

# Food dryer

Experts in processing pure and natural foods

## Product Brochures



**"0" 添加剂**  
健康生活从动手开始

你自己喜欢的健康零食  
乐享DIY自制零食时光

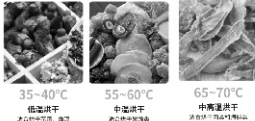


**6层网架**  
黄金容量空间

自制宠物零食 自制宠物零食



**宠物早餐** **宠物零食**



| 35~40°C           | 55~60°C           | 65~70°C           |
|-------------------|-------------------|-------------------|
| 低温烘干<br>适合烘干水果、蔬菜 | 中温烘干<br>适合烘干肉类、谷物 | 高温烘干<br>适合烘干坚果、豆类 |



Please read the instructions carefully before use and store them carefully for your future repairs and maintenance !

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## Sweetened roll

Pleasure to make: Sweetened roll is sweet and sour, good for digestion and especially popular with children. It contains many vitamins, tartaric acid, citric acid, hawthorn acid and malic acid, as well as flavonoids, lactones, sugars, proteins, fats and minerals such as calcium, phosphorus and iron, and contains lipolytic enzymes that promote the digestion of fatty foods.

Raw ingredients: hawthorn - 1000g, fine sugar - appropriate amount

Tip: Adjust the baking time to the thickness of the puree.

Shelf life: 6 months at room temperature under seal.

Production steps.

1. Clean and core the fruit, sprinkle each with sugar evenly.
2. Put the pulp into a cooking machine and stir, preferably one with a heating function to make it easier to dissolve the sugar.
3. The hawthorn paste you squeeze yourself is not bright red, and there is still a difference between it and the hawthorn dan sold outside.
4. Spread a thin layer of jam and place in a domestic stainless steel dried fruit machine.
5. Set the temperature to 70 degrees and the time to 6 hours.
6. Once baked, remove the crust from the rolls and cut them to your preferred length.
7. Packed in transparent wrapping paper for Shelf, give away or stored conveniently as a snack.

2. Cut into 0.5 cm slices.
3. Bring the water and sugar to the boil in a saucepan and add the orange slices.
4. Bring to the boil again and cover the surface with greaseproof paper.
5. Cook until the orange peel is partially translucent.
6. Drain and place on a grid.
7. Adjust the temperature to around 45 degrees and adjust the time to 3 to 4 hours (the drying time can be adjusted according to the degree of softness you need)
8. Stick the melted dark chocolate or milk chocolate on top, place flat on greaseproof paper and wait for the chocolate to set.

### **Mango and strawberry roll**

Fun to make: retaining the good taste and nutrition of mango and strawberries.

Raw ingredients: strawberry - 250g, mango - 250g, granulated sugar A - 50g, granulated sugar B - 50g

Tip: Adjust the baking time to the thickness of the puree.

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Cut the strawberries and mangoes into small pieces, sprinkle each one evenly with sugar and leave to rest for four hours or refrigerate overnight.
2. Bring to the boil and puree with a cooking rod or a cooking machine.
3. Boil and puree the mangoes as well.
4. Pour the two purees onto a golden baking tray and mix them casually, to your own thickness.
5. Place in a household stainless steel dried fruit dispenser.
6. Set the temperature to 43 or 49 degrees and bake for one to two hours.
7. Once baked, unroll and roll up.
8. Just cut into the lengths you like.

### **Banana milk roll**

Raw ingredients: banana - 600g, milk - 250ml, sugar - appropriate amount

Shelf life: 2 weeks at room temperature under seal.

Production steps.

1. Prepare the bananas, milk, tin foil and slicer.
2. Peel the bananas and chop them with a slicer.
3. Pour the milk and sugar into the chopped banana.
4. Place in a juicer and puree.
5. Line the grid with tin foil, brush the tin with a thin layer of butter and pour the fruit puree into the tin, brushing it flat. Set the time for 6 hours and the temperature to 70 degrees. If making the rolls, when they are 80% dry, peel off the tin foil, cut into small pieces and roll them up, then put them in the air dryer to dry.

## **I. Introduction to dried fruit machines**

### **1. Overview**

Dried fruit machines are suitable for air-drying fruit, vegetables, meat, fish, prawns and herbs, and are also great for retailing to pets!

### **2. Product sketch**



## **II. Product working principle**

### **1. Product working principle**

A dried fruit machine has electric heater with thermal fuse / impeller motor / temperature control and power switch.

The fan-shaped heat pipe with impeller motor blows out the hot air, forming a thermal cycle of air and providing a low-temperature air-drying effect.

The set temperature and time are regulated by means of a controller to maintain the set temperature.

## **III. Technical parameters and characteristics of products**

### **1、Product technical parameters**

(see outer packaging for details)

### **2、Product features**

This series of products are hot sold in the European and American markets, due to their energy saving and low power consumption, they can air dry various vegetables, fruits (peels), herbs, herbs, beans, meat, fish and shrimp, bread, mushrooms and other ingredients simply and quickly. As the products are dried by hot air, they do not add any coloring, additives or flavoring agents while also

firmly locking food nutrients and extending food preservation time. They are convenient for individuals and families to produce flavorful and rich natural nutritious food! It is more convenient to store and unique flavor (dried fruit tastes different from fresh fruit pulp because dried fruit is dehydrated and air-dried, so the minerals contained in the food will be concentrated to lock the nutrients). The temperature does not exceed 100°C, it is less likely to damage the nutrients of the food than an oven, and does not cause people to have excessive internal heat.

Adjustable temperature design allows you to set different temperatures for different foods to achieve the best results

Multi-tier load-bearing shelf, free to DIY according to your needs.

## IV. Product working principle method

### 1. Operating steps

1. General food drying temperature recommendations: herbs / flowers 35-40 °C, vegetables 50-55 °C, 55-60 °C fruit, meat / fish 65-68 °C, the drying time of food depends on its thickness (the temperature of the environment and temperature also has an impact, such as encountering The Rainy Season), the thinner the food the faster it dries

2. Spread the pre-treated food evenly on each shelf and adjust the temperature to the desired level, not exceeding 63°C for fruit and vegetables to avoid damaging the food's own vitamins. Some fruits will protect themselves from drying out, so if you encounter such fruits, you can boil them for 1-2 minutes before placing them in cold water and draining them before drying.

3. When the dried fruit machine enters working condition, there is obvious wind blowing out from the vent of the front door and the sound of wind can be heard when the machine is working.

4, according to different food and personal taste and other needs to choose the drying time (such as soft or crisp, etc.) dehydrated dried fruit can be put into a zip plastic bag, sealed bottle, and stored in the refrigerator.

5、 After the machine has been placed, please plug in the power supply, open the switch at the back of the machine and select the temperature you want, the machine must be set at a good timing time and temperature before it can work properly. Time must be set greater than or greater than 1 hour or more, the temperature should be above 35 degrees.

### 2. Ozone function.

Separate ozone disinfection to purify the interior of the chamber of residual odours after use and to disinfect food bacteria at a deep level.



## V. Food pre-treatment and drying

### 1. Fruit pretreatment

- 1: Wash the fruit and dispose of any pitted and spoilt parts.
2. Selectively cut the fruit into slices. For oxidation and anti-corrosion fading, the slices can be soaked in lemon juice, salt water or pineapple juice for 10 minutes, then drained and dried.
3. If you give the fruit a special aroma, you can add cinnamon powder or coconut powder or coconut oil.

Shelf life: 2 months at room temperature under seal.

Production steps.

1. Choose fatty and lean interval skinned pancetta, prepare sugar, soy sauce, soy sauce, garlic and dills and other auxiliary ingredients.
2. Prepare the dish, wash and dry the pancetta, then pour in all the pancetta and the ingredients.
3. Mix well, then seal in the fridge and marinate for 15 hours.
4. Remove after 15 hours, then use chopsticks to make another hole in the meat and tie a knot with a string through the hole.
5. Hang the bacon in the air dryer and set the temperature at 50 degrees for 15 hours, air dry until the inner texture is tightened.

