

FOOD DRYING AND DEHYDRATION

Dryer residue can catch fire.

You remove moisture from produce, meat or other foods. Heated dryers, surviving pathogens and combustible powders affect different processing, product and employee interests.

RISKS WORTH DISCUSSING

- 01 Accumulated dryer residue fire
- 02 Pathogen survival in finished food
- 03 Fine combustible powder ignition

Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Commercial property

Insured drying assets and ingredients after covered damage.



Products liability

Covered resulting harm from supplied dehydrated foods.



Equipment breakdown

Repairs spray dryers after covered internal failure.



Workers compensation

Work-injury benefits for eligible drying-line employees.

Coverage is subject to policy terms and exclusions.

Why The Southern Agency

01 Listen

We review your operations, coverage and past claims.

02 Assess

We look at hazards and ways to reduce risk.

03 Build

We compare carriers, premiums and audit terms.

04 Support

We revisit coverage as your work changes.



SCAN TO

Read the full
guide

800-777-1872

TheSouthernAgency.com