



LIQUADRY

DRY IT RIGHT, KEEP IT LIVE.

Introducing BioActive Dehydration...a drying process that is so gentle it retains the color, flavor, aroma, and nutrients of fresh botanicals.

Official Newsletter

February 2010

BioActive Dehydration

Read the full article about this new process on page two of this newsletter.

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Commitment to Quality

Understand why our products retain the color, enzymes, and nutrients of the raw material.

Certifications

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LiquaDry welcomes new Quality Control Director

Because of our commitment to quality, we have hired a Director of Quality Assurance and Control. Read about him on

Page 1

We will be at the Natural Products Expo West

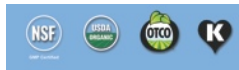
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Contact Information

Director of Marketing & Sales

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Certifications

We are one of the few drying companies that have Kosher, OTCO, NSF, and USDA Organic Certifications.

We are now GMP certified!



Quality

LiquaDry's goal is to produce shelf stable juice powders without changing the wholesome color, flavor and nutritional value that nature provides.

Independent analysis shows our powders have far greater enzyme and nutrient retention than other products in the market...and here are the reasons:

- ✓ Non-thermal processing.
- ✓ Most of our products never exceed 106°F at any stage of our processing.
- ✓ High-quality organic crops.

- ✓ Ancient sea bed, providing mineral rich soil.
- ✓ Aggressive soil fertility program.
- ✓ Unique mineral rich irrigation water.
- ✓ Harvest Control.
- ✓ Harvested at peak nutritional content, just before jointing stage on grasses.
- ✓ Better shelf-life.
- ✓ Oxygen free packaging.
- ✓ Refrigerated warehouse.

We welcome a new Director of Quality Assurance & Control



Felix Feliciano joined LiquaDry Inc. in March 2009 and serves as Director of Quality Assurance and Quality Control. Mr. Feliciano has over 17 years experience in management, manufacturing, operations, and quality in the nutritional and pharmaceutical industries. He has served as Director of Operations and Plant Manager for contract manufacturers and MLM facilities producing solid dosage forms, powders, and liquids. He earned a Master of Business Administration degree from University of Phoenix and a Bachelor of Science degree from The University of the State of New York.

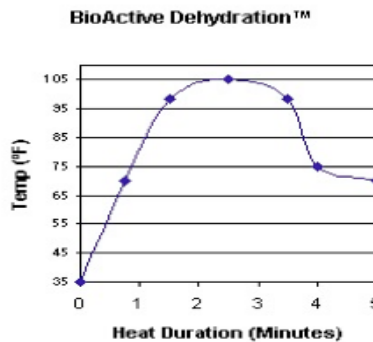
Ambient Temperature Spray-drying



LiquaDry's® **BioActive Dehydration™** is a new and proprietary drying process that is capable of dehydrating almost any botanical liquid or slurry to a powder. Results are obtained with **virtually no degradation of color, flavor, aroma, enzymes, and nutrition.**

With conventional drying techniques, the primary causes of natural essence degradation in botanicals are high temperatures and duration of exposure to high temperatures and oxygen exposure or oxidation. BioActive Dehydration™ is the solution to these problems. With the BioActive Dehydration™ process the product temperature never exceeds 106° F and only exceeds body temperature (98.6 ° F) for less than 2 minutes. The entire drying process is done at ambient temperature. BioActive Dehydration™ uses a proprietary process called Oxy-Guard™, which involves an inert gas that shields the product from oxygen during most of the drying process.

In the drying process heat is by far the most critical factor in essence preservation. Both temperature and duration affect degradation. The graph to the right illustrates that using the BioActive Dehydration™ process the product temperature never exceeds 106° F, and is only above body temperature (98.6 ° F) for less than 2 minutes.



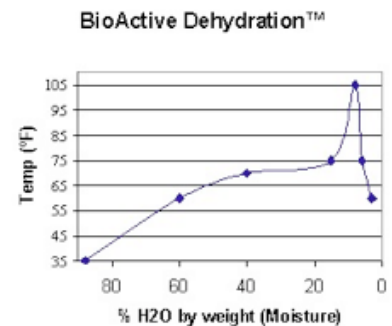
Temperature x Heat Duration

This graph shows exact and estimated temperatures versus duration for Barley juice. Results vary slightly with different products.

With the BioActive Dehydration™ process the product temperature never exceeds 106° F.

Many components of a botanical's natural essence are *more* vulnerable when the product is *wet* than when the product it is dry.

BioActive Dehydration's™ delicate process is carefully designed to be the coolest when the product is wet.



Temperature x %H2O by Weight (Moisture)

This graph illustrates exact and estimated product temperature versus moisture (%H₂O by weight) for barley juice. Results vary with different products.

Come see us at Booth 5359!



Natural
is NOW
twenty10

Education and Events: March 11-14, 2010
Trade Show: March 12-14, 2010
Anaheim Convention Center | Anaheim, CA USA