

Dried Strawberry

Raw Material:

Strawberry---2000g

Storage:

Store with seal at regular temperature, storage period one month.

Methods:



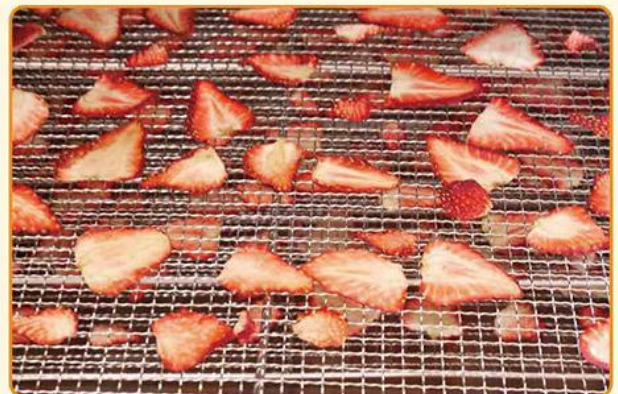
- 1 Wash and steep strawberry in brine for 10 minutes



- 2 Capped and Cut into slices with 4mm-5mm.



- 3 Temperature: 70 degrees
Timing: 5 hours.



- 4 After cooling down, cold store with seal.

Dried Lemon



✦ Raw Material:

Lemon---1000g

✦ Storage:

Store with seal at regular temperature, storage period 3 months.

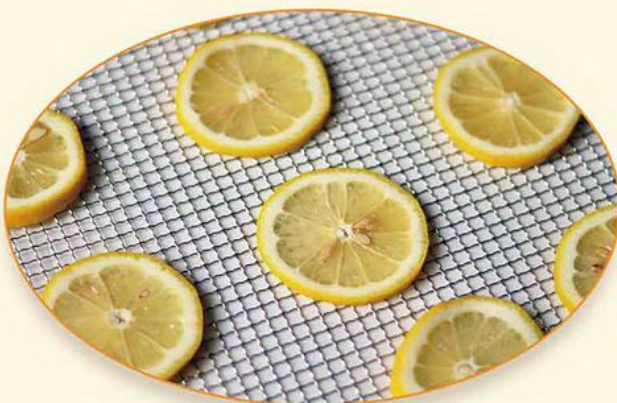
✦ Methods:



1 Pick fresh and good lemon.



2 Clean with salt and peel off.



3 Cut into slices with 3 mm, put on trays.



4 Temperature: 55 degrees Timing: 13-15 hours. Make it completely dry and without moisture in lemon slices.

Dried Orange

❖ Raw Material:

Orange---3~4 pcs

❖ Storage:

Store with seal at regular temperature, storage period 2 months.

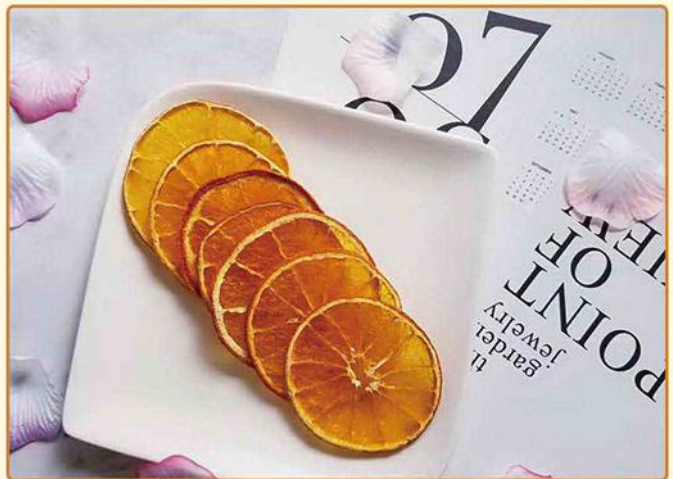
❖ Methods:



- 1 Clean the surface of orange with salt, then cut the head and the tails of the orange.



- 2 Cut into slices with 4mm, put on trays.



- 2 Temperature: 60 degrees, Timing: 7-9 hours. Timing should depends on the size and thickness of the slices. Store with seal at regular temperature after well dehydrated.

Dried Kiwi Fruit

❖ Raw Material:

Kiwi fruit---3pcs

❖ Storage:

Cold store with seal,
storage period 1 month.

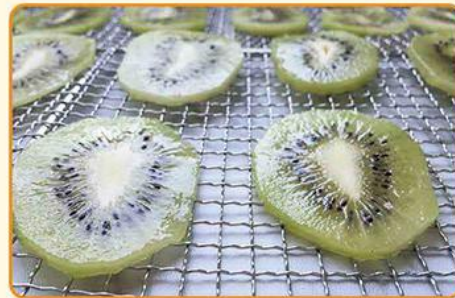
❖ Methods:



❶ Pick fresh kiwi fruits.



❷ peel off.



❸ Cut into slices
with 3-5mm,
put on trays.



❹ Temperature: 60 degrees
Timing: 2-5 hours.



❺ Timing should depends
on the size and thickness
of the slices.



❻ Well dried kiwi fruit looks
delicious.