### Yoghurt

Efficacy: Yoghurt bottle yoghurt contains a variety of enzymes that promote digestion and absorption. It promotes intestinal peristalsis and the growth of large numbers of bacteria to prevent constipation by changing the osmotic pressure. Drinking yoghurt regularly moisturises the skin, brightens the eyes, strengthens the teeth and strengthens the hair. No additives and other impure factors, pure yoghurt, thick and rich, delicate and sweet.

Raw ingredients: milk - 1000g, solid milk - 200ml

Tip.

1. Yoghurt bottles must be sterilised before use to allow the yoghurt to ferment properly
  2. Do not open the cap during fermentation of yoghurt
  3. The fermentation temperature should be between 35-45°C. If the temperature is too high, it will kill the bacteria in the yoghurt.
  4. Frozen yoghurt is a passivation process, the passivated yoghurt has a better and richer taste
- Shelf time: 3 days at room temperature under seal.

Production steps.

1. Prepare milk, solid milk and yoghurt bottles.
2. Rinse the yoghurt bottles in boiling water at 100 degrees, sterilise, dry and set aside.
3. Pour the milk and solid milk in a 5:1 ratio into the bottle and mix well.
4. Put the lid on and place in the air dryer, set at 45 degrees for 7 hours.
5. After fermentation, place the yoghurt in the fridge for 8 hours to serve, adding honey, fruit etc. as you like.

### Orange chip chocolate

Fun to make: the resulting orange slices look like dried fruit and are served with dark or milk chocolate for a beautiful taste sensation.

Raw ingredients: oranges - 3, sugar - 150g, water - 300g, dark chocolate - appropriate amount

Tip: If using pure chocolate, make sure to temper it before serving.

Shelf life: 3 months at room temperature under seal.

Production steps.

1. Rub the surface of the oranges with salt and wash them well with water.



slow happiness of the pig ..... since the air dryer, as if eating dried that is not a matter of time, ha ha

Raw ingredients: shrimps - 250g, salt - 10g

Tip: You can use small dried shrimps for a more enjoyable peel.

Shelf life: 3 months at room temperature under seal.

Production steps.

1. If you want to eat dried shrimp immediately, remove the shrimp from the refrigerator and cut off the beards.

2. Salt the pan. Live prawns are put in cold water, but this is frozen prawns, so I have to cook them in boiling water.

3. Cook through, about 4.5 minutes.

4. Place in the dryer.

5. 70 degrees for 6 hours timed well and ready to go to bed.

6. The next morning, properly dried shrimps are ready.

### **Preserved sausages**

Preparation tips: It is recommended to air dry at low temperatures, the oil in the sausage dissolves during the process so the sausage is soft, take out the machine and leave it for a few hours, the sausage oil clumps and the sausage will become dry and hard since it heats up. The finished sausages can be steamed, boiled or fried in different ways for cooking and eating.

Raw ingredients: 2000g of fatty lean pork in 3/7 ratio, intestine coating, 50g of sugar, 20g of salt, 10g of soy sauce, 350g of soy sauce, 50ml of white wine

Shelf life: 2 months at room temperature under seal.

Production steps.

1. Prepare the dish, wash and dry the pork, cut the meat into small pieces, fatty meat is slightly smaller than lean meat, pour in all the pork and so the auxiliary ingredients.

2. Mix well, then marinate for 8 hours in an airtight sauce.

3. Prepare the sausage casing, string, use the enema to fill the sausage, then squeeze the air in the sausage in sections, then tie the sausage with a string, the length of the sausage within 30 cm is appropriate.

4. Pin again to remove the air bubbles from the sausage, in order for the air-drying process to produce better oil.

5. It is recommended that the sausages are tied to a grid and hung from the top of the air dryer at a set temperature of 50 degrees for 20 hours until the sausages are dry and free of moisture.

### **Preserved meat**

Production tips: It is recommended to use cotton rope for tying the bacon, not nylon rope, as heating will release toxins that are harmful to the human body Different regions have different methods of curing bacon in different areas, cured according to personal preference. After air-drying, bacon can be fried, pan-fried, steamed or boiled.

Raw ingredients: bacon - 1500g, sugar 50g, soy sauce - 400g, soy sauce - 10g, minced garlic - 20g, dipotassium - 50ml

4. Take 1/4 cup of juice with 2 cups of water (natural is better) and soak the desired fruit for approximately 2 hours (note that the juice goes with the food if apple juice is used to soak the apples). Works to preserve the natural colour, texture and flavour of the dried food.

### **2、Vegetable pre-treatment**

1. Treat with steam, boiling water or oil. For example: green beans legumes, cauliflower, cauliflower, asparagus and potatoes.

2. Place the prepared vegetables in boiling water for about 3-5 minutes, drain and place on a carrier rack to dry.

3: Soak the vegetables in the lemon juice for about 2 minutes (choose any of the above three methods)

### **3、Meat pre-treatment**

1: Start by slicing or cutting the meat into strips, not recommended to be too large or thick.

2: Cook the meat in water and then drain before drying.

3: Marinate the meat in the marinade for 2 hours or more before steaming or boiling the meat and draining it before drying.

### **4、Drying advice for flowers and herbs**

1. Dried and fresh leaves are recommended.

2. Once dry, place the herbs in paper bags or glass tins and keep in a cool place.

## **VI. Product precautions and safety instructions**

### **1. Precautions for use**

1. Before using the dried fruit machine, please place the machine on a flat counter top and ensure that the ventilation openings are unobstructed.

2. The maximum time for each use should not exceed 48 hours to avoid affecting the service life of the machine.

3. When dried fruit machine is working, do not add water or any other liquid, only a small amount of water drops on the carrier rack is allowed.

4. When the machine is in operation, please do not place flammable objects within 2 metres of the machine.

5. When drying, please keep the heat in the machine natural and unobstructed, do not put heavy food on the carrier rack and food should not be placed overlapping. Different foods take different times to dry (note: when the dry fruit machine is working, please ensure that the carrier rack is in the correct position. If there is not enough time to dry the food in one day, it can be dried the next day, in which case please keep the undried food in a container or sealed bag to avoid moisture.)

6. When the dried fruit machine works, the closer the carrier rack to the air outlet the higher the temperature, in order to make the food drying more evenly. It is recommended to exchange the position of the carrier rack regularly, the drying effect is better!

7. After drying the food, if not in use, the dried food should be stored immediately in a sealed container or plastic bag, and it is recommended to store it in the refrigerator.

8. Dried fruit machine after use, please promptly clean the carrier rack, the carrier rack can be rinsed with water or soaked, such as the carrier rack on the sticky dried fruit or dried meat can not be

washed off, it is recommended that the carrier rack first soaked in water for two hours before cleaning.

## **2. Safety instructions**

To use the dry fruit machine safely, read this manual carefully before use.

This range of dried fruit machines is only available for domestic and similar premises type appliances.

## **Special attention!**

1. Dried fruit machines are instruments that work on a supervised basis.
2. Place food on a cleaned load-bearing shelf does not allow water to be spilled inside the base of the electric dryer, as this may lead to a short circuit.
3. Do not put too much food on the carrier rack, which may affect the drying effect or time.
4. Ensure that the power supply connected is a safe and earthed power supply and that the local voltage is the same as that indicated by the product.
5. Avoid sharing sockets with other high power appliances.
- 6、The temperature of this product is high in working condition, please be careful of hot air opening the door and touching may cause burns!
7. Children and persons with physical, sensory or mental impairments or lack of experience and knowledge in using the appliance should be supervised in their use and play.

