

FLOOD BLOGS

Food Solar Drying II

KARACHI

It is good to know that Naheem Shah and his team have acted immediately, and the first prototype of spinach and banana chips drying has been started.

The methodology adopted is to make a bamboo frame fixed wth bamboo lattice made with waste bamboo pieces. The bamboo frame is lined with muslin first and then the items for deyhydration are spread on it.

This is the first time that we have been able to get it started in Pono village. If women are successful then the dehydration process should be spread as far and wide as possible.









Bamboo lattice frame.

Lining with fabric.

Spinach being dried.



Dehydration process being scaled up

Easy availability of bamboo and skilled artisans is helping!