

Food	Time	Time	Total Batch Time
Apple Wedges*	9	7	24 - 28 hrs
Asparagus**	9	7	20 - 24 hrs
Avocados	9	7	25 - 26 hrs
Bananas	9	7	25 -27 hrs
Beef	9	7	22-26 hrs
Blueberries (and the like) ⁺	12	12	48 - 52 hrs
Broccoli	9	7	24 - 28 hrs
Cheese (shredded)	9	7	20 - 25 hrs
Corn	9	7	24 - 28 hrs
Ice Cream Sandwiches	12	12	42 - 49 hrs
Grapes	12	12	46 - 52 hrs
Ground Beef	9	7	26 - 30 hrs
Ham	9	7	22 - 28 hrs
Kale	9	7	20 - 23 hrs
Lasagna	10	12	36 - 48 hrs
Milk	9	7	24 - 30 hrs
Peach wedges	9	7	24 -36 hrs
Peas	9	7	20 - 26 hrs
Pineapple	12	12	48 - 52 hrs
Potatoes***	9	7	32 - 36 hrs
Raspberries	12	12	48 - 52 hrs
Shrimp	9	7	22 - 24 hrs
Sliced (pre-cooked) Beef	9	7	22 - 30 hrs
Sour Cream	9	7	40 - 48 hrs
Soup	9	7	40 - 48 hrs
Strawberry Slices	9	7	26 - 32 hrs
Tomato Wedges	9	7	26 - 34 hrs
Turkey	9	7	20 - 26 hrs
Yogurt Drops	9	7	20 - 26 Hrs

*Not a requirement, but dip apples in citric acid or lemon water before freeze drying.

**Not a requirement, but asparagus can be blanched before freeze drying.

***Blanch raw potatoes before freeze drying. Otherwise, they will oxidize and turn black when reconstituting.

+Blueberries, Blackberries, Elderberries, Cherries, etc pierce or crush before freeze drying

NOTE: Foods with excess sugar and moisture content or with skins or shells may require longer freeze times as well.