

INTRODUCTION

The demand for healthy snacks is on the rise, with consumers seeking nutritious, preservative-free options that deliver on flavor and convenience. Whether producing fruit leathers, vegetable chips, or granola bars, the drying process is critical to achieving the perfect balance of texture, flavor, and shelf stability. Nyle Dehydrators offer advanced solutions designed to preserve the natural goodness of ingredients while optimizing efficiency and ensuring consistent results.

The Challenges of Drying Healthy Snacks

Drying healthy snacks comes with its own set of challenges due to the diversity of ingredients, textures, and desired end-product qualities. Common issues include:

- **Preserving Nutritional Value:** High heat can destroy essential vitamins and minerals, reducing the health benefits of the final product.
- **Uniform Drying:** Irregularly shaped items or mixed batches can lead to uneven moisture removal.
- Maintaining Texture and Flavor: Over-drying can result in hard, brittle snacks, while under-drying risks spoilage or loss of crispness.
- **Shelf Stability:** Proper drying is necessary to prevent microbial growth and ensure snacks remain fresh for longer periods.

Nyle Dehydrators are engineered to address these challenges, combining precision control with energyefficient technology to deliver high-quality healthy snacks.



"We currently have two large Nyle systems in our processing area and are very happy with the equipment! Additionally, we really appreciate the professionalism, thoroughness, and expertise that the Nyle Team brings to our business"







BENEFITS OF NYLE DEHYDRATORS



Preserved Nutritional Integrity: Precise temperature control ensures that healthy snacks retain their essential vitamins, minerals, and natural flavors, preserving the nutritional value that consumers seek. This careful process not only maintains the integrity of the ingredients but also delivers a wholesome, high-quality product.



Consistent Results: Advanced airflow technology ensures that every piece of the snack, regardless of its shape, size, or density, dries uniformly & thoroughly. This precise drying process eliminates uneven moisture levels, resulting in consistently high-quality products with the perfect texture and flavor in every batch.



Enhanced Shelf Stability: Proper moisture removal is essential to inhibiting microbial growth, ensuring that snacks remain safe and fresh for extended periods without compromising their quality. By achieving the ideal moisture content, Nyle Dehydrators eliminate the need for artificial preservatives, creating natural, shelf-stable products.



Scalable Solutions: From small specialty snack makers to large-scale manufacturers producing high volumes, Nyle Dehydrators provide flexible and customizable solutions to meet diverse production demands. These adaptable systems ensure that operations of any size can achieve efficiency, scalability, & consistent quality.



Ease of Use: Nyle Dehydrators feature user-friendly controls that allow operators to easily monitor and adjust drying settings, ensuring precision and consistency throughout the process. Combined with efficient designs for loading, drying, and unloading, these systems reduce labor demands and save time while consistently delivering exceptional quality in every batch.

CONCLUSION

Nyle Dehydrators provide an innovative solution for healthy snack drying, addressing challenges like uneven drying, nutrient loss, and energy inefficiency. By delivering consistent, high-quality results with customizable and sustainable systems, Nyle helps producers create snacks that satisfy consumer demand for healthy, delicious options.

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