



# DRYING LAB

*Nyle's R&D / Testing Facility*



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Drying Lab Sales Sheet Rev 2024.01

## ABOUT THE DRYING LAB

Nyle's food drying lab was created to meet growing demand for testing and development of food products and moisture-sensitive materials like fibers, plant-based packaging, and pharmaceuticals. It features a sealed drying chamber that holds four standard bakery racks and uses a heat pump to precisely control temperature and humidity. Airflow is optimized with circulation fans, distribution components, and a variable speed drive controller. A PLC automates functions, while an operator screen allows adjustments to temperature, humidity, and airspeed.

Test results establish drying curves & optimize product quality (moisture content, water activity, texture, etc.), aiding in the design of commercial systems. The lab also supports limited batch production.

## Contact Us Today To Learn More!











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## What We Test

-  **Fruits / Vegetables**
-  **Meat/ Poultry**
-  **Seafood Products**
-  **Snack Foods**
-  **Coffee/ Spices**
-  **Pet Treats/ Food**
-  **Textiles**
-  **Pharmaceuticals**
- + And More!**

