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Effect of Drying Technologies on Nutritional, Sensory, and Bioactive Properties of Foods

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Message from the Guest Editors

Dehydration is a principle to increase food shelf-life and safety, facilitating transport and storage. Meanwhile, beneficial or damaging effects are observed depending on how drying principles are applied. Drying can intensify and create new sensory characteristics or result in an unpleasant product, can make available or inhibit bioactive molecules, and enhance or impair nutritional quality. This Special Issue—Effect of Drying Technologies on Nutritional, Sensory, and Bioactive Properties of Foods—covers drying processes and their impact on food properties and composition, regarding any change in nutritional quality, sensory aspects, and activity or concentration of biomolecules. Based on your expertise, we invite you to contribute a manuscript on the topics above related.

Deadline for manuscript submissions:

closed (20 March 2023)



mdpi.com/si/106447

Special Issue



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Message from the Editor-in-Chief

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