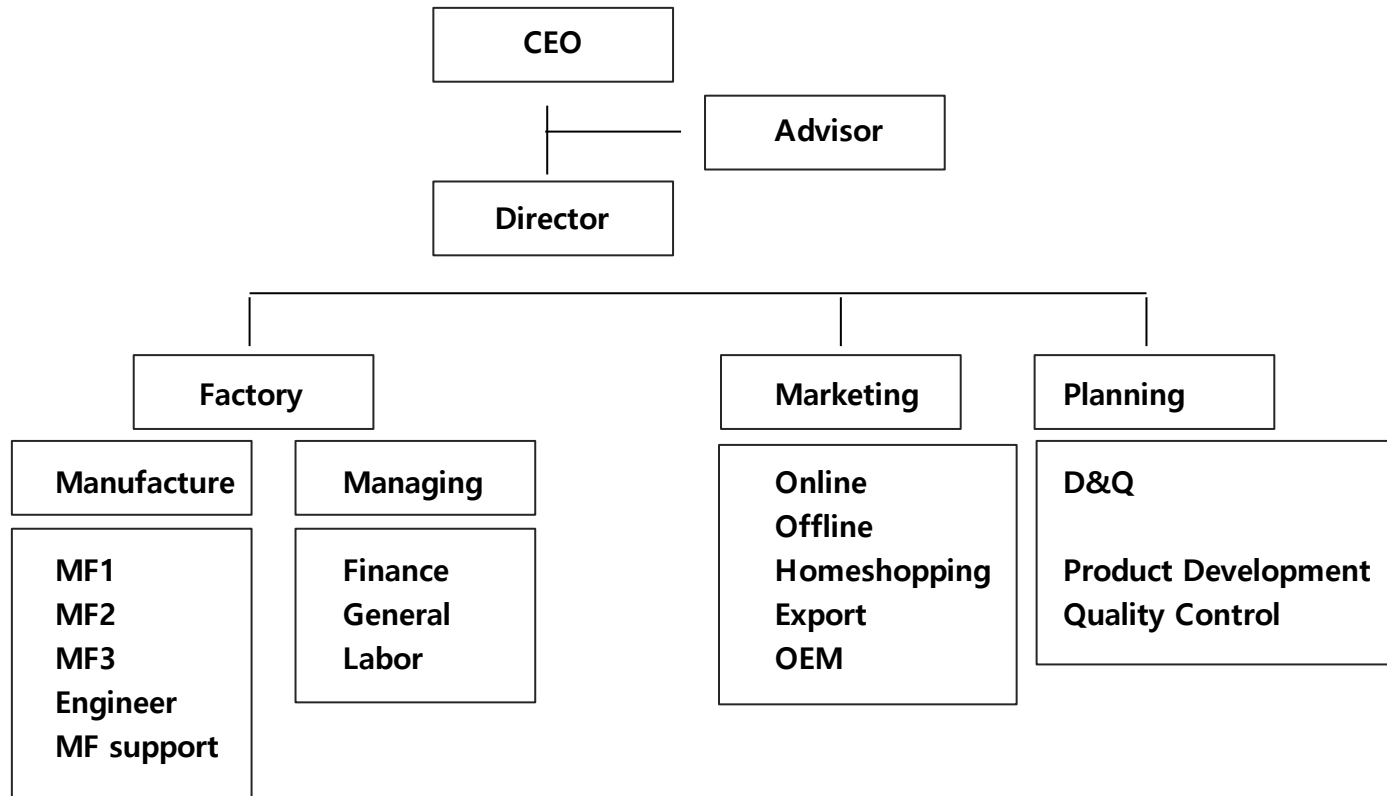




TRUNAS

Company Overview 2018

Company Structure



What can we do

New advanced technique of saving nutrition by freezing raw ingredients under -40 degree Celsius then drying while frozen

Freeze Dry

With many years of experiences, we will satisfy our customers' demands of products

