



## **Remedies For Drying Problems<sup>1</sup>**

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See Table 1 for remedies for drying problems.

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**Table 1.** Remedies For Drying Problems

<b>Problem</b>	<b>Cause</b>	<b>Prevention</b>
<b>Moisture in the Jar or Container</b>	1. Incomplete drying.	1. Test several pieces for dryness
	2. Food cut unevenly, thus incomplete drying.	2. Cut food evenly.
	3. Dried food left at room temperature too long after cooling and moisture re-entered the food.	3. Cool quickly and package.
<b>Mold on Food</b>	1. Incomplete drying.	1. Test several pieces for dryness.
	2. Food not checked for moisture within a week.	2. Check container within one week for moisture in container. Redry food at 140°F until dry.
	3. Container not air tight.	3. Use air-tight container.
	4. Storage temperature too warm plus moisture in food.	4. Store foods in coolest area of home below 70°F.
	5. Case hardening. Food Dried at too high a temperature and food cooked on outside before the inside dried.	5. Dry food at 140°F.
<b>Brown Spots on Vegetables</b>	1. Too high drying temperature used.	1. Dry vegetables at 140°F.
	2. Vegetables over-dried.	2. Check periodically for dryness.
<b>Insects in Jars</b>	1. Lids do not completely fit jar.	1. Use new canning lid.
	2. Food dried out-of-doors but not pasteurized.	2. Pasteurize food in oven at 160°F for 30 minutes, or in freezer for 48 hours.
<b>Holes in Plastic Bags</b>	1. Insects or rodents ear through plastic bags.	1. Avoid use of plastic bags except when food can be stored in refrigerator or freezer.
		2. Store food in glass jars, rigid freezer containers or clean metal cans.