DryCard™
for measuring dryness and managing the dry chain

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If dried products are above 65% RH, molds can grow and produce aflatoxin.
Cold chain → Maintain low T → thermometer
Dry chain → Maintain low RH → ???

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

**Biting or Touching**
- Inaccurate
- Unreliable
- Basically a guess

Photo: Narinder Nanu
DryCard is a low-cost and simple tool for measuring dryness

CoCl2 paper changes colors depending on the RH

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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