DEHYDRATING MACHINE MODEL

**Problem:**

Foods grown from the ground are critical to preserve for no.of days they loss of vitamins,minerals and fibre.Thee investment of growing amount that will be spoiled.So client need to get solution for preservation using some technology.

**Design Thinking**

•**Emphatize:**

Understanding the client requirement and needs to store fresh foods .So we need to analyse problem as user perception.

**Define:**

Vacuum-drying of food involves subjecting it to a low pressure and heating source.

The vacuum allows the water to vaporize at a lower temperature than at atmospheric conditions, thus foods can be dried without exposure to high temperature. In addition, the absence of air during drying diminishes oxidation reactions. In general color, texture and flavor of vacuum-dried products are improved compared to air-dried. In some cases the product is comparable to the quality of freeze-dried.

**Ideate:**

Vaccum sealing is a method of packaging that removes air from the package prior to sealingi it greatly extends the lifespan of different kind of food.Preserving food means less food spoilage and less wasted food.Allows to purchase bulk at reduced cost and safely store That all are preservative-free.