## **The following acts are specifically prohibited!**

1. Do not use the dried fruit machine when the power cord and power plug of the main machine are obviously damaged.
2. carry out troubleshooting and change the structure of the dried fruit machine alone and do not replace it yourself or ask non-professionals to do so when the power supply first appears to be damaged.
3. Do not use chemicals that cannot be used to clean utensils for cleaning dried fruit machines.
4. It is strictly forbidden to rinse the outer surface of the mainframe of the dried fruit machine with water or to put it into water for cleaning.
5. Prohibit the movement of the dried fruit machine while it is connected.
- 6, the use of dried fruit machine such as motor impeller appeared suddenly stop (not wind), must immediately disconnect the dried fruit machine power.
- 7、Do not repair the power cord yourself if it is short-circuited or broken.

## **VII. Product cleaning, maintenance and care**

1. The power supply must be unplugged and left to cool before cleaning is carried out.
2. After drying the food, wash the load-bearing rack with warm water, with the help of a soft cotton cloth and, if necessary, with preparations for cleaning utensils, then wipe dry. It is forbidden to use corrosive detergents, cleaners with chemically abrasive powders or hard wire mesh brushes for cleaning, as this will damage the surface of the machine and affect its service life, and will lead to safety hazards.
3. When the product is not used for a long time, please clean it, put it in a box and put it in a

fish belly and gills are free of water.

## **Dried Pork with Five Spices**

Tasty review: dried pork is full of flavour and chewy, with a rich, fragrant, firm and strong flavour that leaves a lingering taste in the mouth.

Raw ingredients: pork - 1500g, salt - 1 tsp, sugar - 3 tsp, soy sauce - 4 tsp, white wine - 4 tsp, curry rice - 1 tsp, five spice powder - 2 tsp, chilli powder - 2 tsp.

Shelf time: 3 days at room temperature under seal.

Production steps.

1. Wash the pork and place it in a pan in which you have poured in the right amount of water and white wine.
2. Boil the pork for 10 minutes, until the inner and outer layers of pork are almost cooked.
3. Remove the pork from the pan, cut away the fat and slice evenly into long, 1.5cm thick strips.
4. Place on a plate and pour in the rest of the dressing (you can also add or subtract flavours to suit your taste).
5. Stir all the ingredients together, put in a pot and bring to the boil.
6. Turn up the heat and stir-fry until the sauce is dry and the meat is tasty
7. Place on a grid and set the temperature for a maximum of 1.5 hours and air dry until the pork strips are slightly dry and firm.

## **Five spice dried beef**

Efficacy: Beef jerky contains a variety of minerals and amino acids needed by the human body, maintaining the chewy flavour of beef, easy to carry and rich in nutrients.

Raw ingredients: beef tendon - 1000g, marinade mix - 1 bag, five spice powder - 20g, sugar - 20g

Shelf time: 3 days at room temperature under seal.

Production steps.

1. Remove the tendons from the beef and cut them into long strips.
2. Bring a pot of boiling water to the boil and add the beef tendons (remove the blood and foam).
3. Boil and fish up, pouring off the blood.
4. Put the water back in the pan and add the marinade to it.
5. Add the beef strips, bring to the boil, then continue to simmer over low heat for about 10 minutes and leave overnight.
6. Leave the meat strips to rest overnight, tasty and soft enough (not to fall apart).
7. Add the five spice powder, sugar, mix well and marinate for a day.
8. Lay the marinated meat strips on a dried fruit machine baking sheet.
9. Place in a dried fruit machine and adjust the temperature to 70 degrees for 6 hours.

## **Dried shrimps**

Tasty review: winter prawns are particularly sweet, the meat is also particularly close to the other thick, if the sun is good enough, drinking warm tea, peeling dried shrimp, is the New Year to do the

5. Place in the air dryer at 70 degrees for 6-8 hours, or longer if the vegetables are large.

### **Chillies**

Preparation techniques: Dried chillies have a low water content, are suitable for long-term Shelf and are mainly eaten as a seasoning. It can be fried, pan-fried, deep-fried, boiled, stewed, baked, etc.

Raw ingredients: Chao Tian Chilli - 500g

Shelf life: 1 year at room temperature under seal.

Production steps.

1. Choose dry, intact chillies without water and with the tips intact, and rinse them quickly with water.
2. Arrange evenly on a grid and air dry the process, the temperature should not be too high as it will cause the peppers to discolour.
3. Set the temperature to 58 degrees for about 7-9 hours and dry until the chillies are dry and light.

### **Chicken legs**

Tasty Review: After air-drying, the chicken thighs are oily, salty, tasty, smooth and chewy. Once air-dried, they can be pan-fried, boiled or steamed, depending on your preference.

Raw ingredients: chicken thighs - 1000g, pepper salt - appropriate amount, salt - a little

Shelf life: 1 week refrigerated.

Production steps.

1. Prepare the ingredients, clean the fresh chicken thighs, if the blood is not cleaned, the colour will turn black after air-drying.
2. Sprinkle the pepper salt over the chicken thighs, you can sprinkle more than necessary and you won't be afraid, as you can wash it down with water when serving.
3. Sprinkle with a little more salt and rub evenly.
4. Tie the chicken thigh bones with string and place on a layer of grid to the highest level, hang the string over the grid and set the temperature at 58 degrees and air dry for 24 hours, until the meat has shrunk and is dry.

### **Dried sea fish**

Tips: Depending on the quality of the fish, the drying time may vary. After air-drying, you can choose to steam, stir-fry, fry or boil the fish in different ways for reprocessing.

Raw ingredients: fresh sea fish - 500g, salt - 50g

Shelf life: 3 months at room temperature under seal.

Production steps.

1. Prepare fresh sea fish, ventral dissection, remove the internal organs and dental pier, remove the blood from the spine and the mucous membrane of the black coat inside the abdomen, scrape gently with a razor blade. Scrape off the scales and clean the fish.
2. Sprinkle in the salt and grasp the fish well inside and out.
3. Place on a grid and put in the air dryer, set at 70 degrees for 10-15 hours, and air dry until the

ventilated and dry place so that it will not be affected by moisture.

## **VIII. After-sales service**

Please read the instructions carefully before you use it for the first time, it will help you to use and maintain it safely and correctly to avoid unnecessary damage!

## **IX. Production methods**

### **Dried cherry tomatoes**

Efficacy: Cherry tomato has the effect of quenching thirst, strengthening stomach and appetite, clearing heat and detoxifying the liver, cooling the blood, nourishing the blood and increasing appetite.

It can cure thirst and loss of appetite.

Raw ingredients: Cherry tomatoes - 1000g

Shelf life: one month at room temperature under seal.

Production steps.

1. Soak cherry tomatoes in lightly salted water for 10 minutes, then rinse with water.
2. Cut in half.
3. Arrange the cuttings upwards on the grid.

The dried fruit machine is regulated to a temperature of 70 degrees for 12-14 hours and is cooled and sealed for refrigerated Shelf after air-drying is complete.

### **Dried peaches**

Efficacy: Peach is rich in nutrients, sweet and juicy meat, rich in iron, which can increase the number of human haemoglobin, the ancients said: eat peaches often can "benefit the face".

Raw ingredients: peaches - 5 pieces

Shelf life: one month at room temperature under seal.

Production steps.

1. Prepare 5 fresh peaches, clean and slice them and set aside.
2. Cut the peaches in half and remove the shells, cut into thin slices of about 4mm.
3. Dried fruit machine set temperature 60 degrees, time about 13-15 hours, time can be adjusted according to personal preferences dry soft hardness.

### **Hawthorn slices**

Efficacy: Hawthorn contains medicinal ingredients such as sanguinaric and brassic acid, which have significant vasodilating and hypotensive effects, strengthening the heart muscle, anti-arrhythmia, regulating blood lipids and cholesterol levels.

