## **Food Dehydrating Log**

Date	Food Item	Prep Method Blanch/Spray	Slice Thickness	Dehydrator Temperature	Start Time	End Time	Total Drying Time	Texture Check Britte/Pliable	Notes & Adjustments

## **Bonus: Quick Reference Guide for Drying Times**

Food Type	Typical Drying Time	Ideal Temperature
Apple Slices	6-12 hours	125°F (52°C)
Banana Chips	6-10 hours	135°F (57°C)
Strawberries	7-15 hours	125°F (52°C)
Kale Chips	2-4 hours	125°F (52°C)
Carrots	6-10 hours	125°F (52°C)
Onions	4-6 hours	125°F (52°C)
Tomatoes	6-12 hours	135°F (57°C)
Beef Jerky	4-8 hours	160°F (71°C)

Thanks for visiting my <u>Easy Food Dehydrating</u> website.

Join in the fun and get my free <u>How to Grow & Dehydrate Herbs eBook</u>

Or my free <u>Six Simple Steps eBook</u>