













## **Global Partnership for Development**

**Upskill Training Course on the Application of** a Parabolic Greenhouse Solar Dryer for Preserving Agricultural Products

and Advancing Sustainable Local Business Operation

with the Sufficiency Economy Philosophy

1-3 September 2021





















# The production of vegetable chip and herbal tea using a Parabolic greenhouse solar dryer

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# The production of vegetable chip using a Parabolic greenhouse solar dryer























































































Washing, cutting, trimming, blanching vegetables



















Homogenizing and Mixing



















Formulation

Mixed Vegetable pureé Xanthan gum 1% Soy Protein Isolate 3%







Mixed Vegetable Foam

















Spread or pour in different form on the mesh



















Spread or pour in different form on the mesh

















Spread or pour in different form on the mesh















# Dry vegetable Foam in solar dryer 1-2 days







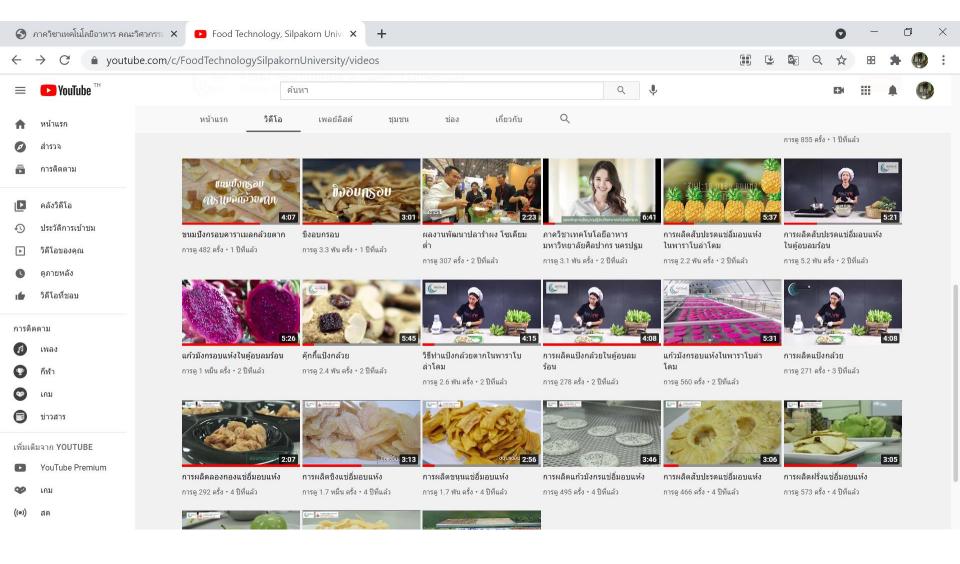






Crispy Vegetable Chip

### https://www.youtube.com/c/FoodTechnologySilpakornUniversity/videos



### **Acknowlegedment**











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