

**REAL TASTE
REAL ENERGY**

drytech

Every adventure needs a plan. It really doesn't matter if you are crossing the ice on Greenland or just reaching that familiar hill with your kids. That's why we started preparing your adventure a long time ago. In Northern Norway, we are privileged with an abundance of tasty nutrition sources that contain lots of natural energy. In order to bring you the rawness, the taste and the true wilderness of the High North, we have harvested and prepared the very best ingredients for you.

Every meal is made by a skillful team of chefs and highly competent staff. Our unique drying process removes only the water from the original dish. This secures you a nutritious and lightweight meal – really easy to prepare without removing a grain of rich flavour.



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A person is seen from behind, sitting on a dark, mossy rock at the edge of a calm lake. They are wearing a light-colored, textured sweater and patterned pants. The lake's surface is perfectly still, reflecting the vibrant colors of the sunset sky and the dark silhouettes of the trees on the opposite shore. The sky is a mix of deep blues, purples, and oranges, with scattered clouds catching the low light. The forest on the far shore is dense and dark, with some trees standing out against the lighter sky. The overall mood is peaceful and contemplative.

**WELCOME TO
OUR WORLD.
WELCOME TO
THE OUTDOORS**

THIS IS OUR REALITY

Every organization needs an internal drive to keep pushing forward and to perform well – we just have to look outside!

What we do goes way back in time. 10 000 years, to be exact, when people followed the retracting ice cape and discovered Northern Norway. The Arctic climate and the never setting sun offered perfect conditions for dense sources of energy to grow and harvest. This is what made our ancestors able to establish some of the greatest settlements in pre-Europe. The knowledge of preserving meat, fish, berries, roots and vegetables empowered them to keep on discovering new grounds, even through a long and harsh arctic winter.

These rich arctic areas are still where we harvest and unfold our lives. It is a long and proud story. The art of preservation is not only our heritage, but also our future. We are dependent on lightweight supplies of dense energy to master the rugged live in the arctic. For sports, for pleasure and also for hard work. We will never stop discovering new grounds. It's in our blood.

THE NORTHERN LIGHTS This magnificent photo is captured by our dear friend Stian Klo. He is a very skillful photographer and also one of our much appreciated contributors of imagery.



IT STARTED WITH A BRIGHT IDEA

“How on earth could I preserve her lovely stew?”, family father Rolf Hansen thought, looking at his wife Lill from a distance.

She was standing in the doorway with a big bowl of tasty homemade stew and he could smell her superb cooking from across the driveway. Wouldn't that be something, he thought. To preserve her brilliant dishes and making them easy to bring along. Just by adding hot water.

Being an expert in the field of freeze-drying technology, Rolf Hansen knew that gentle freeze drying was an art yet to be mastered. But his passion for both homemade cooking and outdoor life lit a spark. The chunks of meat did not only have to taste freshly cooked. It had

to feel the same. The vegetables had to have the same chewing resistance as she so perfectly prepared them. And most of all, there was no way he was going to let a grain of flavour disappear from its arctic origin.

In 1989, in the doorway of their very home, the business idea of Drytech was born. From that afternoon on, their garage smelled like a kitchen as Rolf Hansen reinvented the science of freeze drying technology. Today his passion for homemade cooking and outdoor life is shared by millions every year.

ROLF HANSEN established Drytech AS in 1989. The company has since then been run by the family. We think that this business model allows innovation to happen through generations.



IT'S ALL ABOUT THE TASTE

*They say every great recipe has a special ingredient.
In our dishes, there is none.*

The magic of all that natural flavour lies within the cold clear water, the rich soil and the pale arctic light.

Just like our ancestors – we catch, harvest, prepare and preserve when nature is at its peak. In January we make all our fish dishes when the cod starts the long journey from the cold Barents Sea to the Norwegian coast. Autumn is high season for vegetables, berries and meat. For us it makes sense to cook and preserve when the ingredients are at its prime. Just like it was for our ancestors.

Our task is as simple as it is demanding; to preserve the great taste and natural energy. So we put our pride in preparing every dish gentle and delicate. We even hand pick every supplier and know the origin of every ingredient. We believe good food is made with patience. All our flavours are grown in their own pace. Just like nature, it all comes naturally.

PASTA BOLOGNESE is one of our all time favourites. This dish never goes out of fashion. All of our dishes carefully balance nutrition and taste with 100 % natural flavour – really boosting your energy.



