



Trusted Quality. Every time.

Premium Food Ingredients. Reliable Supply Partnerships.

Furaha Foods supplies premium-grade food ingredients to manufacturers, processors, distributors, importers, and HoReCa buyers who need quality, consistency, and responsive supply support.

[Bulk Inquiries](#)

[Samples](#)

[Quality reports](#)

A Supplier Built for Serious Food Businesses

Selected for performance, consistency, and industrial application, our approach is built around understanding the pressures of production schedules, quality requirements, and supply reliability that serious B2B buyers demand. In industrial food supply, buyers need more than ingredients — they need clear documentation, reliable timelines, proactive communication, and a team that understands what's at stake on the plant floor. That is the partnership we build with every account.



MISSION

To deliver premium-quality food ingredients with unwavering consistency, reliable service, and transparent business practices, enabling our partners to manufacture with confidence and grow through long-term, trusted relationships.

VISION

To become one of the most trusted and preferred food ingredient partners for manufacturers and food businesses worldwide by setting the benchmark for quality, responsiveness, innovation, and customer-focused service.

Fast, Clear Commuincation

Every inquiry receives a practical response with clear next steps. We keep communication direct and transparent, so you always know exactly where things stand.

Premium Products Only

"We deal exclusively in premium-grade ingredients suitable for serious B2B buyers. Every product we supply meets stringent quality benchmarks, ensuring consistency and performance across large-scale industrial use."

Timely Supply Support

We understand that delivery timelines directly impact your production schedules, planning, and customer commitments — which is why we prioritize timely, reliable support at every step

Inquiry → **Sample** → **Spec Review** → **Quote** → **Bulk Supply** → **Partnership**

Dehydrated Potato Flakes/Powder



Potato Flakes

Trusted by food manufacturers, snack producers, HoReCa businesses, and convenience food brands, Dehydrated Potato Flakes/Powder are a versatile ingredient for a wide range of industrial food applications. Produced from carefully selected potatoes using advanced dehydration technology, they deliver consistent quality, excellent rehydration, and reliable performance, making them an ideal choice for large-scale food processing and product innovation.

Product Information

Parameter	Details
Product Name	Dehydrated Milled Potato Flakes
Ingredients	Potato, Emulsifier (INS 471), Stabilizer (INS 450), Preservative (INS 223), Antioxidant (INS 304)
Potato Varieties Used	Chipsona, Frysona
Shelf Life	12 Months

Sensory Characteristics

Sensory Characteristic	Specification
Visual Appearance	Flaky, free-flowing, creamish white in color
Hydration Property	Mealy and non-sticky dough

Quality Specifications

Parameter	Specification
Moisture	Max. 8%
Defects (Black Part) per 100 g	Max. 100
Reducing Sugar	Max. 3%
Bulk Density (g/L, 3 Tapped)	500-600
Total Ash	< 5%
Acid Insoluble Ash	< 0.5%
Peroxidase Test	Negative
Sulphur Dioxide	< 2000 ppm

Where Potato Flakes/Powder Perform

Potato Flakes/Powder are a versatile dehydrated potato ingredient widely used across the food industry for their excellent binding, thickening, moisture retention, and texture-enhancing properties. Their ease of use, long shelf life, and consistent quality make them an ideal choice for manufacturers in bakery, snacks, convenience foods, meat processing, soups, and plant-based food applications.

Snack Foods (Chips & Extruded snacks)

Potato Flakes are a key raw material in extruded snacks, potato chips, and snack pellets. They provide the right dough consistency and crisp texture after frying or baking. Their uniform particle size and excellent processability ensure consistent product quality, improved expansion, and efficient high-volume manufacturing.

As a Thickener

Potato flakes are used as a natural thickening agent in various food products, including creamy frozen desserts, gravies, infant cereals, soups, and ready-to-eat meals. They blend easily without lumps, making them ideal for large-batch industrial production.

Baby Food & Coating Applications

Used in selected infant and toddler food formulations for their mild flavor, smooth texture, and easily digestible carbohydrates. They are also used in breading and coating formulations to create a crisp, golden exterior after frying or baking, improving adhesion, texture, and visual appeal in poultry, seafood, and snack applications.

Ready Meals

Supports consistent mouthfeel and shelf stability across large-scale ready meal production. Potato flakes help maintain product consistency and texture integrity across varied ready-to-eat formats, from frozen entrees to shelf-stable meal kits.

HoReCa Kitchens

Supports fast, consistent meal preparation across large-scale hotel, restaurant, and catering operations. They reduce prep time and labor dependency while maintaining uniform taste and texture across high-volume service. Their long shelf life makes them a reliable, cost-efficient staple for high-turnover kitchens.

Instant Mashed Potatoes

Potato flakes/powder rehydrate quickly into smooth, consistent mashed potatoes for retail and foodservice use. They eliminate peeling, boiling, and mashing labour, ensuring a uniform texture batch after batch.

