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## Food Drying Vol. 1: How to Dry Fruit

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By Rachel Jones

Createspace, United States, 2013. Paperback. Book Condition: New. 224 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Are you looking to learn how to safely store and dry fruit? Food Drying vol. 1: How to Dry Fruit covers exactly that, giving detailed information on how to prepare and dry more than 35 different types of fruit. From popular dried fruits like apricots, bananas, prunes and raisins to surprise entries like watermelon and cantaloupe, this handy food dehydration guide has you covered. The following topics are covered in this fruit drying guide: Why you should learn how to dry fruit and how fruit drying can save you money. What happens to fruit as it dries. The nutrients that are lost during drying and what you can do minimize loss. 10 different ways to pretreat fruit to prevent enzymatic browning. How to dry fruit using the oven, the power of the sun and a dedicated dehydrator. Conditioning and pasteurizing dried fruit after drying is complete. How to safely store dried fruit to ensure it lasts as long as possible. Here s a sampling of the fruits that are covered in-depth in this book: Apples. Apricots. Bananas. Bilberries. Blackberries. Citrus fruits. Blueberries. Cantaloupe. Cherries. Coconut. Dates. Figs. Dragon fruit. Grapes. Kiwi. Mangoes. Peaches. Pineapple. Plums. Watermelon. and more . . . Detailed drying information...



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