

Freeze Drying for long term sustainability.

Food shortages are likely to occur again in the future, so it's wise to have a plan and a long-term solution.

Freeze drying food can provide a significant increase in your food supply, from just a few months to several years. As a result, the demand for freeze-dried products is expected to increase in the coming years.

If you are considering freeze drying on a commercial scale for long term sustainability for either personal or shared use. Parker Freeze dry one of the industry leaders in manufacturing commercial freeze dryers.



Large scale food security

Taking your freeze drying to a commercial scale, allows for food security amongst a larger group of people.



Sustainability

In the event that there is a shortage of electricity (i.e. cold storage) Freeze dried food keeps at room temperature for extended periods of time.



Climate changes

As the climate changes so does the agriculture. This effects the food industry greatly, causing shortages in many items. Freeze drying increases the length a crop lasts. Creating a saleable product past traditional readiness without spoilage.



Price increases

The price of food and ingredients are increasing by the week. Keeping bulk items freeze dried on hand will decrease the spend as items continue to increase.

Best items to freeze dry:

Proteins

- Animal Meats
- · Dairy Products
- Fish
- Eggs
- Pet foods

Vegetables

- Stalked vegetables
- Root vegetables
- Starchy vegetables
- Beans (best blanched before)
- Mushrooms

Fruits

- Halved berries (blueberries are not included)
- Sliced bananas
- Sliced citrus

Other

- Bread starters
- Oats
- Seasonings
- Condiments
- Soups

Items that do NOT freeze dry

- Fats and oils
- Nut butters
- Nuts
- Salad Greens
- Breads









Disaster Relief

When disaster strikes, people will be looking for those who were prepared. Being prepared is not something that everyone has thought about. If you are in business to create a product or provide a service, it is important to have a continuity plan in place. This includes having backup systems, emergency contacts, and procedures in case of a crisis.

Being prepared also means having the right mindset. In a crisis, it is important to remain calm and level-headed, and to focus on finding solutions rather than dwelling on the problem. This requires a certain amount of resilience and adaptability, as well as a willingness to work together with others to overcome the challenges.

Ultimately, being prepared is about being proactive rather than reactive. It means anticipating potential risks and taking steps to mitigate them before they become a problem. By doing so, you can help protect your business, your employees, and your customers, and ensure that you are well-positioned to weather any storm that comes your way.

This is where Parker Freeze Dry comes in. We provide a solution for long term readiness. Creating a saleable product to help others prepare for the unforeseen. Parker Freeze Dry offers services that can help businesses and individuals prepare for unforeseen disasters. We offer freeze-drying machines that can preserve your food, medicine, and other essential items for an extended period of time. This provides access to important supplies even if you are unable to leave your home or access traditional sources of food and medicine.



Freeze Dried Preparedness Solutions:

Nutrition

- Meals
- Dried milk
- **Powdered Vitamins**

Medical

- Vaccines
- Plasma
- **Antibiotics**
- · Cells and tissues







