

Tena Kebena Ginfle Enatsda Mahiber

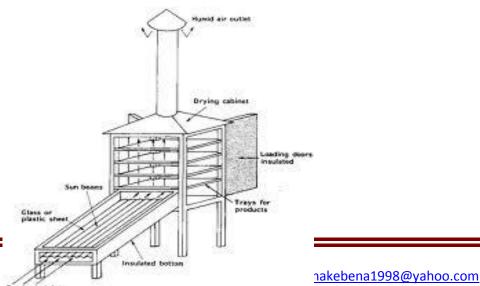
Solar Food Dryer -

Concept Paper About a Social Project

In Ethiopia almost 30% of vegetables and fruits of vegetables currently go to waste during production periods due to their perishability and an inability to adequately preserve them with local technologies.

"solar drying" should be differentiated from "sun drying". Sun drying is a common farming and agriculture process in Ethiopia — in the countryside as well as in the urban parts of the county like Addis Ababa. But the disadvantages of sun drying are evident: Unexpected rain, which can be polluted by dust or trapping moisture inside agriculture products while long processes of drying without constant weather, affects the quality of the products and enhances the price.

A solar food dryer improves the traditional open air sun system in significant ways: It's faster, more efficient, hygienic (less contaminated by insects and pests) and healthier (dry foods by optimum temperatures and in a shorter amount of time enables them to retain more of their nutritional value, such as vitamin C, and gives them a better taste). Another important benefit of the solar drying system is the availability of the products during the whole year (the drying process gives the food a longer shelf-life).



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We wanted to developed a solar food dryer that uses concentrated solar power to quickly and safely dry fresh food, particularly fruits and vegetables, in partially cloudy, hazy environments. The unit should be constructed with locally available materials so it can be an input for the local community.

Therefore former volunteers of our organisation started a cooperation with the Tegbareid Technical School in Addis Ababa in May 2014. Tegbareid offered the basic working tools, a trained teacher to accompany the process and the location for the production.

Now we have a good working solar food dryer that is expected to be a sample for training sessions with the local community or duplication for further usage. It should help educating the local community about environmental issues and possibilities.



Continuing the project means improving and testing the food dryer, prepare and realize training sessions for the local community in construction and usage.

But it also shall mainstream its advantages and consolidate solar food drying in the common life of the people.

If this project could arouse your interest you are very welcome to visit us and watch the progress by your self.