



Solar Drying: Practical Methods of Food Preservation

By ILO

International Labour Office. Paperback. Book Condition: new. BRAND NEW, Solar Drying: Practical Methods of Food Preservation, ILO, This training manual is the outcome of an ILO regional project on the development and application of appropriate food-processing technologies. During the project, extension workers from four developing Arab countries were trained in techniques of sun and solar drying. The manual provides clear and detailed information on the basic theory and practice of sun and solar drying of various food products (fish, fruit, vegetables and grains). It discusses the type of information needed to determine whether solar drying is feasible and appropriate in particular cases, and, with an explanation of how the sun's energy can be harnessed, outlines basic drying theory. Several different types of dryers - cabinet, tent, paddy, hybrid - are described and some guidance is given on their construction. Information is also provided on the preparation of the raw materials before they are dried and on packaging techniques for the dried product. It is hoped that agronomists, technologists and rural development trainers will use the information to encourage farmers and rural artisans to adopt these food-processing techniques.



READ ONLINE
[5.98 MB]

Reviews

It becomes an awesome ebook which i have ever go through. it was writtern quite perfectly and valuable. You will like just how the writer write this ebook.

-- **Kane O'Reilly**

A must buy book if you need to adding benefit. It is actually writter in basic phrases and not confusing. I found out this book from my i and dad suggested this pdf to find out.

-- **Shany Zemplak**