



# Solar Drying for Organic Farm Produce

Preserve Nature's Goodness the Natural Way

Clean Drying | Better Quality | Higher Value

From Farm to A Healthier Tomorrow

Good Food  
Healthy People  
Sustainable Planet

## Why Solar Drying for Organic Produce?

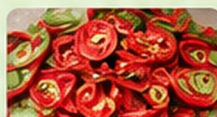
Organic farm produce is grown with care, without synthetic chemicals. It deserves a gentle and natural drying process too. Rudra Solar Dryers use solar thermal energy and managed airflow to help you dry organic produce in a clean and protected environment, maintaining its natural quality, colour and nutritional value.

- ✓ Enclosed & protected drying
- ✓ Uses solar thermal energy
- ✓ Tray-based loading
- ✓ Managed airflow
- ✓ Reduces dust, insects & contamination
- ✓ Multiple capacity options
- ✓ Solar DC fans (on applicable models)
- ✓ Electric or biomass backup (on selected configurations)

## Organic Produce That Can Be Dried



Fruits



Vegetables



Herbs



Spices



Leafy Greens



Millets & Grains



Medicinal Plants



Other Organic Produce

## Who Can Use It?



Organic Farmers



FPOs & SHGs



Rural Entrepreneurs



Organic Food Processors



MSMEs



Health Food Brands



Retail & Export Businesses



## Maintains Natural Goodness



Helps retain natural colour, aroma and nutritional value



Supports longer shelf life



Suitable for various organic produce



Ideal for value addition and new product development



Useful for domestic, commercial and export-oriented applications

Dry Naturally  
Grow Sustainably

Let's Support  
a Greener, Healthier  
Tomorrow