Making mango crisps

Mangoes offer numerous health benefits. However they are highly perishable, bulky to transport and fetch low prices during peak times. They are turned into healthy dried tasty crisps for good income.

Solar drier is used for drying, since it is cheap and affordable to many farmers. Start making mango crisps by selecting good mangoes. They should be mature, not deformed or pricked by fruit flies, hard but ripe enough for easy slicing. After washing your hands with clean soapy water, weigh and sort only good ones to produce quality crisps. Also wash mangoes well before peeling and clean trays as well to avoid contamination.

Solar drying

When you are peeling start by cutting off the stem side then peel vertically. Use a sharp knife or slicer for smooth crisps and to reduce the risk of cutting yourself. Slice pieces into long strips while maintaining the size. After distribute the slices on a tray, place it in a solar drier for faster drying and close to prevent entry of flies.

Thoroughly wash hands before toughing the crisps and check them every 4 hours by hand pressing. Slices should be dried until they turn yellow. When slices dry to brown this lowers the quality. Always store them in sealed and air tight bags to avoid absorption of moisture and store in a good place where they are picked and sold to consumers in small packets.