Raw ingredients: hawthorn - 1000g, salt - appropriate amount

Shelf life: 6 months at room temperature under seal.

Production steps.

1. Select fresh hawthorn and wash it well.
2. De-core.
3. Slice and soak in lightly salted water for 1 minute to slow down oxidation.
4. Place on a grid, set at 70 degrees and for 5-7 hours and air dry until completely dry.

#### Dried Mulberries

Efficacy: hair and beauty, prevention of hardening of blood vessels, cancer prevention and anti-cancer, cools the blood, clears the liver and fire, has anti-inflammatory and anti-viral effects. Purple-black in colour, full of grains, dry and crispy, it is recommended to take a handful in water for its dark red colour and sweet and sour taste.

Raw ingredients: Mulberry - 2000g

Shelf life: 5 months at room temperature under seal.

Production steps.

1. Pick fresh mulberries, try to choose black and purple, full mulberries, rinse with water and soak for 10 minutes to help remove pesticides.
2. Fish out to dry and place in the air dryer to set up.
3. Set the temperature at 70 degrees for about 16-17 hours, controlling the time according to how soft or hard you like it between.

#### Sultanas

Efficacy: It is very rich in iron and calcium. Prevents coronary heart disease, relieves neurasthenia, contains a variety of minerals and vitamins, amino acids, regular consumption has a good tonic effect on neurasthenia and overworked people. Lowering cholesterol, protecting the intestines, preventing tumours and preventing heart disease. The flesh of the fruit is thick, the aroma of the grapes in the mouth is rich, sweet and fresh, and it is an excellent health food.

Raw ingredients: grapes - 1000g

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Choose fresh, full grapes and soak them in salt water to help remove pesticides.
2. Place in the air dryer and set out.
3. Set the temperature at 65 degrees for about 30-40 hours, controlling the time according to how soft or hard you like it between.

#### Dried apples

Efficacy: An apple a day keeps the doctor away. Eating 75g of dried apples a day will reduce bad cholesterol levels by 25%, while increasing good cholesterol and helping to balance the intestinal flora. Tastes like chips, dry and crunchy with a slight apple flavour. Dried apples soaked in brine retain their colour and the flavour is a little stronger.

Raw ingredients: apples - 2000g

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Wash fresh apples, or peel them if you don't like the skin (which also has high nutritional

qi and strengthening the body, nourishing the kidneys and stomach, and invigorating the blood.

Raw ingredients: black fungus - 500g

Shelf life: 5 months at room temperature under seal.

Production steps.

1. Uniformly curled ears with little curl and thick flesh indicate a good quality black fungus.
2. Rinse the flat fungus well, as it is not advisable to soak it for too long due to its high soaking rate.
3. Place on a grid and set the temperature to 58 degrees for 3-5 hours.

#### Beans

Efficacy: The nutritional value of beans is very high, and the traditional diet in China is based on the principle of "five grains are suitable for nourishment, and the loss of beans is bad".

Raw ingredients: various pulses

Shelf life: 1 year at room temperature under seal.

Production steps.

1. Prepare fresh pulses
2. Put the beans in the air dryer and set at 70 degrees for 79 hours until air-dried and moisture-free (soybeans, black beans, lentils etc. can be placed directly on the grid).

#### String beans

Efficacy: A unique flavour, stir-fried, roasted, stewed or in a hot pot. Dried bean curd has the advantage of longer Shelf time and easier portability than fresh bean curd. They contain a lot of vegetable fibre, which has a laxative effect on the bowels.

Raw ingredients: bean curd - 1500g

Shelf life: 5 months at room temperature under seal.

Production steps.

1. Remove the stems from the fresh beans and wash them well.
2. Lay out flat onto the grid.
3. Set temperature to 58 degrees for 5-8 hours. Air dry until beans are dry and free of moisture.

#### Dried cabbages

Efficacy: Clearing heat and moistening the lungs, it is the richest of vegetables in minerals and vitamins. Rich in crude fibre and many vitamins, it nourishes the heart and regulates the blood.

Raw ingredients: baby bok choy (2000g)

Shelf life: 4 months at room temperature under seal.

Production steps.

1. Soak the fresh cabbage whole in clean water for a few minutes to help wash away any grit caught in the heart.
2. Wash the chard and place in a pan of boiling hot water until the stalks are soft.
3. Then fish up and place in cold water so that the colour of the leaves can be maintained.
4. Drain the cabbage and place it on the grid.

Production steps.

1. Firstly, wash the radishes and cut off the beards and leaves.
2. Cut into long strips of 1 cm thickness.
3. Sprinkle with salt and squeeze with your hands.
4. Marinate until the water comes out and wash with water.
5. Control the water.
6. Place on the air dryer grid and lay out.
7. Air dry for 5-7 hours at 58 degrees.
- 8 Prepare the chillies and garlic.
9. Then just mix the ingredients used together.

### **Bitter gourds**

Efficacy: promote skin metabolism, make the skin delicate and smooth, clear the Department of heat, bright eyes and detoxification, promote appetite, can make tea, soup method of consumption can enhance the body's immunity.

Raw ingredients: bitter gourd - 2000g

Shelf life: 6 months at room temperature under seal.

Production steps.

1. Pick a bright green, thick-fleshed bitter gourd and wash it well.
2. Cut evenly into 0.4 cm slices.
3. Lay well flat on the grid.
4. Set the temperature to 58 degrees for 6-8 hours and dry until the bitter melon is dry and light.

### **Dried groundnuts**

Tips: Watch TV, play games indispensable a teething snack, do it yourself without adding nutritious, and super easy to do, but also can be stored for a long time, do more to put into the jar, want to eat when you take a few, than outside to buy a lot of good oh!

Ingredients: groundnuts in appropriate quantities

Shelf life: 2 weeks at room temperature under seal.

Production steps.

1. Wash the groundnuts, cut them in half if they are large, and steam them in a steamer. Then let cool and peel, cut into strips or slices.
2. Dried fruit box open 43 degrees, the time is adjusted to about 3-6 hours, if you like to eat soft can be less baked a little. You can adjust the time yourself.
3. You can turn it over during the drying process and bake it until it is as soft or hard as you like, then keep it sealed.
4. Once done, keep it sealed!

### **Black fungus**

Efficacy: Black fungus is very rich in iron, so eating it regularly can nourish the blood and keep the skin glowing, and prevent iron deficiency anaemia. Black fungus has the functions of benefiting the

value).

2. Cut the apples crosswise into 0.4 cm slices and soak them in salted water for 5 minutes to preserve their original colour.
3. Fish out the apple slices and place them in a grid to arrange them.
4. Set the temperature at 65 degrees for about 6-8 hours, controlling the time between how soft and firm you like it, or a little longer if you want it to be dry.

### **Dried cinnamon**

Efficacy: Beneficial to the qi and blood, calming the mind, nourishing the blood and calming the foetus, suitable for insomnia and forgetfulness, spleen deficiency and diarrhoea, lack of energy. Sweet and crystalline, with a thick flesh that is slightly frosted with sugar after drying.

Raw ingredients: cinnamon - 1500g

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Select fresh and full cinnamon balls.
2. Wash the cinnamon, remove the skin and core, the flesh can be divided into two for larger ones, the drying process is more even.
3. Place the pulp on the grid and arrange it.
4. Set the temperature at 65 degrees for about 7-10 hours, controlling the time according to how soft or hard you like it between.

### **Dried dragon fruits**

Efficacy: It has anti-ageing, skin whitening, toxin elimination, weight loss, cholesterol reduction, intestinal laxity and colon cancer prevention effects. It is crispy in the mouth, with a strong aroma of sesame seeds, and retains the light, smooth sweetness of dragon fruit, like a sesame biscuit with the aroma of dragon fruit.