THE TECHNOLOGY IS THE DIFFERENCE

*It's not rocket science.
It's what slow cooking means to us.*

Our secret isn't hidden in the cooking. It lays within the process of our freeze drying technology. We are not saying it's rocket science. We're just not telling anyone how we do it. Because then everyone will do the same. So it's for the eyes of key personnel, the Food Safety Authorities and the international certification associations only. But we can tell you the basics. Just to give you an idea of what slow cooking means to us.

First we make the perfect meal. Then we freeze the stew and ingredients down to very low temperatures – ultra fast. Then we slowly and gently add heat in a way that neither taste, colour, energy nor vital vitamins gets the chance to escape. Until all the water has disappeared. Take a look inside the bag before you add water and you'll see what we mean. Take the broccoli. It's perfect cooking.

JØRN EILERTSEN Our head chef always makes sure that nothing ever is left in the hands of coincidence. Our unique freeze-drying technology removes only the water, leaving true flavours and high energy for every occasion.



THE PEOPLE. A UNIQUE ASSET

*Food feeds more than the stomach.
It feeds fellowship.*

Being a family driven business, it has always been important for us to gather around the table sharing thoughts of today and dreams of tomorrow. Not like a team. Like a family.

We are driven by a common passion for adventures, striving for new achievements in demanding surroundings. We are highly educated and skilled chefs, nutrition experts, laboratory analysts, technicians and sales people sharing and inspiring each other, reaching places we could only dream of last year. That's the heart in our product development.

Being situated in Tromsø in Northern Norway – almost at the peak of Arctic Europe – we collaborate closely with our costumers all over the world to make them reach their goals.

We know a lot of people are dependent on what we do. Because every mission and every need is both different and demanding. Therefore, our business has to be flexible with a rock solid base. It's a family business thing.

EVERY MEAL is made by a skillful team of chefs. Our staff is highly competent, and specialized in numerous professions. The mix of unique people really makes it's mark on the end result – great products and service.



REAL TASTE REAL ENERGY

*Our products reach new ground every day.
We offer a varied range of lightweight meals for any occasion.*

We are in it for the long journey. What started as a tasty, great home made stew, preserved with world class freeze-drying technology almost 30 years ago, has grown and reached new grounds. We want to go further and we want you to go further.

That is why we now offer you a wide range of field catering products; from breakfast to lunch to dinner. And that extra bite of boost to get you all the way, wherever your mind is set to go.

You are not alone. Our meals are helping men and women all over the world to master new achievements every day. Either it's groups of mountain expeditions, lonesome polar travellers, soldiers in armed forces, triathlon competitors, doctors in refugee camps or families just heading for their weekend cottage. Thousands of unique stories unfolding every day, powered by some of the richest natural resources our soil and sea have to offer.

It's a long journey. We are to be counted on, in every step. Proud to be a part of your mission, and humble to be a part of your goal.

