

DRYING OF FRUITS & VEGETABLES

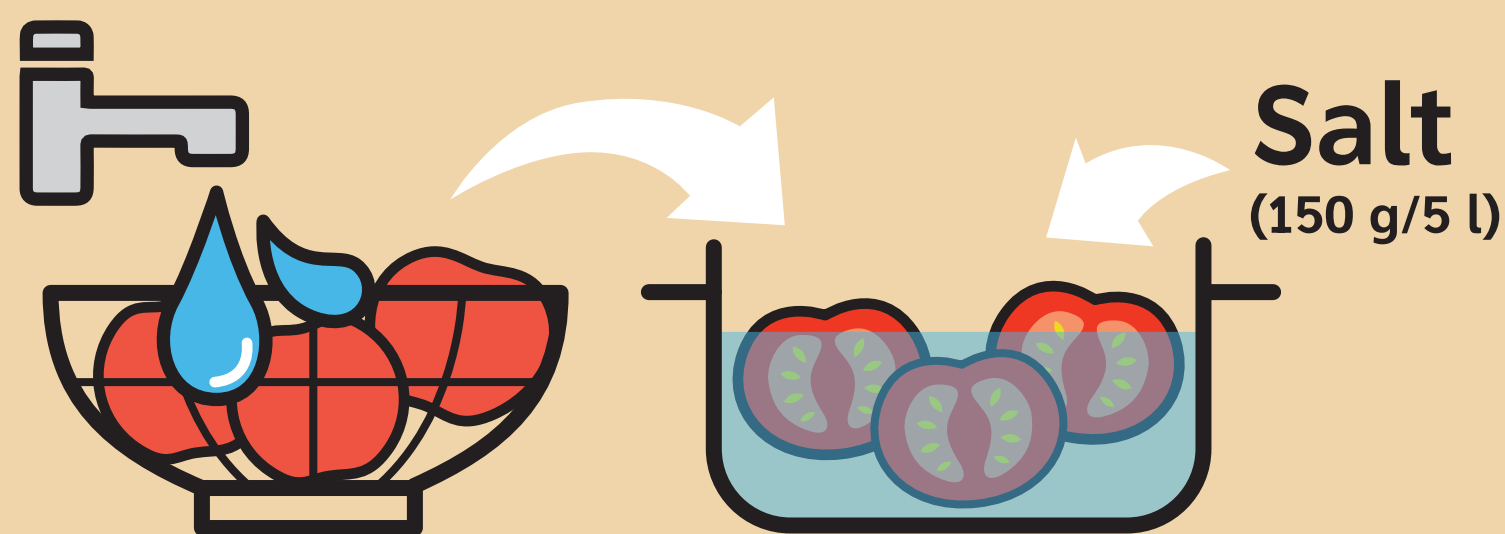
A way to prolong shelf life



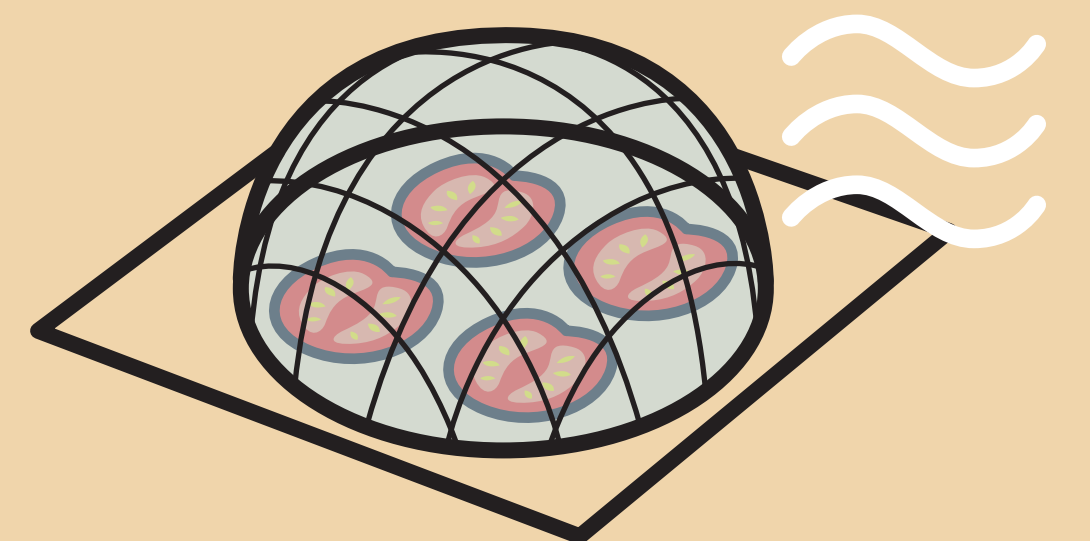
1 PREPARATIONS



Suitable raw materials: tomatoes, beans, carrots, peas, mushrooms, lentils, peaches, apricots, mangos.



Wash raw materials, peel if necessary to remove spoiled parts. Slice and immerse pieces in salt water and drain well.



