



Manufacturing, Sales and Service Opportunity

Appassimento Drying System

- Vertical airflow technology for drying of foodstuffs
- Canadian Patent No. 2,828,028
- U.S. Patent No. 9,526,261
- Developed for drying wine grapes to be used for Appassimento-style wine making
- Potential for other crops such as herbs or cannabis where slow, controlled drying is required
- Vineland's technology paired with temperature and humidity control provides:
 - Consistent and uniform drying
 - Minimal space requirements
 - Reduced risk of product spoilage

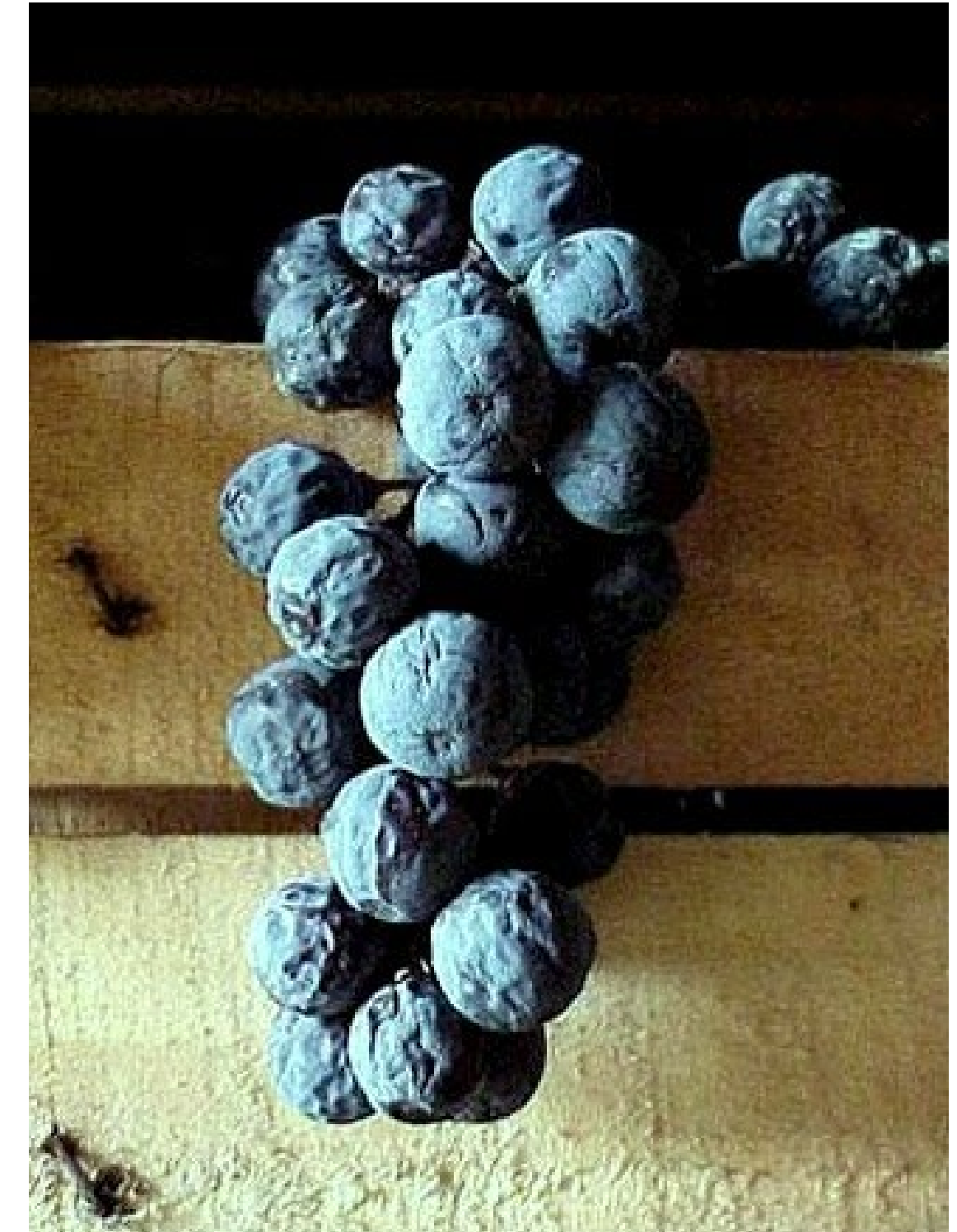


Figure 1 - Images 1 & 2 exterior and interior view of an enclosed chamber Appassimento unit. Image 3 free-air system.

