



VegeL10

BLEND OF FREEZE-DRIED
VEGETABLES





VegeL^{IO}



100% NATURAL INGREDIENTS

Without the addition of preservatives, flavor enhancers, aromas and food colorings.

Contains only naturally occurring sugars, has a high content of dietary fiber, is a source of protein.



FOR A WIDE RANGE OF USE IN EVERY KITCHEN

With VegeL^{IO} you can prepare vegetable broth, add flavor to any dish and add a portion of vegetables to your diet.



LONG EXPIRATION DATE

No loss of nutritional value.
Tasty, healthy, for everyone!



VegeLIO

A mixture of freeze-dried vegetables and herbs with spices and salt

VegeLIO consists of 9 vegetables, 3 herbs, spices and salt. Vegetables are crunchy and aromatic, herbs give depth of flavor and aroma, spices complete the whole composition.

VegeLIO is an ideal solution for people who want to eat healthy, and at the same time appreciate the convenience and ease of preparing meals. The mixture is in the form of pieces and flakes, which allows for their quick and easy use in various types of dishes.

Application:

1. Prepare vegetable broth: add 2 tablespoons of VegeLIO to 0.5 l of boiling water. Cook for 5-6 minutes and... it's ready!
2. Spice up any dish - soup, risotto, stew or even a barbecue dishes...
3. Add to cottage cheese, pancakes, salads and much more.
4. Add to a cocktail or munch raw!



A salt-free version will be available soon

VegeLIO

A mixture of freeze-dried vegetables and herbs with spices and salt

Composition:

freeze-dried carrot, salt, freeze-dried parsley root, freeze-dried parsnip, freeze-dried onion, freeze-dried celery, freeze-dried red pepper, freeze-dried leek, freeze-dried tomato, freeze-dried garlic, turmeric, freeze-dried lovage leaves, pepper, freeze-dried dill, freeze-dried parsley leaves.

Shelf life:

18 months

Net weight:

70g

The storage conditions:

Store closed in a dry and shaded place.

Method of packaging:

The product is packaged in plastic jars (100% rPET), secured with a platinum seal.

Nutritional value	in 100g
Energy value	1188kJ/2840kcal
Fat	1,8g
including saturated fat	0,2g
Carbohydrates	48g
including sugars	30g
Fiber	20g
Protein	8,9g
Salt	17,0g



WHY *Vege***LIO** IS SO SPECIAL?

100%
NATURAL



POLISH
PRODUCT



JAR
100% rPET

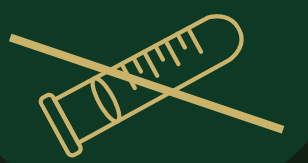


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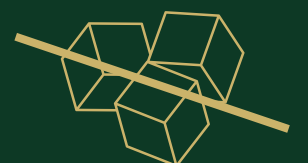


SHELF LIFE

NO
PRESERVATIVES



NO
ADDED
SUGAR



SUGAR

HIGH FIBER



CONTENT

GLUTEN



FREE

SOURCE



OF
PROTEIN

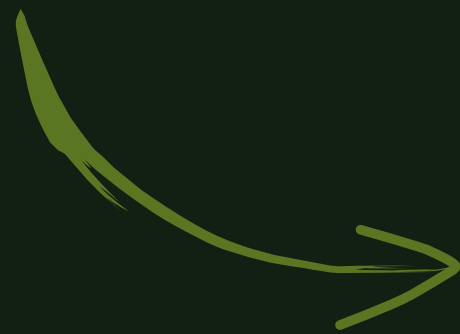
SUITABLE
FOR



VEGANS



UPFLAVOR ANY
DISH



ADD A SERVING OF
VEGETABLES TO
YOUR DIET



PREPARE
VEGETABLE
BROTH FOR EACH
SOUP



CRUNCH RAW





WHERE TO USE *Vege***LIO**?

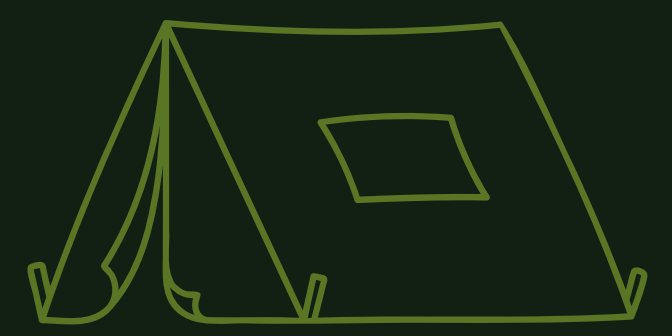
**IN EVERY
KITCHEN**



**ON THE
JOURNEY**



IN THE TENT



IN THE CAMPER



About us:



The idea for VegeLIO was born during a pandemic, when access to fresh vegetables was limited. Then we became interested in the lyophilization process, which has a lot of advantages.

VegeLIO is a family company founded by a mother and daughter. We are passionate about healthy eating and freeze-drying technology... This combination resulted in our first product.

We make sure that our products have a balanced composition, are 100% natural and very tasty!



Freeze-drying



Lyophilization is nothing more than immediate and deep freezing of the selected product, and then removing water from it through the sublimation process.

Advantages of lyophilization:

- ✿ leaves the product with full nutritional value, minerals and vitamins,
- ✿ concentrates the taste and aroma,
- ✿ eliminates microbial contamination,
- ✿ changes the structure to a porous one that is easy to hydrate,
- ✿ leaves the product very light, easy to transport,
- ✿ extends the life of the product, even up to 30 years!



THANK YOU FOR YOUR INTEREST

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