Raw ingredients: dragon fruit - 2000g

Shelf life: 3 weeks at room temperature under seal.

Production steps.

1. Pick fresh dragon fruit to see if the skin is smooth and if the roots are rotten.
2. Wash, peel and slice, cut into slices 0.3 inside thick.
3. Place on the grid of the air dryer and arrange.
4. Set the temperature to 65 degrees and time for about 7-10 hours. Control the time according to how soft or hard you like it between.

### **Dried pineapples**

Efficacy: To eliminates oedema, weight loss, digestive aid, appetite booster, de-greasing, gastrointestinal cleansing, beauty and health care When dried, it tastes crispy and slightly hard in the middle of the heart with a strong pineapple aroma.

Raw ingredients: pineapples - 1000g, salt - 15g

Shelf life: 2 weeks at room temperature under seal.



Production steps.

1. Peel the pineapples. Wash them and cut into 1cm slices, clean the basin, put in warm water and add the right amount of salt to make a light brine.
2. Soak the pineapples in salted water for 20 minutes.
3. Strain out the drying water and place the pineapple slices in the air dryer and arrange them.
4. Set the temperature at 70 degrees for about 8-10 hours, controlling the time according to how soft or hard you like it between.

#### **Dried strawberries**

Efficacy: Strawberries are rich in carotenoids, which are good for the eyes and liver, nourishing and tonifying, and are also effective in preventing arteriosclerosis and coronary heart disease.

Raw ingredients: strawberries - 2000g

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Soak fresh strawberries in salt water for 10 minutes to remove pesticides, then wash the strawberries in water and remove the tips.
2. Slice the flesh, about 4mm-5mm thick.
3. Place on a grid and adjust the temperature to 70 degrees for about 5 hours, controlling the time according to how soft or hard you like it between.
4. Once air-dried, store airtight.

#### **Dried papayas**

Efficacy: Dried papaya contains vitamins and minerals, rich in nutrients, has the ability to prevent hypertension, nephritis, constipation and digestive aid, cure stomach disease, promote the body's metabolism and anti-aging effect, as well as beauty skin care and skin care effect.

Raw ingredients: papaya - one

Shelf life: 2 months at room temperature under seal.

Production steps.

1. Prepare fresh papaya.
2. Remove the seeds and cut into thin slices of 3-4mm thickness.
3. Set the temperature at 60 degrees for about 9 hours, controlling the time according to how soft or hard you like it between.

#### **Dried cantaloupes**

Efficacy: The flesh of cantaloupe has a beneficial effect on urination, quenching thirst, removing irritation and heat, and preventing summer heat. cantaloupe also has a cooling and thirst-quenching effect.

Raw ingredients: cantaloupe - one

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Prepare fresh cantaloupe.

Production steps.

1. Prepare the fresh ginger, soak and wash it, removing impurities.
2. Slice and process, cutting to 0.5cm thick slices.
3. Arrange on a grid, set at 0 degrees for 6-9 hours and air dry until completely dry.

#### **Yams**

Preparation techniques: strengthens the immune system, benefits the heart and calms the mind, calms coughs and asthma, delays handsome ageing. It strengthens the middle energy to prevent colds and flu, and strengthens the spleen and the qi.

Raw ingredients: yam - 1000g

Shelf life: 3 months at room temperature under seal.

Production steps.

1. Rinse the yams with water to remove any soil and remove the head and tail.
2. Peel the yam.
3. Place in cold water and soak.
4. Cut into 0.4cm thick slices.
5. Place the topping on a grid and set the temperature at 70 degrees for about 6-9 hours. Air dry until the yam slices are dry and hard, reversing once during the drying process.

#### **Dried pumpkins**

Efficacy: It has some medicinal value and is a maintenance food for young children, the elderly, patients with indigestion, hypertension and nephritis, etc. Diabetic patients who cannot eat more sugar can only eat pumpkin without harm. Pumpkin also has the effect of brightening the eyes and curing asthma, and can be eaten regularly to prevent night blindness.

Raw ingredients: pumpkin - 1000g

Shelf life: 2 months at room temperature under seal.

Production steps.

1. Prepare the pumpkin, it is recommended to pick an old pumpkin, the sugar content is sweeter.
2. Wash, stem and grate, peel, remove seeds, hollow out the scoops and cut into 1 cm thick slices.
3. Place on a grid and air dry for 6-8 hours at 58 degrees, until dry.
4. Steam the dried pumpkin in an induction hob over water for about 10 minutes.
5. Spread on the grid and air dry again until dry, 35 hours at 58 degrees.

#### **Dried radishes**

Efficacy: strengthens the immunity of the body, benefits the heart and calms the mind, calms coughs and asthma, and slows down aging. It strengthens the middle energy to prevent cold and flu, and invigorates the spleen.

Raw ingredients: radish - 1000g, salt - 20g, a little chilli, a little garlic, a little vinegar, a little sesame oil, 5g sugar

Tip: You can put some chicken essence in it if you like.

on the grid for 3-4 hours after preheating.

### **Dried okras**

Efficacy: Okra is rich in pectin and lactose, which have a protective effect on the stomach and intestines, promote digestion and anti-fatigue, and it contains more trace elements such as selenium and zinc, which have a certain antioxidant and anti-cancer effect. The high content of vitamin C also makes it good for skin and beauty. It is therefore suitable for people with gastritis, cancer, diabetes, kidney deficiency, stomach ulcers, anaemia and indigestion.

Raw ingredients: okra - 500g

Shelf life: 3 months at room temperature under seal.

Production steps.

1. Prepare fresh okra. Tips for selection: the smaller the length, the more tender it is, and the tougher it is when gently squeezed. The tougher the okra is, the older it is and the fuller and brighter it is.
2. Prepare a pot of water, bring it to the boil and put in the okra, sprinkle in the right amount of salt and boil for 3-5 minutes, then take it out and put it in cold water to rinse.
3. Drain and place on a grid before putting in the dehydrator, set at 58 degrees for about 8-12 hours, and dry until light and dry (drying time can be adjusted according to the size of the okra).

### **Dried cucumber**

Preparation techniques: Cucumber contains sugar, glycosides, amino acids, vitamins (A, B2, C), calcium, phosphorus, iron and other components. According to Chinese medicine, cucumber has the effect of reducing heat, relieving warmth and diuretic, and is suitable for treating poor urination, swollen limbs, high blood pressure and jaundice.

Raw ingredients: cucumber - 4 strips

Shelf life: 3 weeks at room temperature under seal.

Production steps.

1. Choose fresh raw ingredients, choose cucumbers with small and dense prickly skin.
2. Use a slicer/knife to cut into 6mm thickness slices and place on a wire rack.
3. Set the temperature at 58 degrees for about 3-6 hours, you can control the time between how soft or hard you like it.
4. If you can't finish it, keep it sealed!

### **Gingers**

Efficacy: Warming the middle of the body and dispersing cold, restoring Yang and opening the pulse, warming the lung and softening it. It can be sliced, ground and made into tea or taken as medicine.

Raw ingredients: ginger - 1000g

Shelf life: 1 month at room temperature under seal.

2. Clean the surface, remove the seeds and cut thin slices of 4-5mm and place on a grid.

3. Dried fruit machine to adjust the temperature of 70 degrees, time 6-8 hours. (Drying time can be adjusted according to the thickness size).

### **Dried carambolas**

Efficacy: Dried carambolas promote appetite, help digestion, and treat skin diseases. They also reduce the body's absorption of fat and have a preventive effect on cardiovascular diseases such as hypertension and arteriosclerosis by lowering blood lipids and cholesterol. The sweet and sour taste of dried poppyseed is especially suitable for hot summer days, and its appetising effects can also surprise you!