OEM

Sales

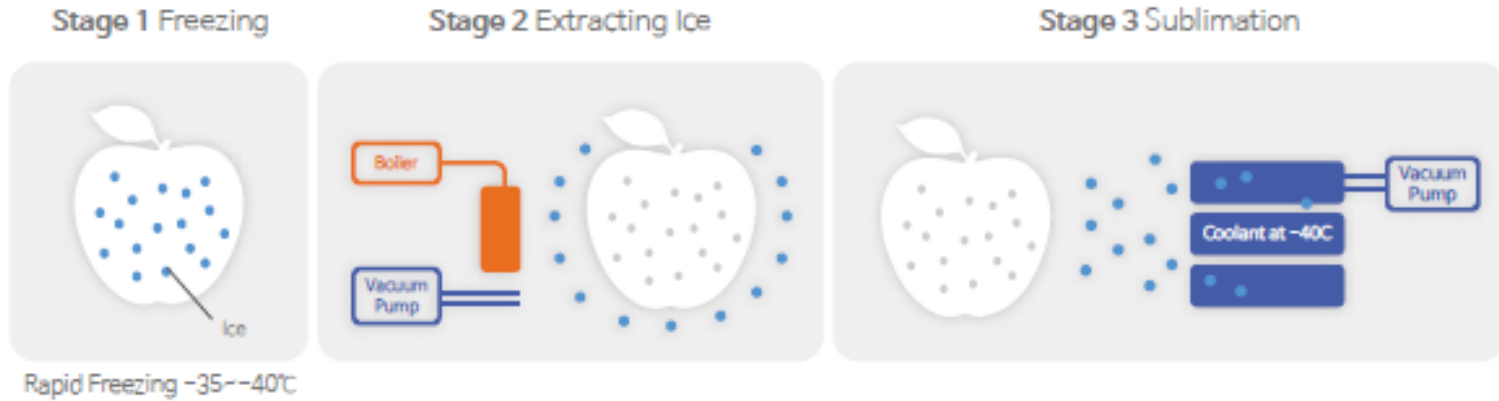
Direct sales to customers for lowest price

Storage

Having own freezing storage for fresh ingredients all the time

Why? Freeze dry?

Basic Step



- Preliminary freeze of ingredient before drying process (solidification)
- Sublimate the ice molecule and moisture in vacuum condition
- Protect dried product from humidity, air, and light by packing

Why? Freeze dry?



A. Fundamental

- Freeze ingredient under freezing point
- Eliminate ice molecules by sublimation

B. Advantages

- Remaining same natural structures
- Preserved natural tastes and flavors
- Prevent protein from deformation
- Reservation of vitamins
- Good to water resilience
- Water content is reduced in final product
- Long-term storage at room temperature

Taste, Shape, Color, Flavor, and Nutrition are remained as good as fresh ones

Why? Freeze dry?

Freeze Dry Quickly freezing at below -40°C , although the drying cost is high, nutrients are preserved and can be preserved for long duration

Heated Air Dry Natural drying with heated air between $60 - 70^{\circ}\text{C}$, although the drying cost is low, the value is low because of severe nutrients destruction

Heating means the destruction of constituents



Why? Freeze dry?

Freeze Dried Apple



Apple Freeze Dried under -40°C
Preserved natural taste, flavor of apple
Crispy but easily melt in mouth
Very suitable snack from baby, toddler to senior

Air Dried Apple



Apple Air Dried over 70°C
Destroyed natural taste, flavor of apple
Hard texture, cannot be melt in mouth
Possibility of breaking baby teeth
Not suitable as baby snack

Why? Freeze dry?

Comparison of mushroom shape and color after drying



Heat changes texture and shape

Heat shrinks and burns ingredients

Troo Fruits Chips

Without adding any artificial flavor, sugar, color, or preservative....

Using only fresh fruit to give best natural taste of Fruits

Real Fruits, Real Taste, Nothing Else



Jayeon Hannal



One Natural Seasoning Tablet turns into rich flavor of Soup
Made of Natural Ingredients - 6 Seafoods and 10 Vegetables
Easy to Make, Easy to Cook

Recipe - www.youtube.com/watch?v=PzQMmGtTHkg



Organic Mulberry Leaf Powder

CHUNG-ILYUP

산삼처럼 길러서 백옥처럼
정성들인 유기농 봉잎

Troo Powder

By using freeze drying technique,

Troo Powder gives you **healthy nutrition and vitamin** to your body

Powder can be served for quick breakfast, cooking, baby formula

Strawberry, Blueberry, Mulberry, Chokeberry, Lemon, Sweet Potato, Banana, Kale, Chicken Breast



