

Food Drying Lab

Nyle's food drying lab was established due to the increased demand for testing and development of food products and other materials such as fibers, plant-based packaging, building materials, pharmaceutical products, etc., that require moisture reduction under the most precise and efficient conditions.

Contact Us!

The Lab

The lab consists of a sealed drying chamber that is capable of holding 4 standard bakery racks of product and a heat pump that controls both temperature and relative humidity inside of the chamber. Circulation fans and distribution components deliver air to the treatment space, and a variable speed drive controller adjusts the speed and direction of airflow. A PLC automatically controls the functions of the lab dryer, and an operator screen reports the operating conditions and allows the operator to change temperature, RH, and airspeed to suit the application.

Results of the tests are used to establish a drying curve and to optimize product quality characteristics (moisture content, water activity, color, surface appearance, texture) with a view toward determining the size and design of a commercial machine. The lab may also be used for limited batch runs.



What We Test

- Vegetables, including root crops and leafy products
- Fruit, both fresh and infused
- Plant-based products
- Jerky, both vegetable and meat
- Seafood products, including fish skins, kelp, and sea cucumbers
- Snacks including granola, seeds, pork rinds, and kale chips
- Pet treats, including fresh and extruded products
- Pharmaceutical products
- Poultry, beef, pork, and lamb
- Packaging materials
- Building products
- Herbs and spices
- Coffee and other beans
- *And More!*

Contact



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