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Advanced and Sustainable Food Drying Technology

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Message from the Guest Editors

Dear Colleagues,

Current food drying systems are highly energy-intensive lengthy processes and result in significant food quality deterioration. One of the main factors that affects the final quality of dried food is the selection of process parameters and drying techniques. Undesired texture and visual appearance due to the drying process may reduce customer appeal for dried food. To overcome these issues, the selection of a drying system must take energy usage, drying time, the quality of the product and overall drying cost into consideration. The development of novel drying systems has been the subject of substantial research, but relatively few studies effectively address the problems of selecting ideal drying conditions and a sustainable drying system relevant to industries. Designing sophisticated and sustainable drying systems should incorporate strategies of optimising drying conditions, determining suitable pre-treatment, using nanotechnology, and integrating artificial intelligence for real-time monitoring of the drying process. For this reason, this Special Issue of Foods is focused on the study of food drying technologies.



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Special Issue



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Message from the Editor-in-Chief

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