

Solar drying pineapples

Crop processing

First, keep pineapples in shade, sort them, weigh them and wash them with brush and rinse them and leave them for drying. Healthy people with short nails and clean hands should work with fruits by peeling pineapples and remove all eyes and cut it into desired shapes in slices of 1/2 cm thickness.

Similarly, lay slices on trays without over lapping for evenly drying and place trays in the drier and close it tightly to keep heat in and insects and dust out. Pineapples dry in 2 days and removed and cooled before packing.

Pack in a large air tight container and finally sort, weigh and pack pineapples based on required weight in market.