

Strawberry-banana fruit leather

FOOD-021 / REV A / 2026.09.01

Use banana for body and strawberries for flavor, then dry an even layer rather than relying on a fixed timer. New starting formula based on the requested strawberry/banana combination; not recovered exact tray quantities.

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

TECHNICAL NOTES

Use banana for body and strawberries for flavor, then dry an even layer rather than relying on a fixed timer.

GOAL

Run the first test described in this guide and record the result for strawberry-banana fruit leather.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The existing measured method is preserved and organized into a complete ingredient list and workflow.
Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

STRAWBERRY-BANANA FRUIT LEATHER

Adapted from the measured FOOD-021 method, with ingredient weights and packaging details added. Drying principles were checked against NCHFP; the fruit combination has not been kitchen-tested here.

YIELD	1 sheet, about 8 strips
PREP / WAIT	15 minutes
COOK	Approximately 6-10 hours at 140°F

RECIPE INGREDIENTS

- 1 medium ripe banana, peeled (about 120 g)
- 1 1/2 cups hulled strawberries (about 225 g)
- 1 tsp lemon juice
- 1 tbsp sugar, optional

RECIPE METHOD

1. Rinse and hull the strawberries. Blend with banana, lemon juice and optional sugar until smooth.
2. Spread 1/8 inch thick on an approved dehydrator fruit-leather sheet; use another tray if necessary.
3. Dry at 140°F for about 6-10 hours. Finish when the center resists indentation and neither surface has wet pockets.
4. Peel while pliable, cut and roll with parchment. Cool before airtight packaging.

RECIPE NOTES & STORAGE

- Refrigerate and use within 1 week, or freeze up to 2 months. This is a refrigerated snack recipe, not a validated shelf-stable preservation claim.

RECIPE BASIS & REFERENCES

FOOD-021 existing measured method

<https://u225x.com/record/FOOD-021>

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 starting formula based on the requested strawberry/banana combination; not recovered exact tray quantities.

INGREDIENTS

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

METHOD / STEPS

1. Blend 1 medium ripe banana with 1 1/2 cups hulled strawberries, 1 teaspoon lemon juice and optional 1 tablespoon sugar.
2. Measure the purée and spread about 1/8 inch thick on a suitable lined dehydrator tray; use another tray if needed rather than making a deep layer.
3. Dry at about 140°F, beginning checks around 4 hours and continuing until the center is leathery and no longer wet.
4. Cool, peel and cut into strips; roll with parchment and store airtight, refrigerated for longer keeping.

THINGS TO WATCH FOR

Very juicy fruit takes longer. Thick centers can remain wet after edges look finished. Banana browning is expected and lemon does not make the product shelf-stable by itself.

FIRST TEST / WHAT TO RECORD

The entire cooled sheet is flexible and free of wet pockets.

RESULT / WHERE THIS STANDS

The entire cooled sheet is flexible and free of wet pockets.

TROUBLESHOOTING

- Very juicy fruit takes longer. Thick centers can remain wet after edges look finished. Banana browning is expected and lemon does not make the product shelf-stable by itself.

SAFETY / LIMITATIONS

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

SPECIFICATION

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

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-021-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-021-public-summary.txt>

RETURN TO THE LIVING RECORD

Strawberry-banana fruit leather

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

<https://u225x.com/record/FOOD-021>