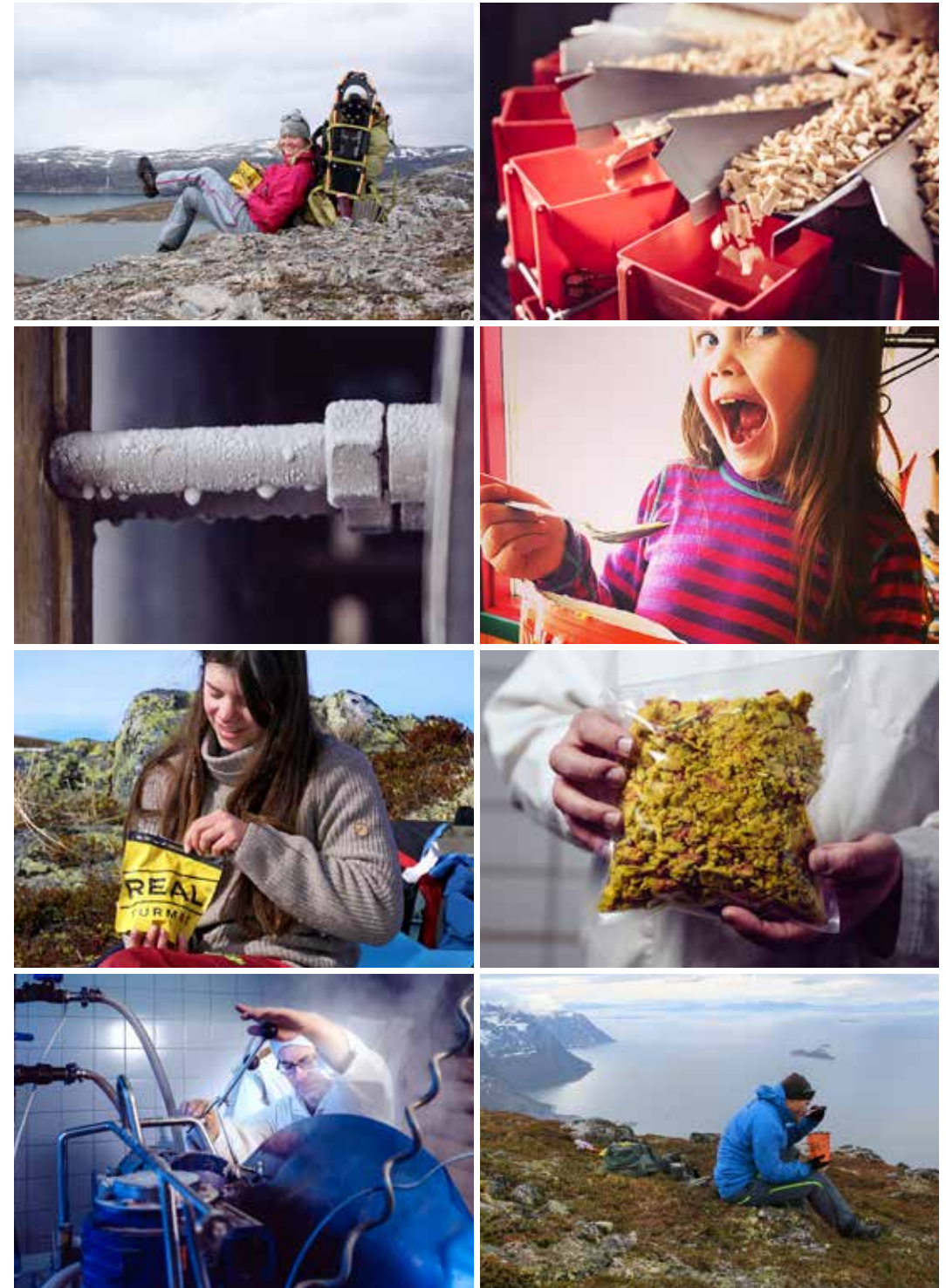
FRODE WIGGEN is a true adventurer and one of our highly treasured ambassadors in the field. The input we get from our friends, clients and consumers helps us to continuously improve and develop our range of products.



ON FOOD SAFETY AND SUSTAINABILITY

Food safety and high quality are crucial and defining terms to us. We put maximum effort into being certified to the ISO standard Food safety system Certification – **FSSC 2200**. We also carry the same demands to our suppliers to ensure quality throughout the entire food chains.

Environment and sustainability are equally important to us. We are proud to be a member of the **United Nations Global Compact**. Drytech has an **ECO Lighthouse** certificate, and we recycle carton material in cooperation with Grønt Punkt. By investing strategically in new technology we have managed to minimize our energy consumption by 50 % in the last year. Good news for both the environment and us.





REAL TASTE – REAL ENERGY

We really don't care if you prefer to enjoy your meal during a cold arctic blizzard or something a bit more cosy and comfortable. Real Turmat is developed through generations to meet every demand. All our dinners, breakfasts and soups carefully balance nutrition and taste with 100% natural flavour – boosting your energy.

REAL[®]
TURMAT





*Few moments are better than a tasty meal in perfect scenery.
Our dinners carefully balance nutrition and taste with
true natural flavour – boosting your energy.*

DINNER IS SERVED, FOLKS

Our REAL Turmat dinners are tasty and complete hot meals made to ensure a necessary and correct composition of nutrients. A carefully formulated balance between fat, carbohydrates and of course strengthening proteins will provide new energy to maintain strength and concentration. At the same time it secures you optimal restitution. Our skillful team of chefs selects the best ingredients available, and they always put their energy and expertise into preparing tasty lightweight meals suited for any outdoor occasion. Easy to carry – easy to prepare.

QUICK FACT

HEALTHY, TASTY AND EASY TO PREPARE

All our meals are really easy to prepare. Just add hot or cold water according to the instructions on your package. Stir well, wait a couple of minutes and you're ready to eat.





When it's time for a quick break, a hot soup is a real treat. Our tasty range of traditional soups contain a lot of natural ingredients and will power you right up.

