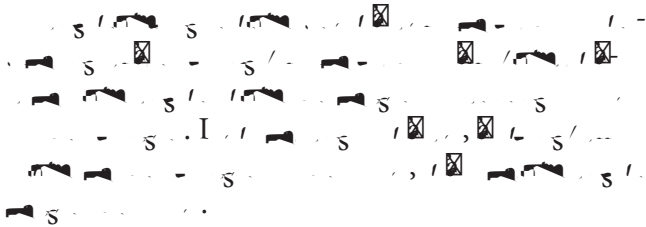


# Drying Fruits & Vegetables

## Drying



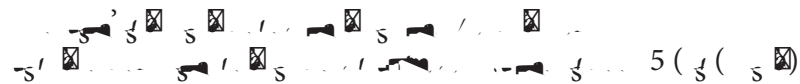
## Procedure



## Foods



## Solar Drying

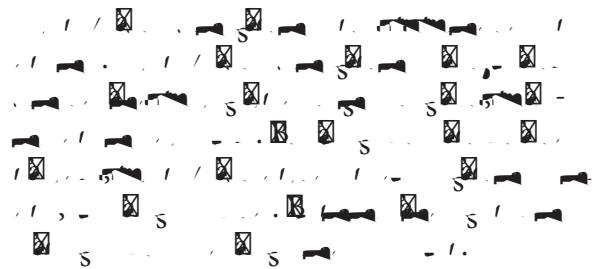


## Sun Drying



# 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 plastic, glass, metal, and paper.

2. The next step is to design the package to protect the product from physical damage, contamination, and spoilage. This involves determining the package size, shape, and closure type. The package should also be designed to be easy to use and handle.

3. The third step is to select the appropriate filling and sealing equipment. This equipment should be capable of accurately measuring and filling the package, and then sealing it in a way that prevents leakage and contamination.

4. The final step is to test the package to ensure it meets the required standards for strength, durability, and leak resistance. This is typically done using a combination of mechanical and chemical tests.

## 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 are also a good source of fiber and antioxidants.

2. However, dried foods can lose their quality over time if they are not stored properly. To maintain the quality of dried foods, they should be stored in a cool, dry, and dark place. They should also be kept in airtight containers to prevent moisture and oxygen from entering.

3. Dried foods can be used in a variety of ways. They can be eaten as a snack, or they can be used in soups, stews, and casseroles. They can also be used as a substitute for fresh ingredients in recipes.

## References

E P  
D F

