



Dehydrated Cucumber Slices

Specifications :

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

Detail Introduction :

For the dehydrator: Place the cucumber slices on a tray and dry at 135°F for 12 hours or until they reach your desired crispness (start checking them at 10 hours). For the oven: Place the slices on a parchment-lined baking sheet. Dry at 175°F for 3-4 hours, checking every hour to ensure they don't brown or burn around the edges.

Overview

Quick Details

style: dry

Type: Cucumber

Processing Type: Freeze Dried

Drying process: FD

Cultivation type: ordinary, open air

part: whole

shape: block

Packing: Bulk, Gift Packing, Vacuum Packing

maximum. Moisture (%): 5

Shelf life: 18 months

Model: Vegetables

Purity: 100%

Inside: high nutrition

Excellent Health Benefits of Cucumbers?

High in antioxidants with anti-inflammatory properties - helps reduce inflammation in the body and can relieve stress as they are high in B vitamins like B1, B5, and B7 and high in fiber to keep you feeling full longer; Cucumbers are made up of about 95% water, so cucumbers are an excellent food to help us stay hydrated.