



INNOVATING FOR YOU. WITH YOU.



Naturally Processed  
Dried Ingredients



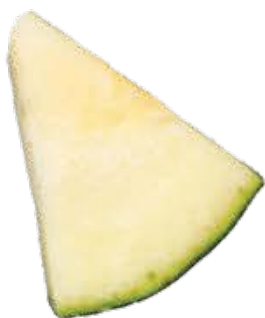
# OVEGI

Say hello to OVegi, ROHA's premium range of dried food ingredients like vegetables, fruits, herbs, meat & dairy, mushrooms, and more.

With state-of-the-art facilities in Italy (since 1974) and Vadodara, Gujarat (since 1993), OVegi leverages advanced technologies like Freeze Drying, Individual Quick Drying, Air Drying, Enhanced Vacuum Drying, and Steam Drying to preserve the freshness, color, flavor, and nutritional value of its dried ingredients.

At OVegi, we understand that every cuisine has its unique flavor profile and every region its unique taste preference. Our team of food experts are dedicated to working closely with you to create custom ingredients that are tailored to a wide range of cuisines and taste preferences.

Whether you need dried ingredients in dices, slices, granules, or powders, OVegi has it all. With a legacy spanning five decades, you can trust our technical experts to deliver customized dried ingredients that perfectly meet your requirements and elevate your culinary creations to the next level.



## KEY FEATURES

- Ingredients with natural and authentic taste
- Preservation of the organoleptic characteristics of the ingredients
- Clean label ingredients that enhance the taste without added flavor or additives
- Possibility for products with original provenance
- Full traceability of the sources and the processes
- Low aw and moisture that preserve the stability and the shelf life of the ingredients
- Available in different particle sizes





# OUR TECHNOLOGY & PRODUCT RANGE

Note:- In addition to the list mentioned below, we have the possibility to produce other types of ingredients upon specific clients' request.

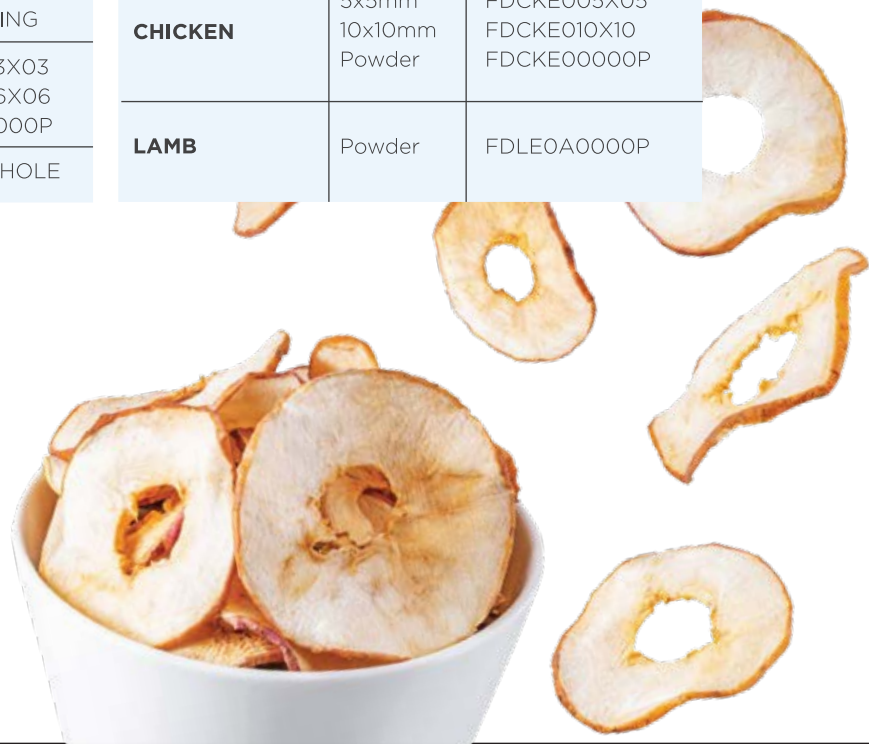
## FREEZE DRYING

The Freeze Drying technology, also known as Lyophilization, is a dehydration process where the moisture content of the product is removed by sublimation retaining its natural and original taste, shape, aroma, texture, flavor and nutritional values.

