

Mango drying for export using low temperature drying

Preparation steps

Start by selecting good quality fruits, thereafter peel, wash with clean water and slice. Furthermore, add a small amount of either sugar or acidity regulator to increase sweetness and taste and after dry mango the slices.

Drying and packaging

Always dry the sliced pieces well using a standard drying machine without contamination. Furthermore when drying adjust drying temperatures correctly to achieve the desired quality products. Lastly, after proper drying pack the dried sliced mangoes in desired packaging materials, grade and transport to market centres.