FOR REAL SOUP LOVERS

Our tasteful soups are a natural choice when you need a light, hot meal or you simply need to charge your energy levels during your adventure. A hot soup leaves instant energy and equally important – a soup is easy to digest so you can keep up your activity immediately after eating. REAL soups are prepared from scratch the traditional way in our own kitchen, with the best ingredients, and by our skillful team of chefs. We put our pride in preparing every dish gentle and delicate, and to preserve the great arctic taste and natural energy.

QUICK FACT

ENERGY FOR ANY OCCASION

Whatever adventure you are a part of, all our meals are easy to bring along. They will provide essential nutrients for optimal restitution or to just re-energize and carry on.





KICKSTART YOUR DAY

REAL muesli meals will definitely give you a flying and energetic start to your day. They are equally suited to be a meal in between endeavors as well. Our food scientist have selected a variety of high quality ingredients and has prepared the recipes with various sweet tastes like fruit, berries and dark chocolate. When mixed with grain, oats and seeds the result is real energy and real taste. A quick and easy nutritious meal with exactly the right balance between fibre, proteins and carbohydrates. Easy to prepare, just add cold or hot water and enjoy.

A good start is half the journey. That is why our tasty breakfasts contain fibre and are made from long lasting carbs, to boost your next achievement. Ready when you are.

QUICK FACT

WHENEVER - WHATEVER

The great outdoors are what inspires us the most. Every time we see our meals in new surroundings we smile even more than usual. Share your real moments with #realturmat



#realfieldmeal
#realturmat
Share your REAL moments



A WIDE RANGE OF PRODUCTS

The Real Turmat product range has a wide selection of different tastes and ingredients. Our product developers and chefs are constantly seeking for new combinations and dishes in order to give you new taste and healthy variations.

On the back of our pouches you'll find easily accessible information on nutrition, ingredients and allergens. If you have any allergies to food – we can obviously offer you both lactose and gluten free meals.

A hiker with a large blue backpack and a yellow jacket is standing on a snow-covered rocky trail in a mountainous area. The ground is covered in snow and large, dark rocks. In the background, there are steep, snow-covered mountain peaks under a sky with a gradient from blue to orange, suggesting a sunrise or sunset. The overall scene is a high-altitude, winter environment.

ENERGY FOR ANY OCCASION

Time for a quick break? Feeling a little light-headed? Are your legs not working just as well as you thought before you set out? Real On The Go is a varied series of products developed to compliment every trip. Ranging from traditional beef snacks to tasty energy bars, Real On The Go is definitely worth a try.

REAL[®]
ON THE GO

NEVER STOP EXPLORING

*When you spot a whale ahead, you've probably
got other things cooking than your lunch.*

– There it is again, the hump back whale.
And I think she has got a calf!

You and your friends have been paddling
the emerald waters of the giant beauty
for hours, watching the largest species in
the world twisting and turning through
the sea like a submerged dancer in slow
motion. You really don't know where you
are and to be honest – you really don't
care. In the presence of nature at its
absolute greatest, life most certainly has
a crystal clear direction.

Whether you are following a whale from a
distance, climbing the narrow trail of your
favourite peak or dancing the slopes of
new fallen snow, food is probably not at
the top of your to-do list. There is just no
time to loose.

That is why we have developed a series
of tasty products to enjoy when you are
on the go. Energy bars and protein bars,
thirst quenching energy drinks, sweet
dried berries and perhaps our favourite
– the beef snacks. Lightweight supplies
that give you lots of power, making you
feel light as a feather.

So grab a power bar from the backpack
and go on. Life is ahead.

WIVIANN WIGGEN is an enthusiastic adventurer and a
dedicated mom. She has really understood the importance
of carrying extra energy in her pocket when her family
embarks on new adventures. Here from beautiful Senja.



WHENEVER YOU NEED A BOOST

Our energy bars are perfect snacks which provides an immediate energy injection when you really need it. The recipes balance carbohydrates against fats and proteins, the result is nothing but efficient energy, with lots of good taste. In addition we have a series of Protein Bars which also is an excellent partner for all kinds of trips. Simply long lasting energy whether you choose to eat before, during or after activity. A quick and really easy way to make you last longer, and to make the most of your endeavors.

QUICK FACT

THINKING ALLERGEN FRIENDLY

We work hard every day to make our products available for as many as possible. Take our Energy bar Dark Chocolate for instance – it's both gluten free and lactose free.



ENERGY THE TRADITIONAL WAY

The art of preserving dense sources of natural energy is our heritage. It's a long and proud story, and definitely still a part of our everyday life. We are dependent on lightweight supplies to master the rugged life of the arctic. We make our Beef Snacks from quality pieces of meat, mixed with either chili and garlic or our classic recipe with salt and pepper. Our cuts of tasty dried meat are a real energy boost – high in proteins. Beef Snacks are ideal for a quick break and the perfect companion for every on-the-go occasion.