Bakery Applications

Used to improve crumb structure and moisture retention in select bakery formulations. Potato flakes/powder are also in high demand for fillings in pastries, samosas, and rolls, while extending shelf life, enhancing softness, and improving dough rolling in bread and bun formulations.

Processed Foods

An industrial-grade ingredient suited to high-volume processed food manufacturing lines. Potato flakes act as a binder and moisture-retention agent in patties and other processed meat formulations, improving texture, reducing shrinkage, and helping maintain juiciness during cooking.

WHO BUYS THIS FROM US

Manufacturers

Processors

Caterers

Importers

Hotels & Restaurants

Need samples of our Potato Flakes/Powder?

Request Sample

Vital Wheat Gluten



Vital Wheat Gluten

Our Vital Wheat Gluten combines high purity with consistent quality to meet the demanding standards of modern food manufacturing. Supported by rigorous quality control, reliable supply, and industry expertise, it is the preferred choice for businesses seeking dependable performance and long-term value across diverse food processing applications. A functional wheat protein ingredient for bakery, flour improvement, plant-based foods, meat analogues, noodles, and industrial formulations.

SPECIFICATIONS

ITEM	STANDARD
Appearance	Light Creamy White
Protein (N5.7 on dry basis)	75% MIN
Moisture	6-8% MAX
Ash	1% MAX
Granulate Size (% 198 Micron)	95% MIN
Water Absorption (on dry basis)	150% MIN
Shelf Life	12 Months

Where Vital Wheat Gluten Performs

Vital wheat gluten is a natural protein extracted from wheat flour, prized for its elasticity and water-binding properties. It serves as a key functional ingredient across food processing and industrial applications worldwide, supplied in bulk B2B trade across various protein grades to meet diverse manufacturing needs. It adds functional strength, elasticity, and protein fortification across a wide range of industries and applications.

Bread and Special Bakery Products

VWG improves dough strength, elasticity, and gas retention, resulting in higher loaf volume and better crumb structure. It is extensively used by commercial bakeries to enhance consistency, extend shelf life, and improve performance in whole wheat, artisan, and frozen dough products.

Pet Food and Animal Nutrition

Vital Wheat Gluten is used as a highly digestible protein ingredient and natural binder in premium pet foods and aquaculture feeds. Used as a binder in kibble and semi-moist pet food formulations, it improves pellet durability during extrusion. It also boosts protein content, supporting nutritional labeling requirements.

Industrial Applications

VWG is utilized in specialized industrial processes requiring strong protein functionality and binding properties. Its natural adhesive strength further supports use in biodegradable industrial binders and specialty coating formulations.

Breakfast Cereals & Nutrition Bars

VWG acts as a binding protein that improves structural integrity, chewiness, and texture in cereals and protein bars. It also boosts protein content, making it an ideal ingredient for functional, high-protein, and fortified food formulations.

Plant-Based Meat Alternatives

VWG is a core ingredient in seitan and other meat substitutes. It provides structural integrity that closely replicates the mouthfeel of animal meat. Its high protein content, excellent binding properties, and process stability make it an ideal ingredient for manufacturing burgers, nuggets, and other plant-based meat products at scale.

Pizza Dough, Noodles & Ready-to-Bake Products

Vital Wheat Gluten improves dough elasticity, machinability, and fermentation tolerance for consistent large-scale production. It delivers superior crumb structure and chew - while maintaining product quality in chilled, frozen, and ready-to-bake formats.

Meat and Frozen Products

In processed meat products, VWG functions as a binder that enhances water retention, texture, and slicing performance while reducing cooking loss. Frozen food manufacturers use it to maintain product structure and quality through freezing, thawing, and reheating cycles.

Flour Mills & Premix Manufacturers

Flour mills use Vital Wheat Gluten to standardize flour protein levels and improve the baking performance of varying wheat qualities. Premix manufacturers dose it precisely into their formulations to guarantee predictable performance for bakery customers further down the supply chain.

WHO BUYS THIS FROM US

Manufacturers

Processors

Bakeries

Cereal Producers

Importers

Need a sample of our Vital Wheat Gluten?

[Request Sample](#)

GET IN TOUCH

Start an Inquiry

Tell us what you need, where it needs to go, and whether you require samples, specifications, or documentation. Our team will review your requirement and respond with the next best step.

☐ Products Required

☐ Quantity / Monthly Requirement

☐ Delivery Location

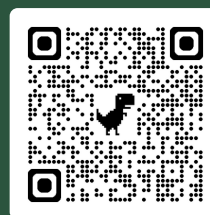
☐ Samples Required?

☐ Quality Reports Required?

B2B inquiries reviewed within 48 hours



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QUALITY. CONSISTENCY. PARTNERSHIP.
PREMIUM FOOD INGREDIENTS · RELIABLE SUPPLY PARTNERSHIPS