

Top-Rated Candy Manufacturer: LITAFOOD Celebrates Award-Winning Freeze-Dried Ice Cream



Nanjing, Jiangsu Jun 26, 2026 (Issuewire.com) - In a landmark achievement that underscores the rapid evolution and premiumization of the global confectionery market, **Top-Rated Candy Manufacturer** LITAFOOD has officially been honored at the prestigious 2026 Superior Taste Award ceremony in Brussels. The company's groundbreaking Freeze-Dried Strawberry Ice Cream successfully secured a coveted star from the International Taste Institute, a recognition widely regarded as the Michelin guide of the food and beverage industry.

Evaluated by a panel of the world's most renowned chefs and sommeliers, this accolade highlights a significant milestone for Chinese food engineering on the global stage. It demonstrates that advanced freeze-drying technology can elevate traditional dairy concepts into highly sophisticated, shelf-stable gourmet snacks without sacrificing sensory excellence.

The Superior Taste Award, granted by the International Taste Institute in Brussels, carries immense weight in the international food sector due to its rigorous, objective evaluation methodology. Products are subjected to a strict blind-tasting process where the judging panel remains entirely unaware of the brand, packaging, or country of origin.

Each entry is scored based on five core sensory criteria: first impression, vision, olfaction, taste, and texture. To receive this certification, a product must achieve an average score above 70%, meaning it has successfully passed the scrutinized palate of experts who regularly design menus for Michelin-starred establishments and royal families. For [LITAFOOD](#), winning this award validates decades of structural engineering in food physics, proving that their freeze-dried dairy applications meet the absolute highest standards of international gastronomy.

Sensory Excellence and Structural Innovation of Freeze-Dried Dairy

Overcoming the Structural Limitations of Traditional Ice Cream

At the heart of this international recognition is the distinct sensory profile of the award-winning Freeze-Dried Strawberry Ice Cream. Traditional ice cream relies heavily on sub-zero logistics and immediate consumption to maintain its delicate, airy emulsion of fat, air, and water crystals. When subjected to improper storage, the structural integrity collapses, leading to ice crystallization and a degraded mouthfeel.

The proprietary formulation developed by the engineering team solves this fundamental limitation. By stabilizing the ice cream matrix prior to the dehydration phase, the product retains its authentic, rich dairy taste and vibrant, natural fruit undertones.

Upon biting into the freeze-dried cube, consumers experience an initial crisp, brittle snap that immediately gives way to a smooth, melting creaminess as it rehydrates in the mouth. The visual presentation preserves the natural pink hues of premium strawberries, ensuring that the first visual impression aligns perfectly with the intense olfactive aroma released upon opening the packaging.

Decades of Pioneering Expertise in Lyophilization

This sensory breakthrough is a direct result of more than twenty years of dedicated expertise in freeze-drying technology (lyophilization). As the first company in China to successfully mass-produce high-fidelity freeze-dried candy and confections, the manufacturer has systematically transformed a technology originally reserved for aerospace nutrition into a commercially viable, premium snack platform.

Lyophilization operates on the principle of sublimation, where moisture is removed from a frozen product under a deep vacuum, transforming ice directly into vapor without passing through a liquid phase. While the basic scientific principle is universal, applying it to complex, high-fat, and high-sugar structures like ice cream requires an exceptionally precise calibration of temperature and pressure curves.

If the primary drying phase proceeds too quickly, the sugar matrix collapses, resulting in a tough, unappealing texture. Conversely, if the thermal control is inadequate, the delicate fats can oxidize, spoiling the flavor profile.

Advanced Production Engineering and Clean-Label Standards

Precision Thermal Controls and Extended Shelf Life

The production facilities utilize state-of-the-art, automated freeze-drying chambers equipped with advanced multi-stage thermal controls. This infrastructure allows the technical team to customize sublimation parameters tailored to the unique molecular density of different flavor profiles.

For the strawberry variant, the system meticulously manages the moisture extraction process to ensure the final moisture content remains below 2%. This ultra-low moisture environment creates an inhospitable landscape for microbial growth, allowing the product to achieve an extended shelf life at ambient temperatures without the addition of artificial preservatives or chemical stabilizers.

The result is a clean-label product that satisfies the modern consumer's demand for wholesome, recognizable ingredients, while simultaneously eliminating the costly and energy-intensive cold-chain logistics infrastructure typically required for dairy distribution.

Comprehensive OEM and ODM Collaborative Solutions

Transitioning from a pioneering regional manufacturer to a dominant force in the premium global food market, the organization has carefully built an ecosystem centered around comprehensive Original Equipment Manufacturer (OEM) and Original Design Manufacturer (ODM) customization services.

Recognizing that different global regions possess distinct consumer preferences regarding sweetness thresholds, fat content, and clean-label declarations, the corporate research and development division operates as a strategic collaborative hub for international brands. Rather than offering a rigid, one-size-fits-all catalog, the company provides end-to-end engineering solutions.

This includes custom flavor development, structurally optimized shapes, and advanced barrier packaging configurations designed to safeguard the hygroscopic freeze-dried structures against tropical or high-humidity retail environments.

Global Supply Chain Integration and Scale Capabilities

Balancing Uncompromising Quality with Cost Efficiency

Maintaining a competitive edge in global supply chains requires a delicate balance between uncompromising quality management and manufacturing cost efficiency. Through large-scale industrial automation, optimized raw material sourcing, and continuous thermodynamic refinements within their processing plants, the manufacturer delivers highly competitive pricing structures to its global partners.

This operational efficiency lowers the barrier to entry for mainstream retailers looking to introduce premium, high-margin freeze-dried concepts to their shelves. To guarantee seamless integration into the supply chains of the world's most scrutinized market economies, the manufacturing facilities maintain a rigorous suite of international certifications. These stringent quality compliance protocols ensure that every production batch adheres to total traceability, absolute hygienic safety, and unyielding structural uniformity.

Proven Reliability with Tier-One Global Retailers

The commercial viability and operational reliability of this manufacturing model are thoroughly demonstrated by the company's long-term commercial relationships with some of the world's largest and most demanding retail enterprises, including Walmart and Costco. Supplying multi-national, high-volume retailers requires far more than just an exceptional recipe; it demands a flawless manufacturing architecture capable of scaling up production exponentially without introducing variances in product quality or delivery timelines.

Under its prominent global brand footprint, MiniCrush, the company continues to pioneer new sub-

categories within the freeze-dried candy and snack industry. By consistently meeting the strict vendor compliance standards, social responsibility audits, and volume requirements of tier-one global distributors, the organization has solidified its reputation as a highly dependable cornerstone supplier to the global confectionery sector.

Future Outlook: Functional Snacking and Thermodynamic Research

Looking toward the future, the integration of advanced lyophilization technology with functional nutrition represents the next frontier for the company's research pipelines. The technical team is currently investigating the inclusion of probiotics, active prebiotics, and naturally fortified vitamin complexes within the freeze-dried dairy matrix.

Because freeze-drying occurs at low temperatures, it preserves heat-sensitive bio-active compounds that would otherwise be completely destroyed during standard industrial baking or hot-extrusion candy manufacturing processes.

Through continuous investment in thermodynamic research, rigorous quality control, and market-driven product innovation, the enterprise remains dedicated to elevating the global snacking experience, delivering award-winning taste and unparalleled manufacturing excellence to retail partners and consumers worldwide.

For more information regarding product specifications, OEM/ODM customization capabilities, or corporate profiles, please visit the official corporate website.

Corporate Website: <https://www.jellysupplier.com>



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Source : Nantong Litai Jianlong Food Co., Ltd.

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