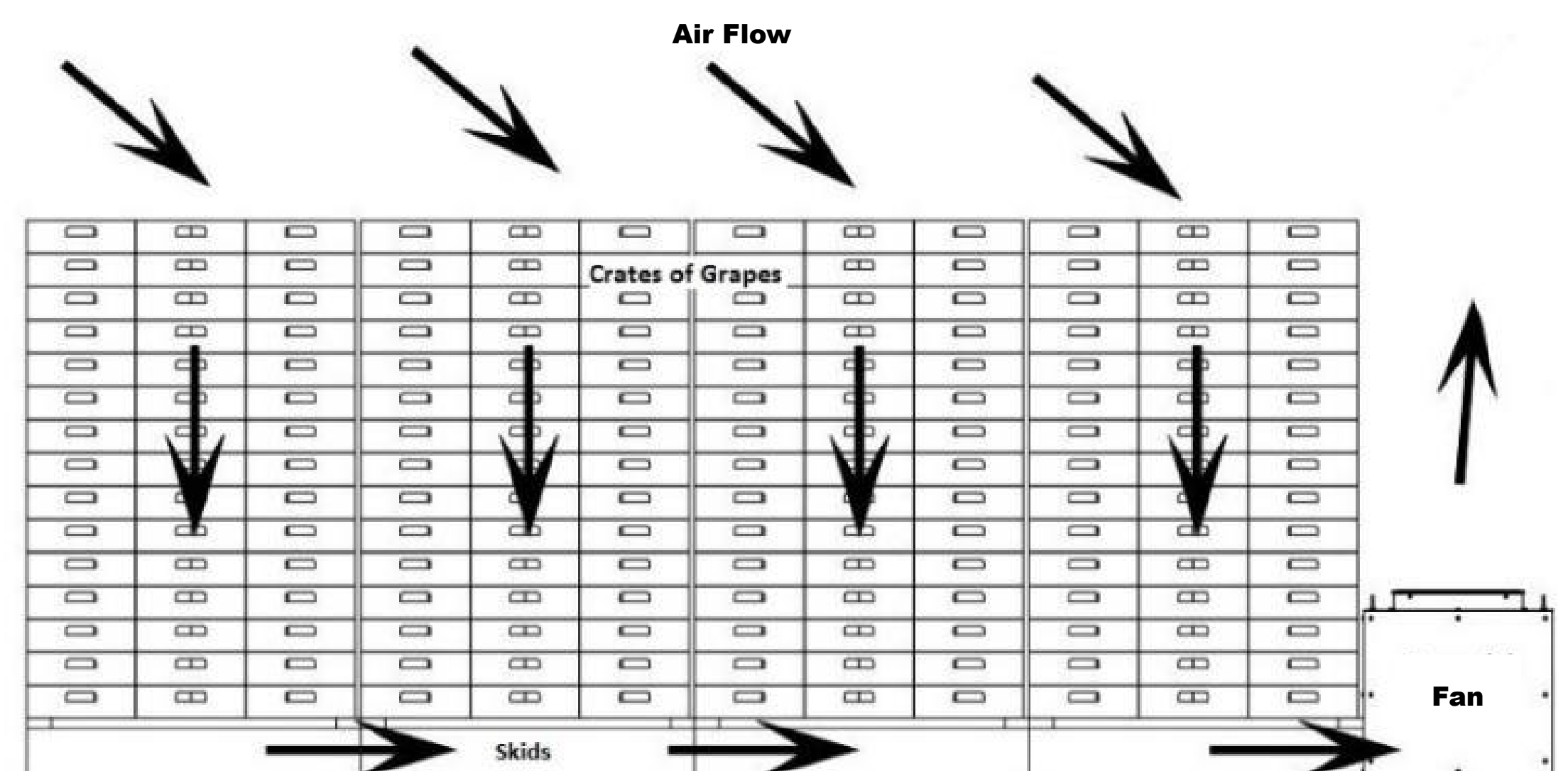


Figure 2 - Diagram showing patented vertical airflow technology.

- Appassimento drying system:
 - Flexible configurations
 - Stand-alone enclosed chamber system
 - Free-air system for installation in any climate-controlled space
 - Portable and scalable
 - Business opportunities in equipment manufacturing, sales and/or providing drying as a service

Interested in this technology? Complete an inquiry form to connect with Vineland



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