

VEGETABLE VALUE ADDITION

Due to farming becoming increasingly challenging because of unreliable weather patterns, most farmers are now back on value addition mostly by vegetable gridding.

Vegetables like kales, kunde, spinach, amalandas, manage, stinging nettle, kahorora, carrot, and bananas are boiled briefly, placed in cold and running water then placed in a rack of the solar dryer to lose moisture. This enables kill the microorganisms and increases the shelf life. The vegetables are later packed, sealed, and labeled ready for the market. The vegetables turn green when cooked like fresh vegetables, but the difference is the moisture content. Drying vegetables increase the profit margin by almost 10 times. The main challenge is these products are very bumpy hence if not well taken care of and dried well, especially in the rainy season they may develop molds.