



NeoBig

INVESTMENT | IMPORT | EXPORT

Pure Flavor, Every Season

Frozen Fruits and Vegetables



HISTORY

Neobig Ltd. was established with the vision of delivering nature's purest form to consumers through advanced food technologies. Operating in the heart of Türkiye, Neobig has become one of the leading companies specializing in freeze-dried (lyophilized) fruits and vegetables, offering high-quality, long-lasting and nutrient-preserving products to global markets.

Today, Neobig continues its production in modern facilities equipped with state-of-the-art freeze-drying systems. With a rapidly growing production capacity and strict quality standards, our facilities are designed to meet the increasing global demand for natural, additive-free and premium dehydrated ingredients.

Backed by years of industry experience, the Neobig Family has expanded its expertise into international food technologies, exporting freeze-dried products to numerous countries around the world. Our commitment to innovation, safety and sustainability has positioned Neobig as a trusted supplier for food manufacturers, horeca sectors and health-focused consumers worldwide.

Experience...
Confident





MODERN FACILITIES AND TECHNOLOGIES

Neobig began its transformation into a technology-driven production facility, adopting advanced systems designed to preserve the natural purity of fruits and vegetables. This transition laid the foundation for our current focus: producing high-quality freeze-dried products with maximum nutritional retention.

With the launch of our new, fully modernized facility, Neobig integrated state-of-the-art liofilization (freeze-drying) technologies, enabling us to achieve superior quality, long shelf life, and unmatched product stability. Our production process is designed to protect the natural color, aroma, structure and nutritional composition of each fruit and vegetable.

Today, our facility stands as one of the leading freeze-drying production centers in Türkiye, equipped with high-capacity systems and advanced quality control technologies.

Our plant features a processing capacity suited for industrial scale freeze-drying. Each product entering our facility is carefully selected, washed, prepared, and freeze-dried under controlled conditions. Using optical sorting and hygiene-focused automation systems, we ensure consistency, precision and safety at every step of production.

WHAT IS FREEZE-DRYING

Freeze-drying (lyophilization) is one of the most advanced preservation technologies in the world, allowing fruits and vegetables to retain their nutritional value, color, aroma, and natural structure without the use of heat.

This method is based on the principle of sublimation, in which water inside the product transitions directly from solid (ice) to vapor without passing through the liquid phase.

The process begins by freezing the products at temperatures down to -40°C . Inside the freeze-dryer, a low-pressure vacuum environment is created, enabling the frozen moisture to sublime and leave the product structure intact.

Because the water is removed without melting, the product maintains its original shape, color, and delicate texture.

The greatest advantage of freeze-drying is its ability to preserve:

essential vitamins and minerals, natural aroma, flavor intensity, vibrant color, and structural integrity almost exactly as in the fresh state.

Unlike traditional drying methods that expose food to high temperatures and result in significant nutrient loss, freeze-drying prevents oxidation and protects the natural characteristics of the raw material.

As a result, Neobig Freeze-Dried products offer a premium, lightweight, long-lasting and highly nutritious ingredient solution, maintaining freshness and quality at an exceptional level.



IQF Frozen Fruits

STRAWBERRY

Strawberry



Half



Sliced



Diced 10x10



IQF Frozen Fruits

FIG

Green Fig



1/2 Fig



Purple Fig



1/4 Fig



IQF Frozen Fruits

Sweet Cherry



Dark Sweet Cherry



Sour Cherry



Black Mulberry



Blackberry



Raspberry



IQF Frozen Fruits

Peach



Plum



Apricot



Sliced Orange



Pomegranate Seeds



IQF Frozen Vegetables

Red Cherry Tomatoes



Yellow Cherry Tomatoes



Diced Onion



Pepper Mix



IQF Frozen Vegetables

Red Pepper Diced



Green Pepper Diced



Yellow Pepper Diced



Red Pepper Sliced



QUALITY

Products carefully selected and harvested at their peak ripeness are processed with advanced freeze-drying technology, ensuring maximum preservation of nutrients, flavor, color, and aroma. Thanks to the low-temperature sublimation process, microbial growth is prevented and shelf life is significantly extended — without the need for additives or preservatives.

Fresh fruits and vegetables collected during the season maintain their natural structure and freshness, offering a clean, healthy, and reliable ingredient for every application.



Our products, At Neobig, we never compromise on food safety, quality, and traceability. From seed to final packaging, every step of production is carefully monitored by our expert team.

Using modern freeze-drying systems, we process fruits and vegetables with high precision and store them under optimal conditions to safeguard their purity and stability.

Today, our facility stands as one of Türkiye's leading producers in the freeze-dried fruit and vegetable sector, combining advanced technologies with strict quality control procedures.

CERTIFICATES

Our priority is to ensure the highest quality, safety, and consistency in every product we deliver. We continuously upgrade our processes to meet global standards.

Neobig is certified with the following international quality systems:

BRCGS, ISO 22000, ISO 140001, ISO 9001, HALAL, KOSHER

STRATEGICALLY PLACED

Our production facility is located in Türkiye, in a region that offers ideal natural conditions for cultivating high-quality fruits and vegetables. This unique location provides Neobig with significant advantages in sourcing fresh, clean, and nutrient-rich raw materials.



