

Solar Drying of Horticultural Crops

Fresh Harvests. Better Value. Cleaner Drying.

Horticultural crops such as fruits, leafy vegetables, herbs and other high-value produce need clean, controlled drying to reduce spoilage and improve market value. Rudra Solar Dryer helps farmers and processors convert fresh harvests into shelf-stable, value-added products with better hygiene and natural quality retention.



**Natural
Drying**



**Clean &
Hygienic**



**Better
Shelf Life**



**Higher
Income**



Fruits (Mango)



Leafy Vegetables & Herbs



Practical & Reliable Design



Simple Solar Operation

**SUN
DRIES TODAY
FOR A BRIGHTER
TOMORROW**



Why Solar Dry Horticultural Crops?

Solar drying helps protect quality, reduce post-harvest losses and support value addition for horticultural produce. Compared with open sun drying, an enclosed solar dryer improves cleanliness, protects produce from dust and insects, and helps maintain colour, aroma and usability for better selling opportunities.



Who Can Use It?



Farmers



FPOs & SHGs



**Horticulture
Growers**



**Food
Processors**



**Agri
Entrepreneurs**



Rudra Solar Dryer – Built for Real Needs

- Enclosed drying chamber for cleaner processing
- Forced airflow for more uniform moisture removal
- Solar-powered fan-based operation
- Suitable for fruits, vegetables, herbs and similar produce
- Robust structure with portable practical design
- Available in different capacities and application-focused options



Key Benefits

- ✓ Helps reduce post-harvest losses
- ✓ Supports hygienic and enclosed drying
- ✓ Helps maintain natural colour and product quality
- ✓ Protects produce from dust, insects and rain exposure
- ✓ Improves shelf life and value addition potential
- ✓ Low operating cost with solar energy
- ✓ Suitable for small, medium and larger use cases

Clean Drying. Better Quality. Stronger Rural Value Chains.

