

ASSIGNMENT

1. See how you could differentiate between a dehydrated fruit and a non dehydrated fruits.
2. List out all the vegetables that can be dehydrated at ease.
3. Try out to dry grapes using solar drying method and note the days it needs to be dehydrated.
4. Differentiate between the drying of vegetables and fruits in the method of solar drying and see how they can be rehydrated again.
5. With the given measurements, prepare a wooden box which suits the requirements and dehydrate fruits.
6. Visit your nearest drier unit and note down all the procedures they use for drying and the methods for different vegetables and fruits.
7. Go to the supermarket and pick out all those dehydrated food stuffs and make a note of how they are different in weight with their normal counterparts in volume.
8. See the packing of dehydrated products and see how they are being manufactured to avoid oxidation and moisture pickups.
9. Write the flow diagram for the dehydration of banana and mango.
10. List out all the fruits and vegetables available and make a chart of their Drying ratio, Rehydration ratio and Overall shrinkage ratio.