Place the pieces on trays in a single layer; protect from insects and dust by covering trays with netting.

2 STORING DRY PRODUCTS

When dry, store in airtight containers.

Check contents occasionally, since it may turn sour or become mouldy if packed away slightly damp.

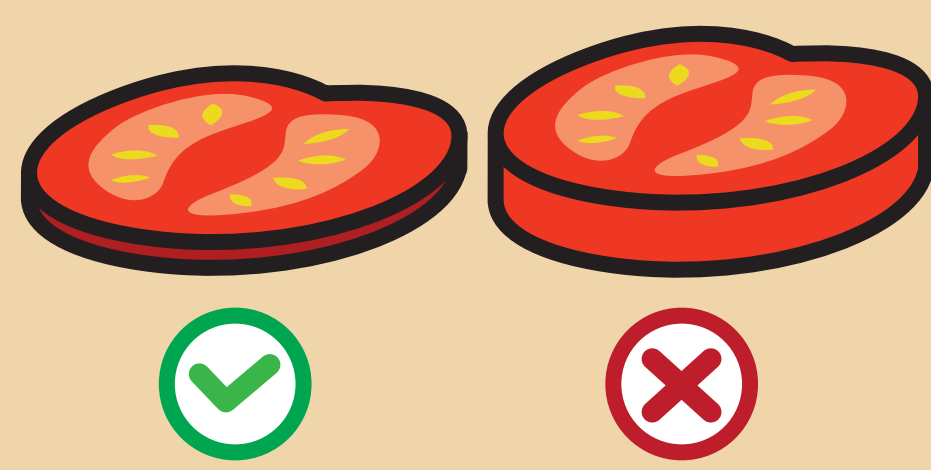


Do not pack away immediately, pile in a cardboard box to allow moisture to distribute evenly.

Mark the container with name of the product, date and mass.