QUICK FACT

A CLEVER AND TASTY TIP

Add strips of Beef snacks to for instance our meat soup or one of our other tasty Real Turmat meals, and you'll add taste and that extra little zest to your meal.





FOR HEAVY DAYS IN THE FIELD

In order to perform well during challenging conditions you have to make sure your diet is well balanced, and with a sufficient amount of carbs, fat and protein. Every Field Meal is made by a skillful team of chefs. Our unique drying process removes only the water from the original dish. This secures you a nutritious and lightweight meal – easy to prepare without removing a grain of rich flavour.

REAL[®]
FIELD MEAL



REAL FIELD MEAL

Over the past two decades we have cooperated closely with The Norwegian Army in order to develop carefully assembled daily rations providing sufficient nutrition and a well balanced diet for personnel in challenging situations. The Arctic Field Ration is the final result. We are proud to deliver NATO approved lightweight meals and complete daily rations that comprises all conceivable requirements for both nutrition and tricky logistical challenges. With our broad expertise, extensive experience, and backed up by probably some of the worlds toughest product tests, we have created a unique product with great flexibility and quality into the smallest detail. It is essential. Because our clients must be able to stay focused and perform when the heat is on.



QUICK FACT

DIFFERENT SIZE RATIONS

This ration conforms to NATO standard as a Special Purpose Ration, as well as guidelines given by the Norwegian Institute of Public Health. To support your energy requirements during ops, the rations are available in two different sizes:

ARCTIC FIELD RATION 1300

Your standard everyday ration

ARCTIC FIELD RATION 2000

For those heavy days in the field



THE ARCTIC FIELD RATION

We know that conditions may be challenging and your tasks might not be easy. That's why we have put together a perfect combination of fat, carbs and proteins for you to obtain that vital balance of nutrients. As they are all equally important, we recommend that you consume everything provided to you. As soon as time allows, start preparing your main meal to enable a carefully balanced intake. The opportunity might not return in a while. Keep in mind that the only calories that count are the ones you actually eat!

QUICK FACT

QUALITY ASSURANCE

Control the vacuum of the pouch. Pouches without vacuum should not be eaten. The Real main meals are freeze-dried with our unique technology and vacuum packed in order to safeguard the flavor and ensure food safety.



*Your body is your most important tool,
and it will not work without proper nutrition*

KICKSTART YOUR DAY WITH OUR LIGHT MEAL

A healthy and nutritious meal is important when you have had some hours rest. The meal should be suited to give you a feeling of being full and of course provide new energy. The fibre content in the coarse grains helps keep the glucose-level stable. Hot or cold, ready when you are. Enjoy your meal and carry on.

QUICK FACT

EXTRA LARGE MEALS

We have developed a range of XL meals, both Light Meals and Full Meals, for heavy days in the field. While a regular meal has got an average of 540 kcal the XL meal has got 700 kcal per meal.



Avoid fatigue, recover and maintain fighting strength during challenging conditions.

STAY FOCUSED AND PERFORM WITH OUR FULL MEAL

A healthy and nutritious warm meal provides plenty of needed daily nutrients. Our variation of set menus ensures the intake of nutrients from diverse food such as meat, fish, poultry, potatoes, pasta, rice and vegetables. Our chefs work with some of the best ingredients available and put real effort and expertise into developing the various tastes. All of our dinners carefully balance nutrition and taste with 100% natural flavour – boosting your energy.

QUICK FACT

SUPPLEMENT YOUR MAIN MEAL ON THE GO

Use the On the Go products as supplements to your main meals, and keep them on hand as you continue. Experiment with mixing the On the Go products to make up your own favourite combinations.



Share your *REAL* moments



#realturmat
#realonthego
#realfieldmeal

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Follow us on social media to get all the latest news.

CREDITS

Design by TANK. Text by TANK and RØST Kommunikasjon.
Special thanks for spectacular photos to Marius Fiskum,
Stian Klo, Frode Wiggen, Wiviann Wiggen, Villmarksjenta
Maria Grøntjernet and Tine Larsen. Printed on Munken Lynx
Rough and Keaycolour Original Tangerine by Printhouse.

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INNOVATION THROUGH GENERATIONS





drytech

PROUD TO BE A PART OF YOUR MISSION.
HUMBLE TO BE A PART OF YOUR GOAL