Raw ingredients: carambola - 3-4 pieces

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Choose carambola and soak them in lightly salted water to clean them.
2. Slice the carambolas to a thickness of 3mm, arrange them neatly on a grid and place them in a dried fruit machine.
3. Adjust the temperature to 58 degrees, time 7-9 hours, cool and store in a sealed container. (Drying time can be adjusted according to the thickness of the fruit size).

### **Dried Oranges**

Efficacy: Oranges are sweet, sour and cool in nature. It has the effect of quenching thirst and appetite. Normal people can eat oranges or drink orange juice after meals, with the effect of relieving grease, eliminating food accumulation, quenching thirst and waking up from alcohol. Oranges are extremely nutritious and nationwide, suitable for both young and old.

Raw ingredients: oranges - 3-4

Shelf life: 2 months at room temperature under seal.

Production steps.

1. Salt the orange peel and remove any harmful substances from the peel by washing it carefully and repeatedly. Cut off the head and tail.
2. Cut into thin slices of about 4mm and lay flat on the grid.
3. Dried fruit machine to adjust the temperature of 60 degrees, adjust the time of 79 hours, air dry and store sealed at room temperature. (Drying time can be adjusted according to the thickness of the fruit size).

### **Dried watermelon**

Efficacy: Watermelon is a summer fruit with a sweet flesh that cools down the heat; the seeds contain oil and can be used as a recreational food; the rind is used medicinally and has the effect of clearing heat, diuretic and lowering blood pressure.

Raw ingredients: watermelon - 1pc

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Prepare fresh watermelon.
2. Clean the surface cut into triangular slices of 4-5mm and place on a grid.
3. Dried fruit machine to adjust the temperature of 70 degrees, time 6-8 hours. (Drying time can be adjusted according to thickness size)

#### **Dried lemon**

Efficacy: Lemons contain a variety of nutrients such as sugar, calcium, phosphorus, iron and vitamins. Citric acid has the effect of preventing and eliminating skin pigmentation. It has the functions of quenching thirst and producing body fluid, dispelling summer heat and calming the foetus, draining stagnation, strengthening the stomach and relieving pain.

Raw ingredients: lemon - 1000g

Shelf life: 3 months at room temperature under seal.

Production steps.

1. Choose fresh lemons and look for smooth skins.
2. Sprinkle the surface of the lemon with salt and scrub to clean the surface of pesticide residues.
3. Cut into 0.3 cm thick slices.
4. Place on the grid of the air dryer and set the temperature at 55°C for about 13-15 hours until the lemon slices are dry and stiff with no moisture.

#### **Dried grapefruits**

Efficacy: Grapefruit can clear dry heat, produce body fluid and quench thirst, move Qi and relax the middle, appetite, laxative, eliminate bad breath and intestinal gas, resolve phlegm and cough, relieve drunkenness, prevent colds and bleeding teeth.

Raw ingredients: grapefruit - 3-4 pieces

Shelf life: 2 months at room temperature under seal.

Production steps.

1. Salt the grapefruit peel and remove any harmful substances from the peel by washing it carefully and repeatedly. Cut off the head and tail and cut in half.
2. Cut into thin slices of about 3mm and lay flat on the grid.
3. Dried fruit machine to adjust the temperature of 55 degrees, adjust the time 14-16 hours, air dry thick room temperature sealed Shelf. (Drying time can be adjusted according to thickness/fruit size).

#### **Dried Kiwifruits**

Efficacy: Kiwifruit is rich in vitamin C and is known as the king of vitamin C. It has antioxidant properties and has a positive effect on the elimination of wrinkles and fine lines in the body. In addition, kiwifruit is rich in vitamins and dietary fibre but low in fat, making it effective for weight loss, bodybuilding and beauty.

Raw ingredients: kiwi - 3 pieces

Shelf life: 1 month at room temperature under seal.

Production steps.

3. The air dryer is set at 90 degrees for 20-30 hours. After drying, it can be sealed and refrigerated.

#### **Shark bone with chicken and seaweed**

Pet Snacks: Shark bones are high in calcium and can be used to give your beloved pet a healthy skeleton with a calcium supplement while grinding their teeth.

Raw ingredients: shark bones - moderate amount, chicken breast - moderate amount, seaweed - moderate amount

Shelf life: 1 month refrigerated under seal.

Production steps.

1. Prepare an appropriate amount of chicken breast, shark bones (soak shark bones overnight) and nori.
2. Prepare the chicken breasts by thawing and slicing them thinly to 5mm thickness. Overlap the nori and chicken strips around the shark bones.
3. Place neatly on the grid and set the air dryer at 90 degrees for 15-20 hours.

#### **Chicken sausage**

Pet snacks: sausages are delicious treats that replenish the body with protein nutrients.

Raw ingredients: pig intestine casing - moderate amount, chicken - moderate amount

Store under seal and refrigeration for 3-4 months.

Production steps.

1. Puree the chicken and set aside.
2. Rinse the pig intestine casing well using water.
3. Using a funnel, dunk the chicken into the pork sausage casing, tie it tightly in sections, then tie a small hole in each section with a toothpick and place it in the air dryer.
4. Set the temperature at 90 degrees for about 20-30 hours, air dry and cool, then store sealed and refrigerated.

#### **Honeysuckle**

Drinking efficacy: After drying, it can be used to make tea, which has the effect of clearing heat and detoxifying the throat and relieving summer heat.

Raw ingredients: honeysuckle - several

Tip: During the drying process, do not turn the petals, after drying well all have a rewetting process, all should be dried or dried 1-2 days before drying or baking again to dry them out.

Shelf life: sealed and refrigerated for 6 months.

Production steps.

1. Pick fresh honeysuckle and remove the leaves.
2. Spread on the grid in a thin layer.
3. Adjust the temperature of the machine to 60 degrees, preheat for 5-10 minutes and set the time

### **Egg wrapped in duck meat**

Pet Snacks: Eggs are amazing for your pet's hair, with duck breast, your pet can improve their coat while grinding their teeth.

Raw ingredients: eggs - a few, duck breast - moderate amount

Shelf life: 3-4 months refrigerated under seal.

Production steps.

1. Choose a few fresh eggs and boil them in water.
2. Peel the skin and set aside.
3. Prepare the duck breast by thawing and slicing thinly to 5mm thickness.
4. Wrap the eggs.
5. Place in the dryer and set at 90 degrees for about 20 hours, cool and store refrigerated.

### **Purple potato cakes**

Pet snacks: pet teething and replenishing needed nutrients.

Ingredients: chicken, egg yolk, purple potato

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Wash, peel and cut the chicken and purple potatoes into pieces and steam them in a pot, then dice them and steam the eggs to remove the yolks.
2. After steaming, dice the chicken and stir together with the purple potatoes, add egg yolks and mix together to plate for air-drying.
3. Set the temperature at 90 degrees and work for about 10 hours.

### **Chicken rings**

Pet snacks: pet doughnuts, cute looking and nutritious.

Raw ingredients: egg yolk - moderate amount, chicken breast - moderate amount, oats - moderate amount

Shelf life: 3-4 months under sealed and refrigerated Shelf.

Production steps.

1. Choose an appropriate amount of chicken breasts and puree them.
2. Knead the chicken into a doughnut shape and add egg wash/oats to the top layer as desired.
3. Set the air dryer at 90 degrees for about 15 hours and store under refrigeration after air drying.

### **Duck around the cartilage**

Pet snacks: good for teething, calcium and nutrition, duck meat is often used as a "hypoallergenic meat", so it is a good choice for dogs prone to allergies.

Ingredients: duck meat, beef cartilage

Shelf life: 3 months under sealed refrigeration.

Production steps.

1. Prepare a good amount of beef cartilage and duck breast.
2. Cut strips of duck meat around the beef cartilage and place neatly on the grid.

