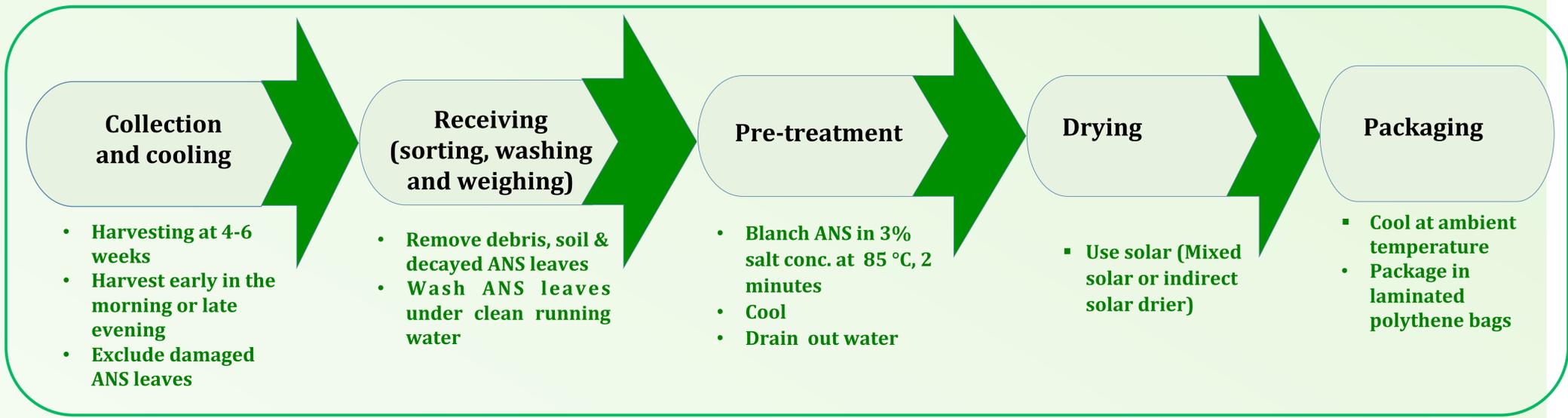


Introduction

- African Nightshade (ANS) is among many indigenous African vegetables rich in nutrients such as vitamins, minerals and proteins
- ANS is used as a natural remedy in many Tanzania communities
- Matured ANS is susceptible to damage, so proper post-harvest handling should be maintained
- Processing by drying can ensure help maintain safety and quality of nutrients in the product
- Drying prolongs shelf life of the product and helps to retain minerals, and improve taste.



Stages in drying African nightshade



Harvesting of ANS
© <https://africa-rising.net/healthy-veggie-revolution/>



Washing of ANS © Frank Sangija



Blanch in 3% salt conc. at 85 °C, 2 minutes © Marynurce Kazosi



Drying of ANS © Marynurce Kazosi



Packaged ANS in in laminated polythene bags © Marynurce Kazosi



Collection and cooling of ANS in Plastic Crates crates © Marynurce Kazosi



Sorting of ANS © Frank Sangija



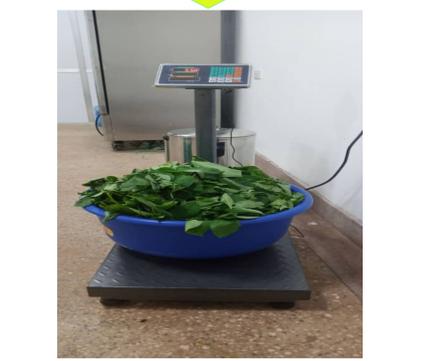
Cool in ice salted water © Marynurce Kazosi



Turning upside down of ANS in drier for evenly drying © Kazosi Marynurce



Exclude damaged ANS leaves
© Nono-Womdimio et al. (2009)



Weighing of sorted ANS © Frank Sangija



Draining of cooled ANS © Marynurce Kazosi



Solar driers © Marynurce Kazosi



MNAVU ULIOKAUSHWA

Boresha aya

Viungo

- Mnavu
- chumvi

Vitubishi

- Madini - Calcium, Iron & Zinc
- Vitamini

Imetengenezwa
FruVaSe
Tanzania ya Nelson Mandela, Arusha

Nzuri Kitumika ya moto

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