





# INTRODUCTION

Solar dehydration is a traditional food preservation method that leverages the sun's heat to remove moisture from food. This process results in products with a concentrated flavor, extended shelf life, and a reduced weight, making them ideal for storage and transportation. In the process of drying we inactivate most of pesticide residues and provide pesticides free products.





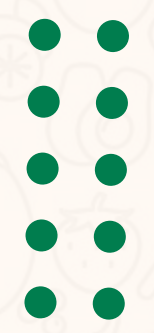


# HEAT PUMP TECHNOLOGY:

Heat pump technology is a more advanced method for dehydrating fruits and vegetables. It uses a heat pump system to control temperature and humidity, allowing for more efficient moisture removal. Heat pump dryers can operate independently of weather conditions, providing consistent and rapid drying. This method is more energy-efficient, offers better control over drying parameters, and results in higher-quality dried products with minimal nutrient loss.





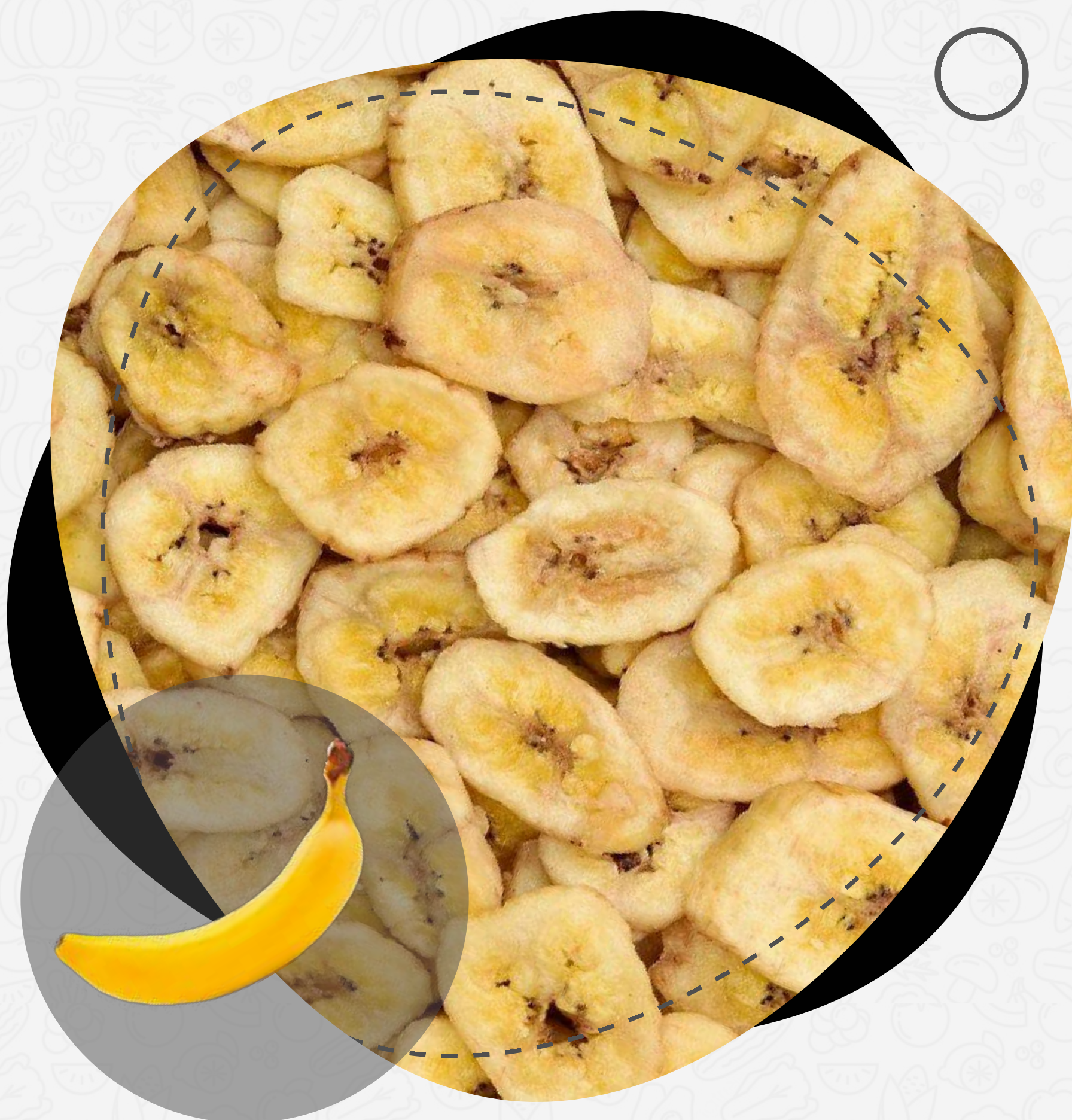


# PRODUCTS LIST

- |    |                     |    |                   |     |                     |
|----|---------------------|----|-------------------|-----|---------------------|
| 1. | 1. DRY BANANA       | 5. | 5. DRY TOMATO     | 9.  | 9. MULTI FRUIT CHAT |
| 2. | 2. DRY MANGO        | 6. | 6. BANANA POWDER  | 10. | 10. DRY BRINJAL     |
| 3. | 2. DRY LEMON        | 7. | 7. DRY OKRA       | 11. | 11. DRY PINEAPPLE   |
| 4. | 4. DRY GREEN CHILLI | 8. | 8. DRY WATERMELON | 12. | 12. CUSTOM PRODUCTS |







# 1.DRY BANANA

Dehydrated bananas are a popular snack food known for their chewy texture and sweet, concentrated flavor. They are typically made by slicing bananas and drying them in our own customized dryer. This process removes most of the moisture, resulting in a lightweight, shelf-stable product that can be enjoyed on its own or as a topping for various dishes.

## VARIETY

G9, Karpura, Chakker keli





## 2.DRY MANGO

Dehydrated mango is a popular snack food known for its sweet, tangy flavor and chewy texture. It is typically made by slicing mangoes and drying them in the solar dryer. This process removes most of the moisture, resulting in a lightweight, shelf-stable product that can be enjoyed on its own or as a topping for various dishes. Dehydrated mango is often used in trail mixes, smoothies, and yogurt bowls.

### VARIETY

Collector, Punasa and Banginpalli.





# 3.DRY LEMON

## 3.DRY LEMON

Dehydrated lemons, made using a solar dryer, offer a unique and versatile ingredient. The solar drying process gently removes moisture from the lemons, preserving their citrusy flavor and tartness. This method often results in a chewy texture and a concentrated lemon taste. Dehydrated lemons can be used in various culinary applications, such as teas, marinades, and baking. They can also be added to water for a refreshing and healthy drink.

