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The Drying of Foods and Its Effect on Physical–Chemical, Sensorial, and Nutritional Properties

Guest Editor:

Prof. Dr. Pradyuman Kumar

Food Engineering & Technology,
Sant Longowal Institute of
Engineering & Technology,
Longowal, India

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submissions:

closed (20 December 2023)

Message from the Guest Editor

Dear Colleagues,

High-moisture foods are perishable in nature, and upon drying they become shelf-stable. The drying of foods is gaining popularity among researchers and food processors. Due to drying, the properties of food are changed, which are assessed by physical, chemical, microbiological, nutritional, sensory, and textural properties, in addition to the concentration of individual bioactive compounds. This Special Issue on ‘The Drying of Foods and Its Effect on Physical–Chemical, Sensorial, and Nutritional Properties’ invites papers which cover food drying processes and their effect on composition, physicochemical, microbiological, nutritional, sensory, and textural properties, as well as bioactive concentration. Based on your expertise, please contribute a manuscript on the above related topics.

Prof. Dr. Pradyuman Kumar

Guest Editor



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Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN 47907, USA

2. Department of Comparative
Pathobiology, Purdue University,
West Lafayette, IN 47907, USA

Message from the Editor-in-Chief

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Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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