

DryCard™

for measuring dryness and
managing the dry chain



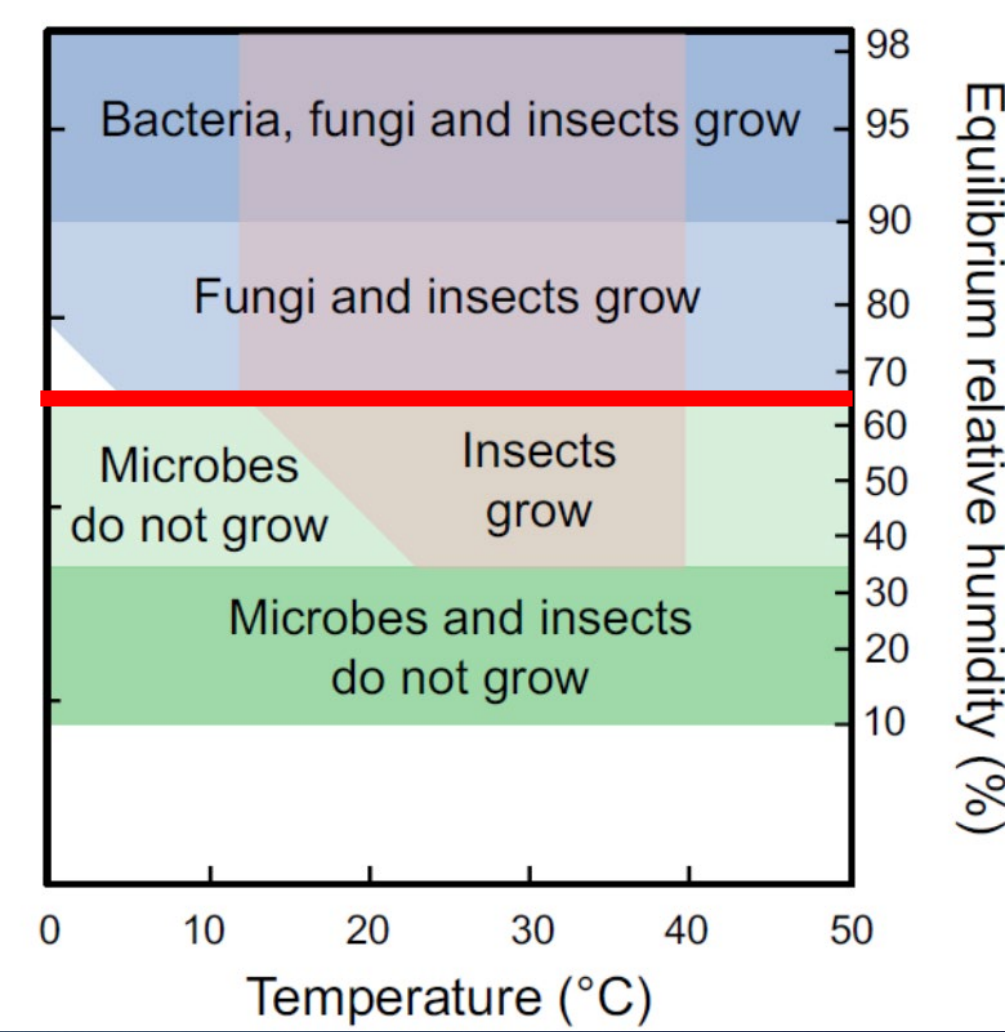
Anthony Phan, Project Analyst
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If dried products are **above 65% RH**, molds can grow and produce **aflatoxin**



Dry Chain is the solution

Cold chain → Maintain low T → thermometer

Dry chain → Maintain low RH → ???



RH Meters
High cost (\$5-\$1000)
Batteries
Calibration
Training



Photo: Narinder Nanu

Biting or Touching
Inaccurate
Unreliable
Basically a guess



DryCard is a low-cost and simple tool for measuring dryness



CoCl₂ paper changes colors depending on the RH

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Selle esta tarjeta en un recipiente o en una bolsa con una muestra de su producto seco. Revise la tarjeta después de 30-60 min.

Reutilizable.
Conservalo azul.

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यो कार्डलाई सुकाएको उपजर्जग एउटा बट्टा वा भोलामा राखि हावा नछिर्ने गरी बन्द गर्नुहोस् ।

नसुकेको
दुई साप्ताह

पुनः पयोग गर्न सकिने । सुख्खा राख्नु होला ।

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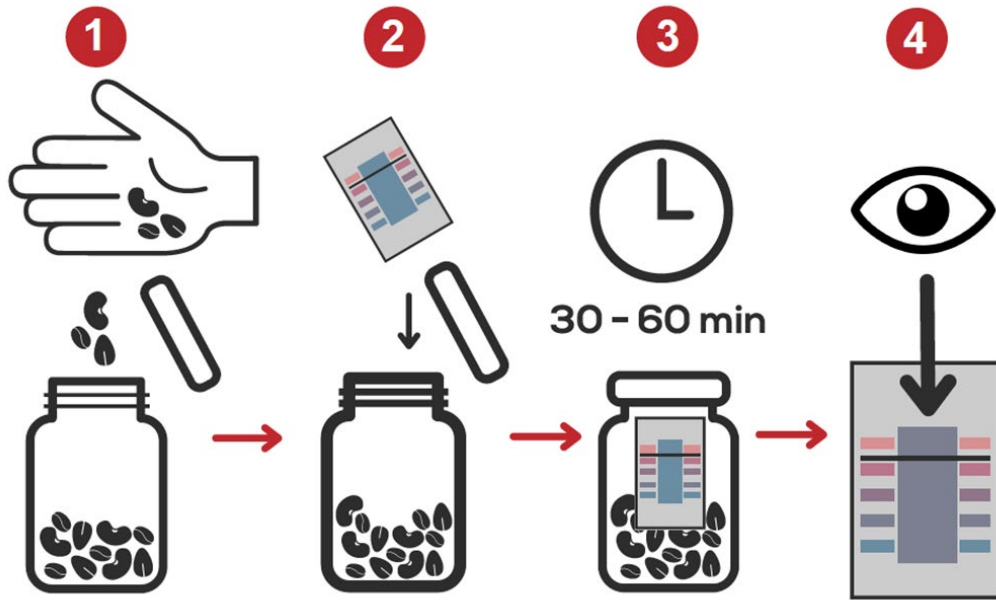
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60m
30m

Is your product dry enough to store safely?

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Reusable, lasts for 3 years, and used for any dried products



How to use:

1. Add sample to container
2. Add DryCard to container
3. Seal and wait 30-60 min
4. Look at the color

BLUE/PURPLE = DRY AND SAFE

PINK = SUSCEPTIBLE TO MOLD GROWTH

DryCard complements other postharvest technologies



... and serves as a
dry chain
educational tool



Established in-country production and sales in 11 countries

Over 22,000 DryCards sold to-date

Thank You



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