



Dehydrated Carrot Slices

Specifications :

Price	Contact us
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

Dehydrate carrots at 125°F or 52°C until they are crisp or firm. When cut in half, there should be no soft spots in the middle. The drying time is 8-12 hours for slices and 6-10 hours for shredded carrots. Check for condensation in the water tank.

style: dry

Type: carrot

Processing Type: Baking

Drying process: AD

Cultivation type: ordinary, open air

Packing: Bulk, carton

maximum. Moisture (%): 8

Shelf life: 2 years

Weight (kg): 25

Model: Dehydrated Vegetable Carrot Sticks

color is orange

Product name: carrot slices

Keyword: carrot slices

Appearance: Orange slices

Taste: delicious

Specifications: 3x3x20mm

Processing: AD dehydration

Storage: dry place

Ingredients: 100% pure carrots

Sample: free