The location of our plant offers the following strengths:

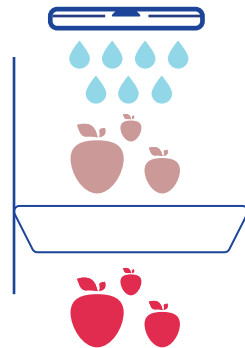
- Because of the unique microclimate of the region, the taste of our products such as sweet cherry, sour cherry, and strawberry is unique compared to the products of other regions.
- It is a typical agricultural area with high-grade soils
- The area is ecologically clean
- It has an excellent climate for vegetable and fruit farming
- A tradition of many generations, knowledge, and skills in vegetable and fruit farming
- The local growers have modern agro-technical machinery

We are waiting for
your visit

STRICT SUPERVISION OVER THE FRUIT VEGETABLE CULTIVATION AND PRODUCTION PROCESS

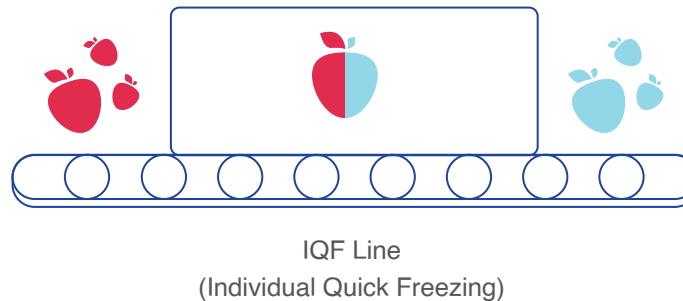
We carefully oversee the entire production cycle — from the selection of seeds to the harvesting of fruits and vegetables. Every stage of cultivation and processing is monitored by our expert team to ensure consistent quality, safety, and traceability. This strict control enables Neobig to deliver freeze-dried products that maintain the highest natural standards.

PREPARATION PROCESS



1 Chopping

After harvesting, fruits and vegetables are carefully washed, sorted, and cut according to quality specifications and customer requirements.



2 Freezing

Prepared products are rapidly frozen at very low temperatures. This step preserves their natural structure, color, and nutritional values before entering the freeze-drying phase.



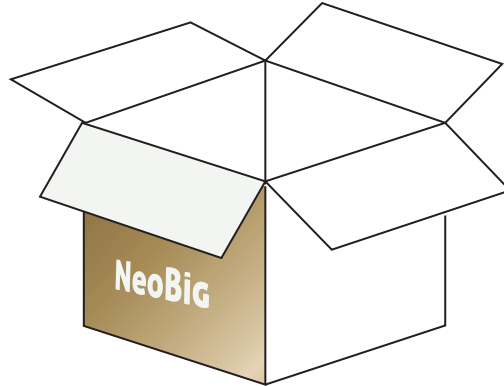
3 Packaging

Once freeze-dried, the products are measured, filled into appropriate formats, and packaged in controlled conditions to maintain maximum freshness and shelf stability.

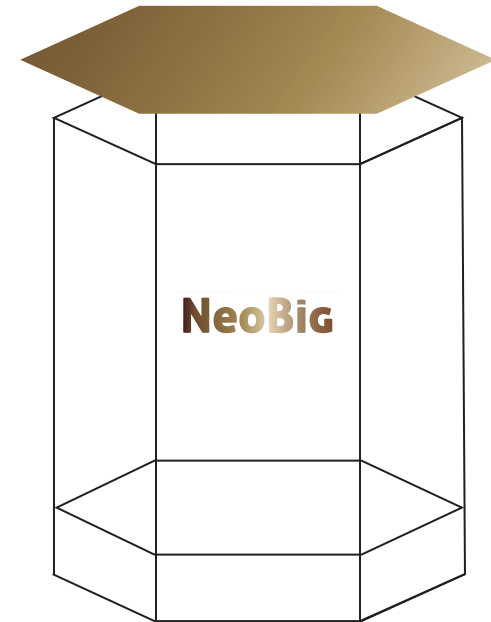
PACKAGING TAILORED TO CUSTOMERS NEEDS



Bags



Box



Octabin

PRIVATE LABEL

We manufacture selected product ranges in retail packaging under our customer's brand names.



Fruits HARVESTING TIME

| | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec |
|----------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| Strawberry | | | | | | | | | | | | |
| Sweet Cherry | | | | | | | | | | | | |
| Sour Cherry | | | | | | | | | | | | |
| Apricot | | | | | | | | | | | | |
| Peach | | | | | | | | | | | | |
| Green Fig | | | | | | | | | | | | |
| Purple Fig | | | | | | | | | | | | |
| Pomegranate | | | | | | | | | | | | |
| Black Plum | | | | | | | | | | | | |
| Orange | | | | | | | | | | | | |
| Black Mulberry | | | | | | | | | | | | |
| Blackberry | | | | | | | | | | | | |
| Raspberry | | | | | | | | | | | | |

Vegetables HARVESTING TIME

| | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec |
|-----------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| Cherry Tomatoes | | | | | | | | | | | | |
| Peppers | | | | | | | | | | | | |
| Onion | | | | | | | | | | | | |

HARVESTING & CONTRACT

To supply our customers with the highest-quality raw materials, we have created a detailed Harvest Calendar that indicates the optimal harvest periods for each product.

Depending on the product category, annual contracts can be arranged approximately one month before the harvest begins, ensuring stable planning and consistent supply throughout the season.



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Every Season

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