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Recent Developments in High-Quality Drying Technology of Vegetables and Fruits Products

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Message from the Guest Editor

Recently, food drying operations have undergone significant development to improve product quality (microbiological, nutritional, textural, sensory, functional, etc.), reduce the energy consumption and processing time, and improve the suitability of equipment. The preservation of most nutrients such as vitamins, fatty acids, proteins, micronutrients, and antioxidants is of particular interest for the health of the consumer. However, drying operations lend themselves differently depending on plants (seeds, vegetables, fruits, etc.), biochemical composition, morphological characteristics, food applications, and functional quality. In this Special Issue, the objective is to highlight the different innovative processes, energy consumption considerations, and drying kinetics. It is to engage different modeling methods involving empirical, kinematic, phenomenological, and physical analyses. The Special Issue should also study the scaling up of innovative processes in a beneficial way to allow a wide industrial exploitation of the still underutilized processes.



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Message from the Editor-in-Chief

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