1. Choose kiwis of about the same size.
2. Peel the skin with soft fruit.
3. Cut into thin slices 3-5mm thick, either horizontally or vertically.
4. Arrange neatly on a baking sheet and place in a dried fruit machine, set at 60 degrees for 2 hours - 5 hours.
5. The specific time can be adjusted according to the actual thickness of the kiwi slices and the softness of the dried kiwi you prefer.
6. The transparent ones look so beautiful.

### **Banana chips**

Efficacy: Sliced bananas contain a large amount of protein and minerals, and their regular consumption can help maintain the balance of sodium and potassium in the body, diuretic and reduce swelling and regulate blood pressure. Energy: Banana slices are rich in sugar and provide energy for the body. Weight loss: Banana slices contain a large amount of dietary fibre, which makes it easy to feel full after consumption and can promote gastrointestinal peristalsis and have a metabolic effect.

Raw ingredients: banana - 4, lemon - 1

Tip: The lemon juice prevents the bananas from oxidising and discolouring, making the finished product more beautiful. The banana slices soaked in lemon juice are a bit sour and sweet, so if you don't like it, you can leave it out.

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Prepare the banana and lemon.
2. Take the juice of the lemon.
3. Slice the banana, about 0.5cm thick.
4. Dip the banana slices in the lemon water.
5. Lay flat on the drying grid.
6. Adjust the temperature to 70 degrees and dry for about 4-5 hours.
7. Enjoy.

### **Dried Mangoes**

Efficacy: Dried mangoes are good for the stomach, vomiting and dizziness. Therefore, mangoes are effective for vertigo, Meniere's syndrome, hypertensive dizziness, nausea and vomiting.

Raw ingredients: small Tainung mango - 1500g

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Peel the mango.
2. Slice into slices about 3 mm thick and place on the baking sheet of a dried fruit machine.
3. Temperature adjustment 55 degrees time 7-9 hours (drying time can be adjusted according to the thickness of your mango).

### **Dried blueberries**

Efficacy: Blueberry fruit is rich in nutrients and has the function of preventing brain nerve aging, protecting eyesight, strengthening heart, anti-cancer, softening blood vessels, enhancing human body immunity and other functions with high nutritional content.

Raw ingredients: blueberries - several

Shelf life: 2 weeks at room temperature under seal.

Production steps.

1. Choose fresh blueberries, wash and strain them.
2. Arrange the blueberries neatly on the baking sheet so that I can differentiate between sizes.
3. Set the temperature at 70 degrees for about 12-15 hours. Once air-dried, store airtight.

### **Dried Passion Fruit**

Efficacy: Passion fruit contains 17 kinds of amino acids, rich in protein, fat, sugar, vitamins, calcium, phosphorus, iron, potassium, SOD enzymes and microfibre and other 165 kinds of beneficial substances for the human body, and is also known as the king of VC (vitamin) in fruits, with a unique taste. It is also known as the king of VC (vitamin) in fruits and has a unique taste.

Raw ingredients: Passion fruit - several

Shelf life: 2 weeks at room temperature under seal.

Production steps.

1. Choose fresh passion fruit.
2. Peel the passion fruit and set aside the pulp.
3. Line the grid with silicone mats, arrange the moulds and spoon in the pulp.
4. Put into the dried fruit machine, adjust the temperature of 65 degrees for 8-10 hours, air dry and store at room temperature after sealing, working time gram according to the size of the mould to adjust.

### **Vegetable and fruit melting beans**

Efficacy: The bean is not a real bean, but a bean-like substance made from yoghurt or fruit and vegetable juice with milk powder and starch. Not only can they be used as a snack for babies. They are also nutritious, as they contain yoghurt, milk powder and starch, so they have a high nutritional value.

Raw ingredients: fruit and vegetable juice, yoghurt - 60g, egg whites - 4, milk powder - 50g, cornstarch - 15-30g, sugar, icing sugar - 4g

A gentle reminder that one week old babies should not eat sugar.

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Mix the dragon juice with the milk powder and stir.
2. Mix well and set aside through a sieve.
3. Don't leave the egg whites for too long, add a few drops of lemon to remove the fishy bits, and add the icing sugar at the same time.
4. Beat to this level and add the cornstarch, selecting the highest speed for the whisk.
5. Beat until the whisk is lifted and there are small spikes, add the dragon fruit mixture.

2. Lay flat on the grid.

3. Set the time for 6 hours at 58 degrees and air dry until no moisture is present.

### **Dried chicken breast**

Pet Snacks: Chicken is a great snack for pets, low in fat, high in protein and containing many of the vitamins and trace elements your pet needs for healthy growth. The tasty and tasty texture of chicken jerky makes pets want to spend more time chewing, and it functions like dental floss to clean teeth.

Raw ingredients: chicken breast in appropriate quantity

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Choose skinless chicken breasts and rinse with water.
2. Cut the chicken breasts into 1 cm thick slices.
3. Lay flat on a grid, set for 7-9 hours at 70 degrees and air dry until the chicken breasts are dry.

### **Dried duck breast**

Pet Snacks: Duck breast is rich in high quality protein, low in fat, homemade without any colouring or other additives, soft and tough, and can be eaten as a staple food for your dog, or as a snack or reward.

Raw ingredients: duck breast - 500g

Shelf time: 1 week at room temperature in a sealed container.

Production steps.

1. Choose skinless duck breasts.
2. Cut into thin slices of about 7mm.
3. Lay flat on the grid, set the temperature at 70 degrees and set the time for about 7 hours, air dry, then cool and seal for cool Shelf. (Air drying time can be adjusted according to the thickness of the food).

### **Dried salmon**

Pet snacks: salmon has a large amount of cod liver oil containing rich vitamin D and other vitamins. Vitamin D can improve the body's absorption of calcium, phosphorus and other trace primary colours. Omega-3 unsaturated fatty acids extracted from salmon can eliminate the active biological substances that damage skin collagen and skin moisturising factors, and when the skin is good, so is the coat.

Raw ingredients: salmon tail in appropriate quantity

Shelf life: 1 month in sealed and refrigerated Shelf, 5 months at room temperature under seal.

Production steps.

1. Prepare the salmon tails and wash them with water.
2. Cut into thin slices of 5-7mm thickness and place on the grid of a dried fruit machine.
3. Set the working temperature at 90 degrees, about 8 hours, the air drying time can be adjusted according to the thickness of the food.



too oily).

3. Then cut into long strips, then absorb water and oil with saran wrap and tie in knots; too short and too slippery will easily fall apart.

4. Place in the air dryer, set to the highest temperature for 6 hours, and bake until dry and hard.

### **Pork Jerky**

Pet snacks: fresh pork, tasty, tough, low fat, rich in high quality protein, carbohydrates and other ingredients, can supplement the pet's usual needs of various trace elements. Regular consumption by pets is good for dental health, eliminating tartar, freshening breath and preventing premature ageing of teeth. It also helps to improve gastrointestinal motility through long-term gnawing, which helps pets to digest food better and improve the absorption rate of nutrients.

Raw ingredients: pork

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Fresh pork, we recommend selecting lean pork and washing it well.
2. Cut evenly into 0.5 cm thick slices and lay flat on the grid.
3. Set the time to 7 hours at 58 degrees and air dry until the pork is dry.

### **Chicken fruit and vegetable wrap**

Pet Snacks: Using chicken and fruit and vegetables entwined, the meat and vegetables are combined for a more comprehensive nutrition. It is easy for pets to digest and absorb, and is a long-term vitamin supplement for a brighter, more beautiful and healthier coat.