Fruits					
Product	Size	Code	Product	Size	Code
<b>BANANA</b>	Full Slice	FDBNE00FULL	<b>PINEAPPLE</b>	Slice	FDPE0ASLICE
	Half Slice	FDBNE00HALF		9x9mm	FDPE0A09X09
	Quarter Slice	FDBNE000QTR		6x6mm	FDPE0A06X06
	12mm	FDBNE0012MM	Powder	FDPE0A0000P	
	9mm	FDBNE0009MM	<b>GOLDEN APPLE</b>	Slice	FDGE0ASLICE
	6mm	FDBNE0006MM		Powder	FDGE0A0000P
	3mm	FDBNE0003MM		<b>APPLE</b>	Slice
Powder	FDBNE00000P	10x10mm			FDAPE010X10
<b>MANGO</b>	Slice	FDMNE0SLICE	9x9mm		FDAPE009X09
	10x10mm	FDMNE010X10	6x6mm		FDAPE006X06
	6x6mm	FDMNE006X06	Powder	FDAPE00000P	
	Powder	FDMNE00000P	<b>PAPAYA</b>	Slice	FDPPE0SLICE
<b>STRAWBERRY</b>	Slice	FDSTE0SLICE		6x6mm	FDPPE006X06
	9x9mm	FDSTE009X09		Powder	FDPPE00000P
	6x6mm	FDSTE006X06	<b>ORANGE</b>	Slice	FDORE0SLICE
	Powder	FDSTE00000P		Peel	FDORE00PEEL
<b>SAPOTA</b>	Slice	FDSPE0SLICE			
	Powder	FDSPE00000P			

Herbs & Spices		
Product	Size	Code
<b>GREEN CHILIES</b>	3x3mm	FDG1E003X03
	Ring	FDG1E0ORING
<b>GINGER</b>	3x3mm	FDGGE003X03
	6x6mm	FDGGE006X06
	Powder	FDGGE00000P
<b>GREEN PEPPERCORN</b>	Whole	FDGPEOWHOLE

Meat		
Product	Size	Code
<b>CHICKEN</b>	5x5mm	FDCKE005X05
	10x10mm	FDCKE010X10
	Powder	FDCKE00000P
<b>LAMB</b>	Powder	FDLE0A0000P



## Vegetables

Product	Size	Code	Product	Size	Code
<b>SWEET CORN</b>	Whole Broken Powder	FDSCE0WHOLE FDSCE0BROKE FDSCE00000P	<b>POTATO</b>	6x6mm 9x9mm Powder	FDPOE006X06 FDPOE009X09 FDPOE000000P
<b>CABBAGE</b>	6x6mm 9x9mm	FDCBE006X06 FDCBE009X09	<b>SPRING ONION</b>	6mm 3mm	FDSOE0006MM FDSOE0003MM
<b>SPINACH</b>	3x3mm Powder	FDSPE003X03 FDSPE00000P	<b>BROCCOLI</b>	6x6mm 9x9mm	FDBRE006X06 FDBRE009X09
<b>GREEN PEAS</b>	Whole Broken Powder	FDGPE0WHOLE FDGPE0BROKE FDGPE00000P	<b>GREEN CAPSICUM</b>	6x6mm 9x9mm	FDGCE006X06 FDGCE009X09
<b>GREEN BEANS</b>	3mm 6mm 1 Inch	FDGBE0003MM FDGBE0006MM FDGBE011NCH	<b>BITTER GOURD</b>	Ring 6x6mm Powder	FDBGEOORING FDBGEOOCX06 FDBGEO0000P
<b>EGGPLANT</b>	6x6mm 9x9mm	FDEPE006X06 FDEPE009X09	<b>TOMATO</b>	6x6mm 10x10mm Powder	FDTME006X06 FDTME010X10 FDTME00000P
<b>OKRA</b>	Ring Powder	FDOKE0ORING FDOKE00000P	<b>BETROOT</b>	3x3mm 6x6mm Powder	FDBTE003X03 FDBTE006X06 FDBTE00000P
<b>WHITE ONION</b>	3x3mm 9mm slice Powder	FDWOE003X03 FDWOE009MMS FDWOE00000P	<b>BABY CORN</b>	Whole	FDBCE0WHOLE
<b>RED ONION</b>	3x3mm 6x6mm Powder	FDROE003X03 FDROE006X06 FDROE00000P			



