



BURKINA FASO

MANGO DRYING TECHNOLOGY

Drying mango is a simple and inexpensive process which adds value to mango, and allows the shelf life to be expanded as well as increasing the availability of mango for longer periods.

This technique can absorb part of the local production and reduce post-harvest losses. The drying technique reduces and stabilizes the product, and then facilitates its conservation and transportation.

The technology allows the production of biological dried mango (BIO certification) or conventional dried mango with and without pre-treatment.

The drying equipment has options for solar dryer, gas dryer and electric dryer ...

SEE THE DOCUMENTARY FILM



https://www.youtube.com/watch?v=WIY7gbHUv8g&index=15&list=PLjITXA8tslvobHH_F5MTLcaEYkGKXqqgf