

Root-beer fruit-rollup bowl

FOOD-020 / REV A / 2026.09.01

Make a small applesauce-based trial with food-grade root-beer flavoring. This is a newly proposed formula, since the original quantities were not recovered. New test batch; tray coverage depends on tray area and final thickness.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Make a small applesauce-based trial with food-grade root-beer flavoring. This is a newly proposed formula, since the original quantities were not recovered.

GOAL

Run the first test described in this guide and record the result for root-beer fruit-rollup bowl.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The dedicated recipe uses the project’s smaller 1.5-cup bowl and makes the flavor-concentration uncertainty explicit.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

SMALL-BATCH ROOT-BEER APPLESAUCE LEATHER

New matching 1.5-cup recipe, adapted from FOOD-019/FOOD-020 with a conservative starting flavor dose. The exact original extract brand and concentration were not recovered.

YIELD	1 small sheet, about 6 strips
PREP / WAIT	10 minutes
COOK	Approximately 6-10 hours at 140°F

RECIPE INGREDIENTS

- 1 1/2 cups smooth unsweetened applesauce
- 2 tsp honey, optional
- 1/16 tsp regular-strength food-grade root-beer extract, plus up to another 1/16 tsp if desired

RECIPE METHOD

1. Stir applesauce with optional honey and 1/16 tsp extract. Taste and add the remaining measured extract if needed; concentrated flavoring must stay within its label dose.
2. Spread 1/8 inch thick on an approved fruit-leather liner. Dry at 140°F for about 6-10 hours, until the center is firm and the underside has no damp spots.
3. Peel while pliable, cut into strips, roll with parchment and cool fully before sealing.

RECIPE NOTES & STORAGE

- This small bowl matches the 1.5-cup project note. Flavoring strengths vary, so the earlier “up to 1.5 tsp” is not a universal dose.
- Refrigerate airtight and use within 1 week, or freeze up to 2 months. This flavored variation has no validated room-temperature shelf life.

RECIPE BASIS & REFERENCES

FOOD-020 root-beer project

<https://u225x.com/record/FOOD-020>

NCHFP fruit-leather drying guidance

<https://nchfp.uga.edu/how/dry/recipes/fruit-leathers/>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

New test batch; tray coverage depends on tray area and final thickness.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.

METHOD / STEPS

1. Blend 2 cups smooth unsweetened applesauce with 1-2 tablespoons sugar and a small amount of food-grade root-beer flavoring, beginning at the maker's lowest food-use dose.
2. Taste and adjust the flavoring in tiny increments; concentrations vary widely. Avoid using cups of soda as a direct substitute because that adds substantial water.
3. Spread about 1/8 inch thick on a suitable dehydrator liner and dry around 140°F, checking from about 4 hours onward.
4. When evenly leathery without wet pockets, cool, peel, roll with parchment and store airtight; refrigerate or freeze for longer keeping.

THINGS TO WATCH FOR

Applesauce flavor remains noticeable. Sugar and flavoring concentration affect tackiness. Do not use essential oils or non-food flavor products. "Bowl" identifies the mixing workflow; no exact historic bowl size was recovered.

FIRST TEST / WHAT TO RECORD

A cooled sample peels and bends without leaking or leaving a wet indentation.

RESULT / WHERE THIS STANDS

A cooled sample peels and bends without leaking or leaving a wet indentation.

TROUBLESHOOTING

- Applesauce flavor remains noticeable. Sugar and flavoring concentration affect tackiness. Do not use essential oils or non-food flavor products. "Bowl" identifies the mixing workflow; no exact historic bowl size was recovered.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
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SOURCE	Recovered notes and content manifest
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VALIDATION	Next test should record batch, temperature, time, and result
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FOCUS	Thickness, drying time, peel, roll, and storage
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DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

REFERENCE NOTES

NCHFP fruit-leather guidance (<https://nchfp.uga.edu/how/dry/recipes/fruit-leathers/>).

HOW-TO SOURCES

NCHFP fruit-leather guidance

<https://nchfp.uga.edu/how/dry/recipes/fruit-leathers/>

RELEASED MATERIAL / SOURCE LINKS

food-020-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-020-public-summary.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-020>