Origin of dehydration

Detail Introduction :

The origin of dehydrated vegetables comes from the "Apollo" aerospace program, in which NASA inve technology of freezing and dehydrating vegetables in order to allow astronauts to eat vegetables to supplement vitamins in space. The technology is to remove the excess water contained in vegetables the chlorophyll and vitamins contained in fresh vegetables can still be preserved, which is convenient storage and transportation. The cold dehydration process removes almost all the water in the food a reduces its weight by 20%, while retaining 98% of the food's nutritional content. In the "Apollo" progr people first used this technology to let astronauts eat space food containing vegetables.

It has been decades since people invented dehydrated vegetables. During these decades, the produc technology of dehydrated vegetables has been continuously upgraded and perfected.