요거트,
아이스크림 등 과
함께



운동 전, 후
물 또는
우유와 함께



아기의
건강 이유식으로



간편하고 건강한
식사 대용으로



각종 요리

Troo Food

Easy and Ready to Cook Natural HomeMade Flavor Instant Food



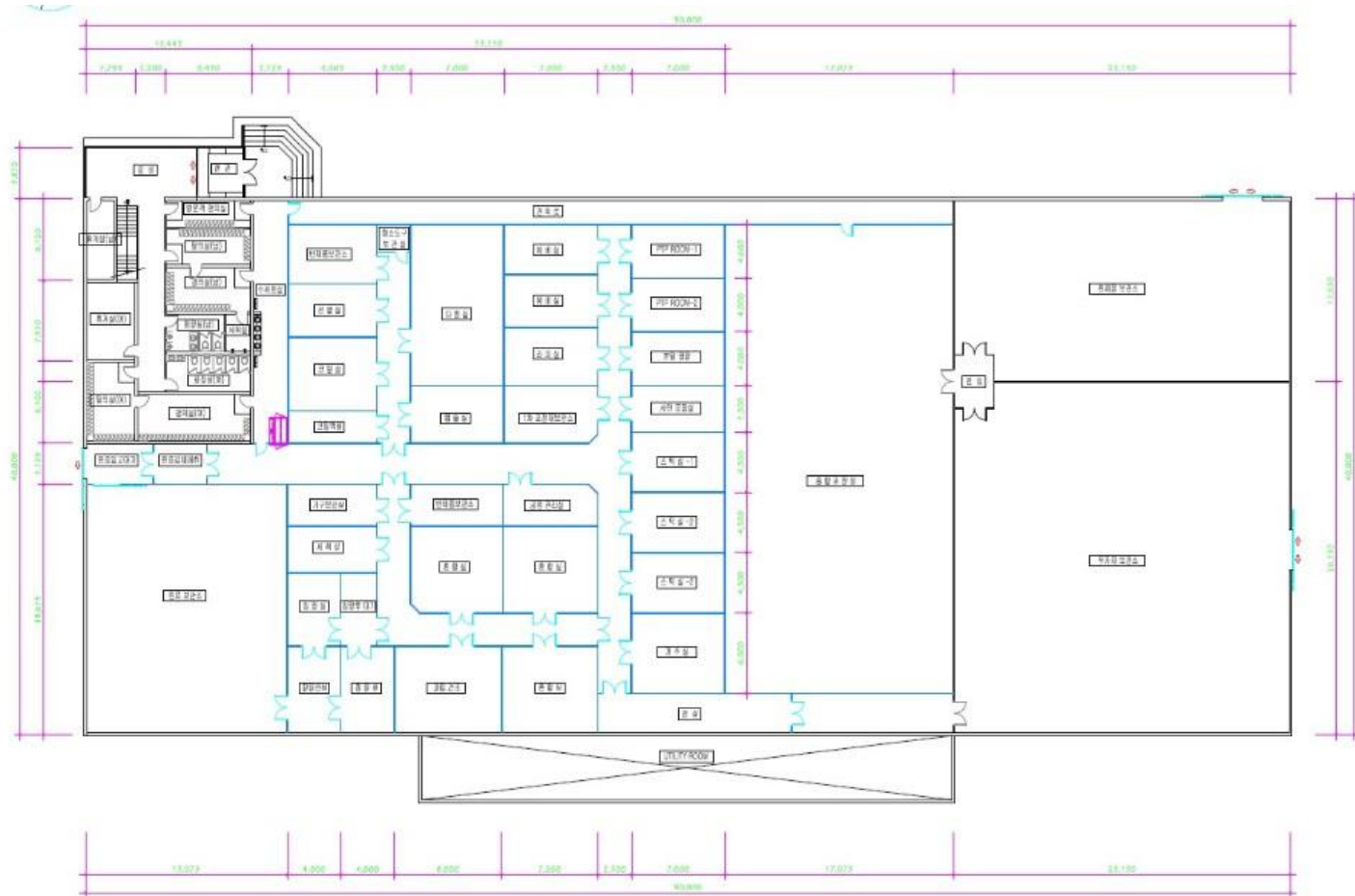
Factory Layout



Devices



Factory Layout



Lab Functions

- Food Development
- Raw Material Development
- New Technology Development
- Quality Inspection
- Analyzing Ingredients
- Studying Workflow
- System Inspection
- OEM Management

Development

- Freeze Dry Method Research
- Developing New Products by using Freeze Dry Method
- Developing New Products by using Freeze Dried Powder
- Developing Quality Control Method & Analyzing Methods
- Developing Functional Food and its production
- Developing Healthcare Food

Lab Facilities

- Dry Oven
- Autoclave
- Incubator
- Clean Bench
- Mixer
- Distilled Water Collector
- Infrared Moisture Analyzer
- Refrigerator
- Etc.



Using Fresh, In-Season Fruits



Sanitized Environment for Production



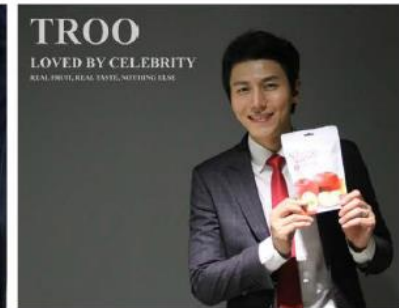
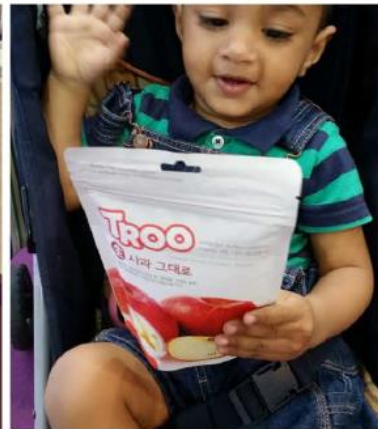
Strictly Managed Products & Quality



Product Improvements & Creation



Pursuit of Customer Satisfaction





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Thank you