Standard Operating Procedure of

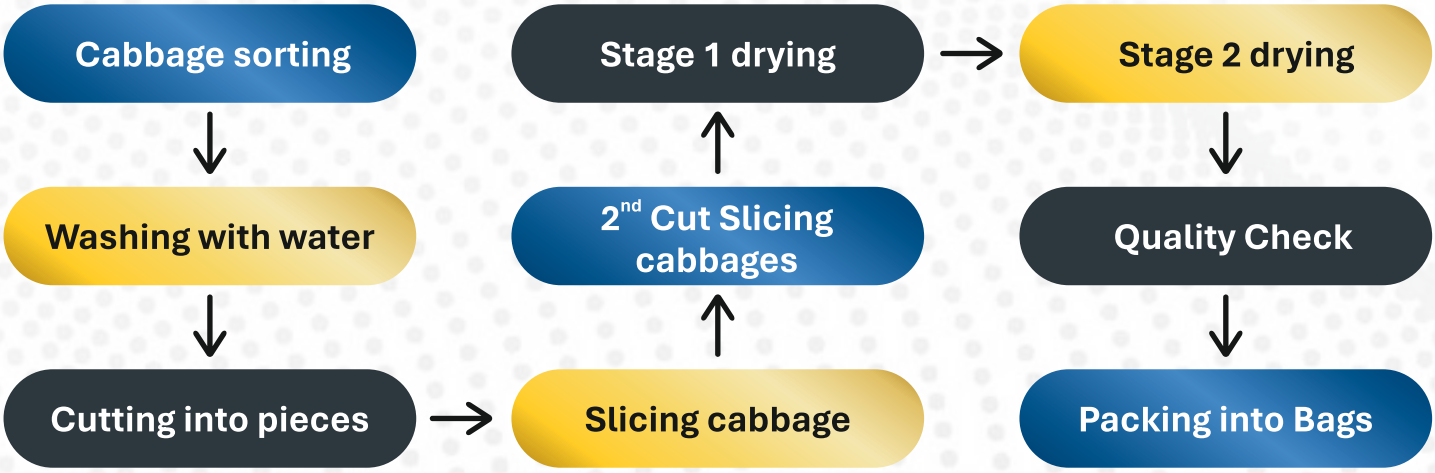
CABBAGE DRYING



Guide Book

SOP dehydrated Curry leaves

Flow Chart



Step 1: Selection of Raw Material:

Cabbage must be firm, and free from rotten or damaged. Take 50 kg of cabbage.



Step 2: Washing:

Wash cabbage in normal Water. After washing, keep the cabbage aside for 5-10 minutes to drain excess water.



Step 3: Cutting:

Take the whole cabbage, cut its stem and cut into pieces with the help of knife, which can be inserted into the slicing machine.





Step 4: Slicing:

Take the cabbage pieces and slice in slicer machine. During the slicing of cabbage, make sure that the safety and proper hygiene of the slicer machine by using double blade slicer. Collect cabbage slices in the proper hygienic container.



Step 5: 2nd Cut Slicing:

Take all the sliced cabbages into the slicer machine and cut into small pieces and collect them in a hygienic container.

Step 6: 1st Stage drying (Fan Base Dryer):

- Load cabbage slices, spread uniformly on FBD, and switch on the Fans.
- Mix the slices after the one hour to maintain the porosity of the Bed and faster drying.
- Once surface moisture is evaporated, there is no need for mixing.
- The total drying time for the 1st stage is 4 to 5 hours. It may vary depends upon climatic conditions.
- Unload the material when the cabbage slices appear dried.



Step 7: 2nd stage drying (Solar Conduction Dryer):

- Put the material in SCD with a thick layer for the 2nd stage drying.
- Stir the material after every 20-30 minutes. Until the material gets crispy.
- During this step, make sure the material will not over-dry.





Step 8: Completion of Drying:

- If the material is fully dried then remove it and keep in a dry place with normal temperature for 10-15 minutes, then pack it in a food grade carry bag.
- If moisture is still present, continue the drying the next day on the tray until the completion of drying.



Quality Parameters of Final product:

1. Texture: Crispy, it should make a crisp sound during collecting the final dried material.
2. Moisture: Final moisture content should be below 8%. If the material is soggy, dry it until it becomes crispy.
3. Colour: the colour of the final product must have light colour. Reject dark colour material.

Notes:

1. Drying time may be varying as per the climatic conditions.
2. During SCD drying make sure it will not over-dry.
3. A change in colour from green-white to brown is a sign of over-dried.
4. Pack the dried material in airtight bags and store it in a cool & dry place (away from direct sunlight).

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