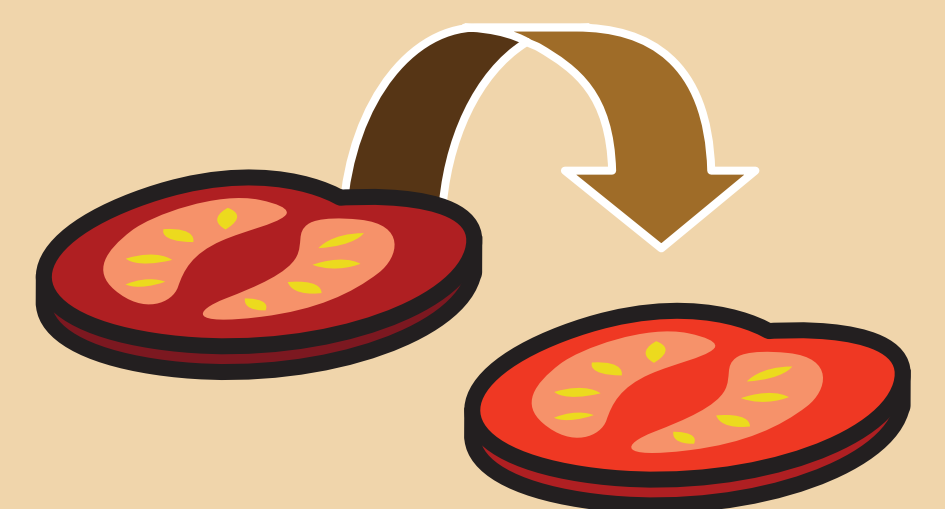
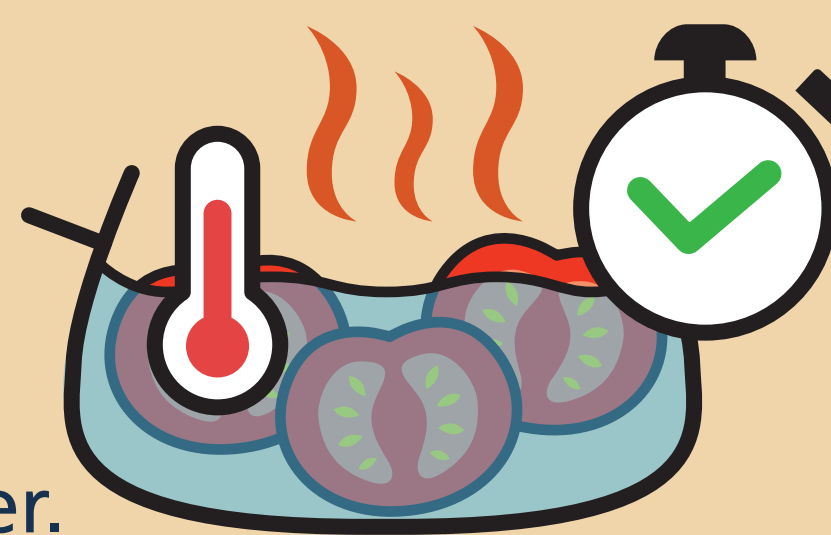
3 THINGS TO KEEP IN MIND

Start with fresh raw materials of good quality.



Thinner pieces produce the best end product.

Blanch pieces for the recommended time in boiling water.



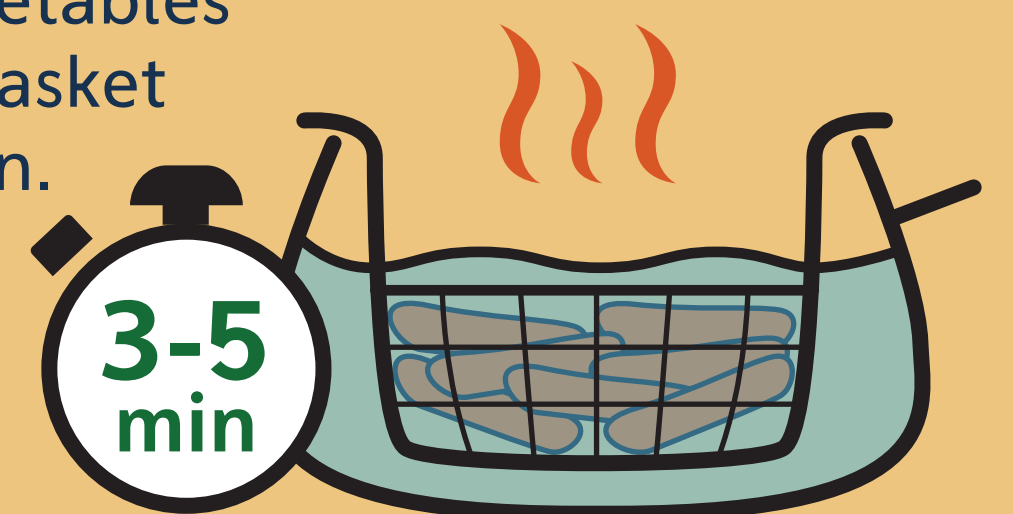
Turn and mix pieces around after a few days.

RECOMMENDED BLANCH TIME

Blanch firm vegetables like beans for 5-6 minutes, before cooling it in cold water.



Blanch other fruit and vegetables in a cheese cloth or wire basket to protect them for 3-5 min. Also cool immediately.



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