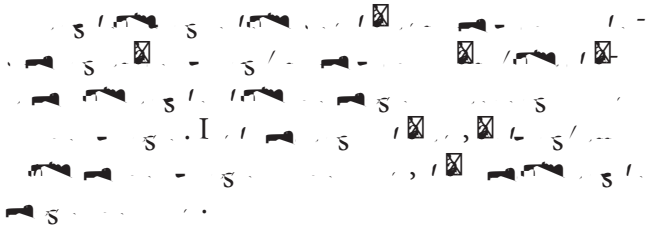


Drying Fruits & Vegetables

Drying



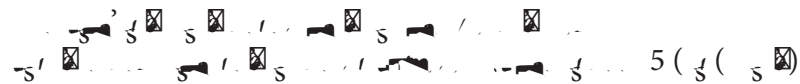
Procedure



Foods



Solar Drying

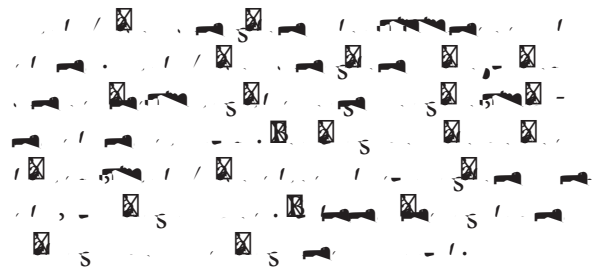


Sun Drying



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, acidity, and susceptibility to oxidation. Common packaging materials include polyethylene, polypropylene, and aluminum foil.

2. The next step is to design the package to protect the product from physical damage, moisture, and light. This involves determining the package size, shape, and strength, as well as the type of closure used.

3. The third step is to ensure that the package is properly sealed to prevent air and moisture from entering. This is typically done using heat-sealing or ultrasonic welding techniques.

4. Finally, the package must be labeled with the product name, ingredients, and other necessary information. The label should be clear, legible, and resistant to fading and damage.

Keeping Quality

Use of Dried Foods

1. Dried foods are a convenient and nutritious source of food. They are easy to store and transport, and they have a long shelf life. Dried foods can be used in a variety of ways, including as a snack, a meal ingredient, or a source of energy.

2. The most common types of dried foods are fruits, vegetables, and grains. Dried fruits are typically made by removing the moisture from fresh fruits, while dried vegetables are made by blanching and then drying the vegetables. Dried grains are made by roasting the grains and then grinding them into a powder.

3. Dried foods are a good source of fiber, vitamins, and minerals. They are also a good source of energy, as they contain a high concentration of carbohydrates. Dried foods are also a good source of protein, as they contain a high concentration of amino acids.

References

E P
D F

