



FROM WASTE TO VALUE

Innovative Solutions for Sustainable Production

INTRODUCTION

Upcycling is revolutionizing industries by transforming byproducts, surplus, & food waste into valuable, high-quality products. Whether producing upcycled food items, pet treats, or ingredients for other applications, drying is a critical step to ensure safety, stability, & market readiness. Nyle Dehydrators provide advanced drying solutions tailored to the needs of upcycled product manufacturers, offering precision, efficiency, and sustainability.

The Challenges of Drying Up-Cycled Products

Drying upcycled products presents unique challenges due to the diverse nature of ingredients, varying moisture levels, and the need for consistent results. Common issues include:

- ▶ **Ingredient Variability:** Irregular shapes, sizes, and densities can lead to uneven drying.
- ▶ **Maintaining Nutritional Integrity:** Overheating can degrade nutrients and diminish product quality.
- ▶ **Ensuring Food Safety:** Proper moisture removal is essential to eliminate pathogens and extend shelf life.
- ▶ **Consistency in Results:** Variability in raw materials requires precise controls to ensure uniform quality.

Nyle Dehydrators address these challenges with advanced drying technology designed to provide consistent, reliable results across a wide range of upcycled products.



"We found that the system was easy to use, consistent and simple to train staff on. With a small full-time team and many rotating volunteers, reliability and ease of use are very important. Each cycle of the system is easy to program on the touch screen controls, and each product is dried to the specs and time we anticipated."

BENEFITS OF NYLE DEHYDRATORS



Maximized Resource Utilization: Efficient drying processes take byproducts and surplus materials that might otherwise go to waste and transform them into high-quality, value-added products ready for the market. This reduces environmental impact & increases profitability by turning unused resources into a new revenue stream.



Consistent Quality: Uniform airflow and precise temperature control work together to deliver consistent drying results, regardless of the variability in raw materials. This ensures that every batch meets the highest standards of quality, with even moisture removal and reliable outcomes for diverse upcycled products.



Nutrient Preservation: Precise drying conditions help preserve essential nutrients, natural flavors, and overall product quality, ensuring that upcycled goods maintain their nutritional and functional value. This approach meets the growing consumer demand for sustainable, wholesome products while elevating upcycled items.



Food Safety Assurance: Nyle's advanced drying systems are designed to precisely remove moisture to the optimal levels, ensuring that pathogens are effectively eliminated for safe, high-quality products. This meticulous moisture control not only enhances food safety but also significantly extends the shelf life of upcycled goods.






Ease of Use: Nyle Dehydrators feature intuitive controls that simplify the drying process, allowing operators to easily monitor and adjust settings for optimal performance. Combined with efficient designs that enhance loading, drying, and unloading workflows, these systems save time, reduce labor costs, and consistently deliver high-quality results across every batch.


CONCLUSION

Nyle Dehydrators provide a reliable, efficient solution for drying upcycled products, addressing challenges like ingredient variability, safety, and energy consumption. With customizable systems and a focus on sustainability, Nyle empowers manufacturers to turn byproducts into profitable, high-quality products that support a circular economy.

CONTACT US:

 (800) 777-6953
 dehydrators@nyle.com
 www.nyledehydrators.com

OUR LOCATION:

 12 Stevens Road
Brewer, Maine 04412

© Nyle Dehydrators
Upcycled Info Sheet Rev 2024.01

