

Fish Skin

Raw Material:

Fish

Storage:

Store with seal at regular temperature, storage period 1 week.

Methods:



1 Prepare fresh fish.



2 Fillet the fish with 1 cm thickness.



3 Temperature: 58 degrees
Timing: 3 hours. Till it have no moisture.



Pigskin

Raw Material:

Pigskin---1000g

Storage:

Store with seal at regular temperature storage period 1 week

Methods:



1 Clean and drain pigskin.



3 Cut into slices, use gauze to soaked in the water and oil. Then tie a knot.



2 Cook then remove basting fat.



4 Temperature: highest degree, Timing: 6 hours. Till it become stiff.

Chicken Roll With Vegetable And Fruit

Raw Material:

Chicken---100g
Carrot---100g

Storage:

Store with seal at regular temperature storage period 1 week

Methods:



- 1 Prepare fresh chicken and carrot. Cut the chicken into slices with 20 cm length and 1 cm wide. Cut the carrot into slices with 7 mm length.



- 2 After 30 minutes' standing, the chicken can entangled well with the carrot.



- 3 Chicken strips wrapped in carrot.



- 4 Temperature: 70 degrees, Timing: 8 hours. Roll over the chicken roll one time while dehydrating.

Chicken Thigh Strips

✦ Raw Material:

Chicken thigh

✦ Storage:

Store with seal at regular temperature storage period 1 week

✦ Methods:



1 Peel off and remove bones, cut to strips for 1 cm length.



2 Put on trays.



3 Temperature: 58 degrees
Timing: 6 hours.



Pork

Raw Material:

Pork

Storage:

Store with seal at regular temperature storage period 1 week

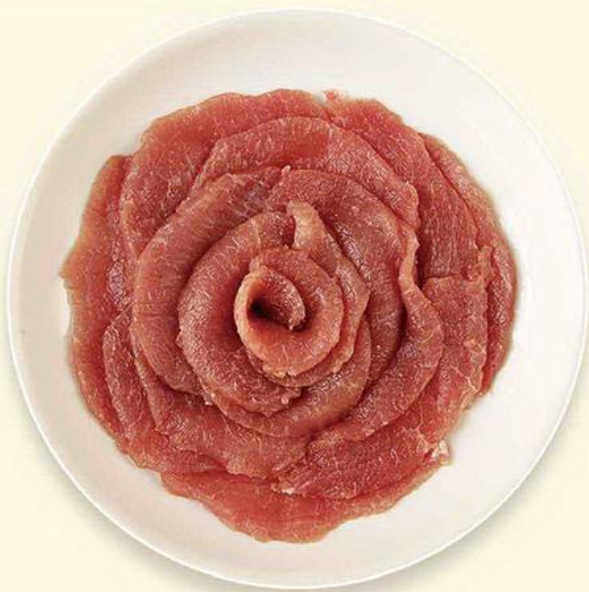
Methods:



2 Cut into slices with 5mm.



3 Temperature: 58 degrees
Timing: 7 hours.



1 Clean and drain lean pork.

