



PHARMACEUTICAL FREEZE DRYERS

Patented technology preserves the freshness, potency, color, and nutrition of any organic material.

ONE SMART MACHINE

7 TIMES FASTER
THAN AIR DRYING

OPTIMIZED FOR
HERBS & EXTRACTS

STAINLESS STEEL
CONSTRUCTION

LARGE BATCH
CAPACITIES

IDEAL DRYING
TEMPERATURE

COMPLETELY
AUTOMATIC



 MADE IN AMERICA



Harvest Right's Pharmaceutical Freeze Dryer solves many of the problems associated with processing and preserving plants, herbs, and organic compounds.

THREE THINGS CAUSE ORGANIC MATERIAL TO DEGRADE AND LOSE FRESHNESS



Water



Heat



Oxygen

HARVEST RIGHT HAS A SOLUTION TO THESE PROBLEMS



Harvest Right's Pharmaceutical Freeze Dryer removes water from plants and organic compounds while they are in a frozen state. This locks in the freshness of herbs and plants. Their appearance, nutritional content, and potency are the same as when they were fresh.

Freeze drying completely removes water in about 24 hours. No other preservation method comes close to removing water this quickly. This is important because the longer a harvested plant or compound retains water, the greater the chance it has of spoiling and losing nutrition and potency.



Most water extraction methods destroy enzymes and terpenes because of the heat used in the extraction process. Because the freeze drying process does not use heat to remove water, the enzymes and terpenes in freeze dried products are not destroyed.



Oxygen absorbers can be used to protect packaged foods and organic compounds against spoilage, mold growth, color change, and loss of nutritive values. By removing residual oxygen inside packaging to below 0.01% oxygen absorbers effectively preserve packaged foods without the need for food additives/preservatives and without the need for vacuum sealing.