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The Effect of Different Drying Methods on the Drying Characteristics and Quality of Foods

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Message from the Guest Editor

Dear Colleagues,

Food processing requires effective, chemical-free preservation techniques which ensure microbial safety and the quality of the final product while requiring the lowest possible amount of energy consumption. One of the oldest and most common preservation techniques is drying.

This Special Issue of *Foods* will gather and display research on food preservation by highly advanced drying methods or their combination. Please note that the potential topics are not limited to the drying kinetics of raw materials of plant or animal origin in their solid or liquid state, but can include all aspects concerning the quality of dried product and energy savings. Product quality can be considered in terms of physical, textural, and chemical properties as well as sensory attributes. While we expect most contributions will focus on emerging drying technologies, such as hybrid processes accompanied by ultrasounds, microwaves, electric field, or vacuum conditions, papers that describe improvements in sample pre-treatment leading to dried product fortification to increase food quality are also encouraged.

Prof. Dr. Adam Figiel
Guest Editor



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Special Issue



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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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