

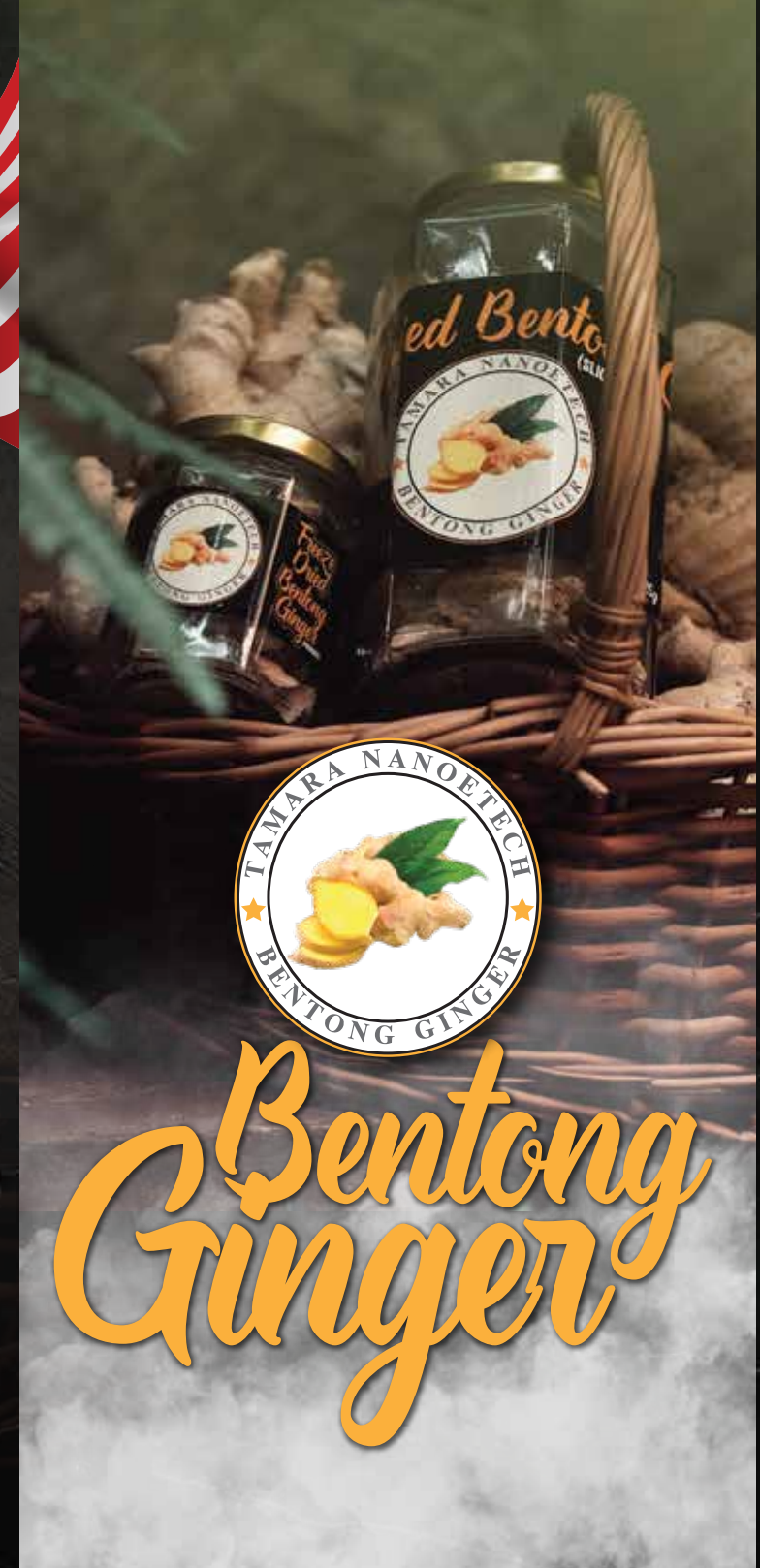
**WE CULTIVATE,  
PROCESS AND SUPPLY  
FREEZE DRIED  
BENTONG GINGER IN  
A SUSTAINABLE  
WAY**



For more information,  
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**Bentong  
Ginger**



# Introduction to Freeze Drying Technology

## Freeze Dried ("FD")

- Abbreviation of vacuum freeze-dried food
- Material is frozen at  $-40^{\circ}\text{C}$  to  $-60^{\circ}\text{C}$ , then air pressure is applied.
- FD will not change ginger's physical structure
- High end process compared to other processed food

## Benefits of Freeze Drying

Maximize preservation of Ginger nutrient, colour, aroma and taste are

**High Nutrition and Palatability**

**Rehydration/ Restoration rate**

Maximize preservation of Ginger nutrient, colour, aroma and taste are

Shelve life of 2 years and very light weight

**Preserve / easy consume**

## Why Tamara Nanoetech?



**Authenticity :**  
We farm Bentong ginger in Bentong with Bentong authentic variety ginger seeds.

### Product Expertise :

We solely focus on Bentong ginger from traditional and modern cultivation method and related value chain of Bentong ginger.



### R&D capabilities :

We conduct constant research on ginger cultivation which includes integrated farm, pest and disease system and plant nutrients feeding.



### High level services :

We process our ginger at a highly certified facility.



## What is Bentong Ginger?



Bentong ginger, its Geographical Indication (GI) certified by Malaysian Intellectual Property (MYIPO), was first cultivated in the district of Bentong in the state of Pahang, Malaysia.

The cultivation of this variety began to see its commercial value only in the 60's although actual cultivation has been around a few hundred years prior. Ever since, with the advent of more sustainable farming methods and agro inputs, this industry continues to grow.