Raw ingredients: chicken breast - 100g, carrot - 100g

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Prepare fresh pork breast and carrots, cut chicken breast into strips 20cm long and 1cm wide and carrots into 7mm strips.
2. Chicken strips wrapped around carrots.
3. Leave to stand for 30 minutes so that the chicken strips can wrap around the carrots without spreading during the air-drying process.
4. Place the chicken rolls in the grid and set the time for about 8 hours at 70 degrees. You will need to turn them over once during the air-drying process and air-dry them until they are moisture-free.

### **Chicken leg strips**

Pet Snacks: Promote the absorption of your dog's intestines, replenish nutrients, sharpen teeth and fresh breath, tasty, tough and crisp, low fat and rich in protein.

Raw ingredients: chicken thighs

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Skin and bone the chicken thighs and chop them into 1cm strips.

6. Pour in the pre-mixed dragon fruit mixture and toss well with a spatula in a U-shape, do not draw circles and mix, it is tossing, not to mention over-mixing.

7. Using a medium-sized laminating nozzle, fill the laminating bag and you can start squeezing the melting beans.

8. Once squeezed and mentioned, it is ready.

9. Preheat the dried fruit machine at 70 degrees for about 10 minutes, place the melting beans, select 70 degrees for 2 hours, cool and store at room temperature in an airtight container.

### **Egg yolk melting beans**

Efficacy: Made from egg yolks, they are easy to make and nutritious. The best part is that they melt in your mouth, your baby can hold and eat them by himself, and they can also exercise their gripping skills. Perfect for babies around 1 year old.

Raw ingredients: egg yolks - 3, baby milk powder - 18g, lemon juice - 2 drops, powdered sugar/granulated sugar - 4g

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Add the egg yolks with icing sugar and lemon juice and place in a waterless and oil-free container.
2. Beat until thick and white, you can write the word 8 without disappearing easily, add the milk powder and mix a few times (you can't beat it with a whisk).
3. Place in a laminating bag, cut a toothpick diameter mouth or use a round laminating nozzle, squeeze out 1-1.5cm diameter beans, put in the dryer and adjust the temperature to 80 degrees, time 90-120 minutes (working time is adjusted according to the amount).

### **Meringue**

Efficacy: meringue is made of white sugar, starch syrup and added to egg white or vegetable protein foaming powder, etc. or made of boiling syrup scalded and puffed up protein. This type of sugar is characterised by a loose structure, capillary pores in the cross-section, a light, bulky and delicate sugar body, good plasticity, softness in the mouth, fine taste, chewy, lack of elasticity and toughness of the sugar body.

Raw ingredients: egg white - 105g, sugar (for egg white) - 15g, sugar (for sugar water) - 200g, water (for sugar water) - 60g

Tip: When you're done, take out the meringue and cool it immediately and seal it in a bag, otherwise the meringue will absorb the moisture inside the air and become soft, so it won't be crunchy ~

Shelf life: 1 month at room temperature under seal.

Production steps.

1. Put the sugar + water on a thermometer and put it on the cooker over medium heat.
2. Meanwhile, start beating the egg whites until stiff peaks form.
3. Boil the sugar water to 118°C. Slowly and evenly pour the sugar water into the egg whites, do not stop whipping at this point.
4. Continue whipping until it has deep, fine lines and a very good shine.

5. Put half into a laminating bag and the other half into a laminating bag with the pink colouring (20-tooth nozzle is used here).

6. Line a baking sheet with a grease cloth and squeeze the meringue onto it, one by one, so that you have lovely little spikes.

7. Adjust the temperature of the dried fruit machine to 70 degrees and set the time to 8 hours.

### **Colorful butterfly noodles**

Efficacy: The nutritional value of butterfly noodles is mainly composed of proteins and carbohydrates, and the nutritional content varies according to the quality ratio of the auxiliary ingredients. Rich in colour, it stops your baby from being partial to food.

Raw ingredients: plain flour - moderate amount, eggs - a few, cucumber, dragon fruit, pumpkin - moderate amount

Shelf time: 3 days at room temperature under seal.

Production steps.

1. Peel the dragon fruit, wash and cut the cucumber into pieces and put them in a juicer to get the juice for use, while the pumpkin is steamed and then made into pumpkin puree.

2. Beat 1 egg in a bowl of flour, then slowly pour the dragon juice into the bowl of flour and stir together, add a pinch of salt (optional) and knead until the dough is smooth.

3. Beat 1 egg in the flour bowl, then pour the cucumber juice (or pumpkin puree) into the flour bowl and mix together to form a dry dough.

4. Bag or wrap in cling film and leave to rise for half an hour so that the flour can absorb the water more fully and the pasta pieces can soften a little.

5. Knead the dough well and roll it out with a rolling pin into a cylindrical shape.

6. Cut into rectangles.

7. Use chopsticks to hold up the middle and you're done / use the pattern mould to press it into shape.

8. Place the grid, adjust the temperature to 60 degrees and dry for 1-15 hours.

### **Frosted biscuits**

Efficacy: Sugar frosted biscuits are a dessert made from flour. The flour is rich in protein, carbohydrates, vitamins and minerals such as calcium, iron, phosphorus, potassium and magnesium.

Raw ingredients.

Biscuit ingredients: butter - 75g, low gluten flour - 150g, egg - 25g (about 1), icing sugar - 50g

Frosting ingredients: icing sugar - 230g, warm water - 35g, meringue powder - 8g, colouring - appropriate amount

Shelf life: 3 months at room temperature under seal.

Production steps.

1. Cut the butter into small pieces, soften at room temperature and beat with the icing sugar until it turns white.

2. Add the egg mixture in batches, beating the eggs just until they are incorporated into the butter, do not overbeat.

3. Add the sifted low gluten flour and mix well to form a dough.

4. Lay on greaseproof paper, cover with another layer of greaseproof paper and roll out to a thickness of 3-4mm.

5. Once rolled out, cut out the biscuit shapes with a biscuit cutter.

6. Bake the biscuit embryos on a baking tray at 170 degrees for about 15 minutes (as there are large and small biscuit shapes, watch the baking to avoid scorching some of them).

7. Sift the egg white powder and icing sugar together and stir in the warm water, not all of which should be added, to make a glossy, fine frosting. The remaining warm water is added drop by drop to the frosting as needed to adjust the softness of the frosting. Generally frosting is divided into three states, the softer gram flowing bottom spread all over, the middle soft pull line, the drier firm can be framed with the same milk frosting.

8. Mix the colours according to the pattern to be painted and the state of the icing and fill the laminating bag.

9. Spread the base first, dryer temperature select 30 degrees for 40 minutes, when the surface of the icing is dry, you can paint the area next to it or decorate it on the spread base.

10. Dry at 30 degrees for about 1 hour after all the painting, and store in a sealed container.

### **Fish Fillets**

Pet snacks: new spines fine edible and tasty. Rich in protein and calcium, it can meet the nutrients your pet needs just at the right age, soften blood vessels, lower blood lipids, contain a lot of polyunsaturated fatty acids, regulate immunity and strengthen your cat's body condition.

Raw ingredients: fish

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Prepare the fresh fish.

2. Cut the fish into 1 cm thick slices.

3. Place in the air dryer and set the time for 3 hours at 58 degrees and air dry until there is no moisture.

### **Pigskin**

Pet Snacks: Pigskin contains a lot of collagen, which can enhance cell physiological metabolism, effectively improve the physiological function of dogs, make the cells get nourished and preserve the wet state, which has an important physiological health effect on the skin, tendons, bones and hair of dogs. In the case of large dogs, it is recommended that the size of the pigskin bite be made appropriately large, otherwise the pet will swallow it in one bite and it will not play a role in grinding teeth.

Raw ingredients: pork skin - 1000g

Shelf time: 1 week at room temperature under seal.

Production steps.

1. Wash the fresh pork skin and set aside.

2. Cook in boiling water, remove and discard the subcutaneous fat (pets should not eat anything