### VARIETY

Nellore Lemon, Balaji







## 4.DRY GREEN CHILLI

Dehydrated green chillies, made using a solar dryer, offer a unique and flavorful ingredient. The solar drying process gently removes moisture from the chillies, preserving their spicy heat and vibrant color. This method often results in a chewy texture and a concentrated chilli flavor.

### VARIETY

F1 Hybrid, Teja, Badgiri, Paprica.



## 5.DRY TOMATO

Dehydrated tomatoes, made using a custom solar dryer, offer a unique and flavorful experience. The solar dryer harnesses the sun's energy to gently remove moisture from the tomatoes, preserving their natural sweetness and rich flavor. This method often results in a chewy texture and a deep, tomatoey taste. Dehydrated tomatoes can be used in various culinary applications, such as soups, sauces, and pasta dishes.

### VARIETY

Sandwich and local Natu and other F1 .







## 6. VEGETABLE POWDERS

Dehydrated vegetable and fruit powders are a convenient and nutritious way to add flavor and nutrients to your diet. These powders are made by drying vegetables and fruits until they are completely dehydrated and then grinding them into a fine powder. This process preserves the nutrients and flavor of the original produce while extending their shelf life.

### VARIETY

Customized Varieties both Hybrid and Naatu





# 7.DRY OKRA

Solar drying of okra is a sustainable and efficient method to preserve its nutrients and flavor. The okra is sliced and spread out on drying racks, Products do not expose directly to sun light because of avoiding UV rays directly on product.

## VARIETY

Pusa and Arka Varieties.







## 8.DRY WATERMELON

Dehydrated watermelon is a surprisingly delicious and nutritious snack. The process of drying removes most of the moisture, leaving behind a concentrated sweetness and a chewy texture.

### VARIETY

Black glossy finished melon with average of 10 brix sugar content





## 9. MIXED FRUIT CHAT

A dehydrated fruit chat is a unique and flavorful snack that combines the sweetness and texture of dehydrated fruits with the tanginess of chutneys and the crunch of nuts. It's a perfect healthy and satisfying option for a quick bite or a light dessert.

### VARIETY

Uses our own manufactures spices.



# PRODUCTS



## DRY SLICES

**Nutri dry:** Your Source for Delicious and Nutritious Dehydrated Fruit and Vegetable Slices



## POWDERS

**Nutri dry:** Your Source for Nutrient-Packed Dehydrated Fruit and Vegetable Powders



## CHATS

**Nutri dry:** Your Source for Flavorful and Nutritious Multi-Fruit Chats





# THANK YOU

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