

New Zealand: Processing fruits and vegetables into powder is one way out for agricultural products

Detail Introduction :

To produce large quantities of milk, farmers developed many pastures. The New Zealand government is trying to encourage farmers to grow some leafy green salads and tubers alongside grass, and the government is also finding markets for these products. According to Richard Guy of Driedfresh Ltd, dehydrating produce into powders that can be exported is a good solution.

Produce such as organic kale, kale, broccoli, leeks, spinach, watercress, beetroot, fruits and berries, and turmeric can all be dehydrated and processed into powders for use in beverages and smoothies.

"These powders made with the Driedfresh dryer are ideal for smoothies because they do not lose nutritional value throughout the dehydration process and are very easy to use. The market for more natural meals is also growing rapidly, and turmeric is becoming more and more popular. Drying turmeric using this technology is surprisingly different from traditional methods." Richard said.

"To maintain the nutrition, taste, and color of produce, it must be dried below 40 degrees Celsius. Although microwave dryers can dehydrate produce, they lose their nutritional value." "The New Zealand government has researched all the drying technologies available to growers. We have spray dryers, freeze dryers, microwave vacuum drying, and Driedfresh technology - osmotic vacuum drying in an air-modified environment."

Drying centers are being built in New Zealand's growing regions, such as Auckland and Hawke's Bay. Each drying box is containerized, so it needs to be plugged in and ready to go. They can also be brought to the farm to dry crops on-site. Dried fresh dryers can be rented and supported by a service network. They are connected to the internet, so they can be detected immediately if anything goes wrong.

"Not only are fruit and vegetable powders numerous health benefits, but the process also reduces waste because non-A fruit (fruit for export) can be easily dried and processed into powder," explains Richard. "It's great to get fully organic kiwi powder for less money."

Broccoli leaves are usually discarded, but they have just as much nutritional value that we can process into powder for consumption. Laws to reduce waste in supermarkets will soon come into effect in New Zealand, and sending the excess product to drying centers is the perfect solution." Richard concluded.