## ENHANCED VACUUM DRYING (EVD)

EVD process is a technology that leads to high-quality final products by removing the moisture at low temperatures and under reduced pressure environment. With the EVD technology we manage the preservation of the organoleptic characteristics of the fresh material giving a more natural character to the final product and minimizing the possibility of oxidation reactions.

### Italian Delights - A unique range of specialty ingredient of the popular Italian cuisine

Product	Type	Code
<b>TOMATO</b>		
Sun Dried Tomato powder	Powder Powder	NF7775 NF1756
<b>ITALIAN CHEESES</b>		
PRP Mozzarella	Granules	NF5812
PRP Ricotta	Powder	NF5871
PRP Parmigiano Reggiano IT	Powder	NF5F06
PRP Pecorino	Powder	NF5F03
PRP Grana Padano	Powder	NF5F31
PRP Gorgonzola	Powder	NF5817
<b>FRIED VEGETABLES</b>		
Carrot	Cubes	NF1093
Garlic	Granules	NF1011
Sofrito	Granules	NF7727
<b>ROASTED ONION</b>	Granules	NF1251
<b>TRUFFLE</b>		
Black	Granules	NF2410
<b>CHESTNUT</b>		
	Powder	NF1122
	Granules	NF1119
<b>ITALIAN HERBS</b>		
Basil	Powder Granules	NF6310 NF5576
Parsley	Powder Granules	NF6123 NF5581
Rosemary	Powder Granules	NF7164 NF5589
<b>ITALIAN CURED MEAT</b>		
Raw Ham	Granules	NF5852
Cooked Ham	Granules	NF5843
Speck	Granules	NF5848
Pancetta	Granules	NF5840 / NF5841
<b>PASTA SAUCES</b>		
Pesto	Powder	NF7353
<b>BRAISED MEAT</b>	Granules	NF7754
<b>NEROSEPPIA</b>	Powder	NF5815
<b>UMAMI</b>	Powder	NF5540





## Authentic Fruits

Product	Type	Code
<b>STRAWBERRY</b>	Powder	NF5141
<b>ORANGE</b>	Powder	NF5060
<b>GRAPEFRUIT</b>	Powder	NF5440
<b>AVOCADO</b>	Powder	NF5045
<b>FOREST FRUIT</b> Bilberry Raspberry	Powder Powder	NF5324 NF5194



## Other Specialties from the world cuisine

Product	Type	Code
<b>SMOKED SALMON</b>	Granules	NF5886
<b>HONEY</b>	Powder	NF5803



# AIR DRYING TECHNOLOGY

The Air Drying technology involves exposure of products to heat by passing hot air through the material in order to reduce the moisture level.

