

Freeze drying time chart

Use these freeze dried food guidelines as a roadmap. Depending on the food category, batch quantity, or freeze dryer brand, you might want to adjust your drying times. Use the Notes column to make any customizations.

Time						
Food	Category	Freezing	Primary Drying	Secondary Drying	Total Batch	Notes
Asparagus	Vegetable	4-5 hrs	15-20 hrs	9-11 hrs	28-36 hrs	
Broccoli						
Corn						
Kale						
Peas						
Potatoes						
Tomato wedges						
Basil, oregano, coriander, etc.	Herbs and spices	2-3 hrs	10-12 hrs	4-6 hrs	16-21 hrs	
Ice cream sandwiches	Sweets	6-8 hrs	25-30 hrs	10-12 hrs	41-50 hrs	
Yogurt drops	Sweets	4-5 hrs	15-20 hrs	4-6 hrs	30-38 hrs	
Beef	Protein	6-8 hrs	25-30 hrs	10-12 hrs	41-50 hrs	
Ground beef						
Ham						
Shrimp						
Sliced beef (pre-cooked)	Protein	6-8 hrs	20-25 hrs	10-12 hrs	36-45 hrs	
Turkey						
Lasagna	Meal	5-6 hrs	22-28 hrs	10-12 hrs	37-46 hrs	
Soup						
Apple wedges	Fruit	4-5 hrs	20-25 hrs	10-12 hrs	34-42 hrs	
Avocados						
Bananas						
Blueberries						
Grapes	Fruit	6-10 hrs	25-30 hrs	10-12 hrs	41-52 hrs	



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Food	Category	Freezing	Primary Drying	Secondary Drying	Total Batch	Notes
Peach wedges	Fruit	4-5 hrs	20-25 hrs	10-12 hrs	34-42 hrs	
Pineapple	Fruit	6-10 hrs	25-30 hrs	10-12 hrs	41-52 hrs	
Strawberry slices	Fruit	4-5 hrs	20-25 hrs	10-12 hrs	34-42 hrs	
Cheese (shredded)	Dairy	6-8 hrs	10-12 hrs	8-10 hrs	24-30 hrs	
Milk						
Sour cream						



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