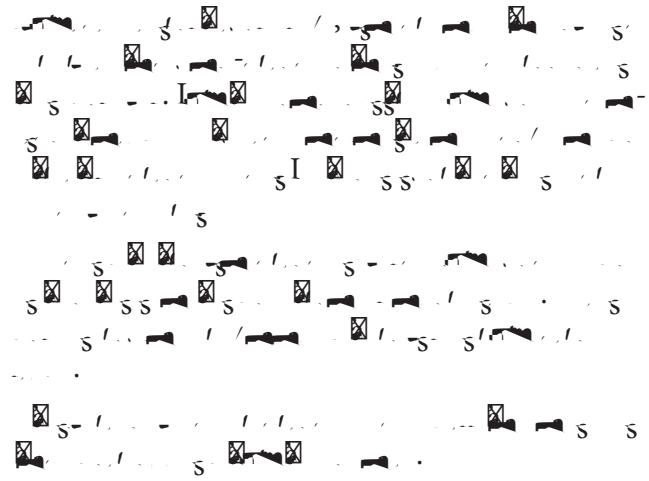




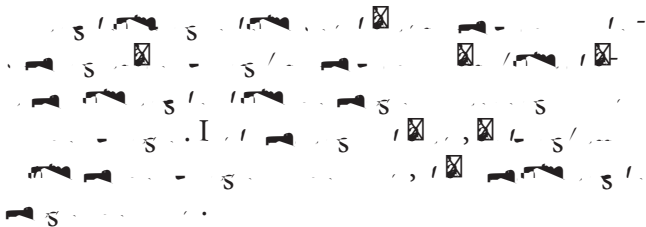
Drying Fruits & Vegetables

Drying



airflow

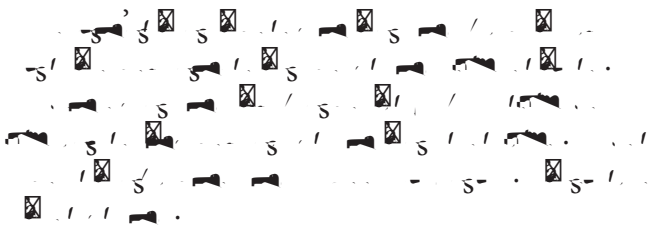
Procedure



Foods



Solar Drying



Sun Drying



Oven Drying

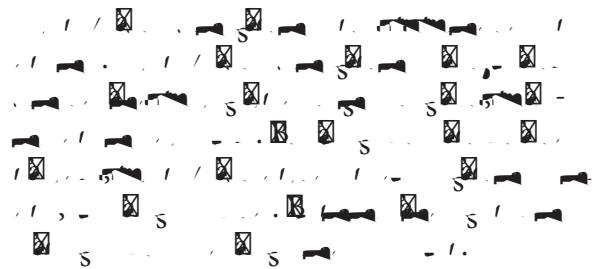


130

150

Table For Drying Fruits and Vegetables

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Packaging

1. The first step in packaging is to select the appropriate material for the product. This is determined by the product's characteristics, such as its moisture content, pH, and susceptibility to oxidation. Common packaging materials include polyethylene, polypropylene, and polyethylene terephthalate (PET).

2. The next step is to design the package to protect the product from physical damage, moisture, and light. This involves selecting the appropriate size, shape, and orientation of the package, as well as the type of closure (e.g., screw cap, zipper, or heat seal).

3. The final step is to ensure that the package is properly sealed and labeled. This involves checking for leaks, ensuring that the seal is intact, and providing clear and accurate labeling information.

Keeping Quality

Use of Dried Foods

1. Dried foods are a convenient and nutritious source of food, but they must be handled properly to maintain their quality. This involves selecting the appropriate drying method, such as sun-drying, oven-drying, or freeze-drying.

2. The next step is to store the dried foods in a cool, dry, and dark place. This helps to prevent mold growth and nutrient loss. It is also important to use the dried foods within their shelf life.

3. Finally, it is important to rehydrate the dried foods properly. This involves using the appropriate amount of water and cooking time to restore the food's texture and flavor.

References

E P
D F