Vegetables		
Product	Size	Code
<b>CARROT</b>	6x6mm	ADCRE006X06
	10x10mm	ADCRE010X10
	12x12mm	ADCRE012X12
<b>CABBAGE</b>	10x10mm	ADCBE010X10
<b>SPINACH</b>	Powder	ADSPE00000P

## Mushrooms

Product	Type	Code
<b>WILD</b> Boletus Edulis	Powder Granules	NF2208 NF2224
	Powder	NF2308
Chanterelle	Powder	NF2308
<b>CULTIVATED</b> Champignon	Powder Slices	NF2364 NF2367
	Powder Granules	NF2392 NF2389

From Our Garden		
Product	Type	Code
<b>SPINACH</b>	Powder	NF1S43
	Powder Organic	NFB1S40
	Powder Kosher	NFK1S43
	Powder Organic & Kosher	NFKB1S40
<b>TOMATO</b>	Rings	NF1730
<b>ZUCCHINI</b>	Cubes	NF1991
	Rings	NF1990
<b>ARTICHOKE</b>	Powder	NF1070
	Granules	NF1066
	Cubes	NF1062
<b>CAPERS</b>	Powder Whole	NF1060 NF1057
<b>RED SALAD</b>	Flakes	NF1829
<b>OLIVES</b> Black	Powder Granules Rings	NF1428 NF1427 NF1430
	Green	Powder Granules Rings









## INDIVIDUAL QUICK FREEZING (IQF)

IQF is a technology that allows the freezing on an individual piece of product separately from the others. This process ensures that the shape, the color, the smell, and the texture of products are retained as they are.

Vegetables					
Product	Size	Code	Product	Size	Code
<b>SWEET CORN</b>	Cut Pulled	QFSCE000CUT QFSCE00PULL	<b>CARROT</b>	6x6mm 10x10mm	QFCRE006X06 QFCRE010X10
<b>GREEN PEAS</b>	Whole	QFGPE0WHOLE	<b>TUVER LILVA</b>	Whole	QFTLE0WHOLE
<b>BABY OKRA</b>	Whole	QFBOE050X55	<b>SURTI LILVA</b>	Whole	QFSLE0SLICE
<b>OKRA</b>	Cut	QFOKE000CUT	<b>SAPOTA</b>	Slice	QFSPE0SLICE
<b>DRUMSTICK</b>	70-90mm	QFDSE0070MM	<b>TOMATO</b>	10x10mm	QFTME010X10
<b>BITTER GOURD</b>	6mm	QFBGE0006MM	<b>GARLIC</b>	Whole	QFGRE0WHOLE
<b>GREEN CHANA</b>	Whole	QFGCE0WHOLE	<b>GUWAR</b>	1 inch	QFGWE01INCH
<b>TINDORA</b>	1/4 cut	QFTNE000QTR	<b>GREEN BEANS</b>	1 inch	QFGBE01INCH



# ROHA: INNOVATING WITH YOU. FOR YOU.

OVegi is a product range of ROHA - a leading global manufacturer and distributor of synthetic, natural and dehydrated ingredients and non-industrial dyes & pigments. With more than four decades of expertise, ROHA's product portfolio covers a comprehensive range for application across industries - food & beverage, pet food, animal feed, dehydrated food, cosmetic and industrial use.

Headquartered in India, ROHA's international network extends to 22 countries and includes 14 manufacturing facilities. The company's strong competitive position in the international markets has been developed through robust infrastructure, a combination of organic and inorganic growth, dedicated research and development of advanced products, and pioneering advancements in the industry. ROHA has established high international quality standards - constantly being raised in response to consumer demands to meet the competitive nature of the marketplace.





# CERTIFICATION

Recognizing the consistent efforts towards providing superior quality products and services, ROHA is certified according to the BRC and IFS global standards and can produce ingredients in conformity of Kosher, Halal and Organic standards.



# SUPPORT

ROHA strongly believes in the importance of relationship-building and nurturing partnerships. Be it employees, suppliers or clients, ROHA has always endeavored to support all who are associated with the brand.





## GLOBAL PRESENCE

↓  
Offices in 22 Countries

Manufacturing Units in 14 Countries

Application Labs in 14 Countries



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## OUR BRANDS

FOOD COLORS



DRIED INGREDIENTS



INDUSTRIAL COLORS

