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New Insights into Drying Technologies' Applications in Food Processing

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Message from the Guest Editors

Drying food is one of the oldest methods of food preservation. However, it is still of interest to scientists and technologists, as the demand for dried food is growing. Originally, these foods were dried raw materials intended for consumption in a dried or hydrated state. Currently, drying is used to dry completely unusual products, such as honey, to produce dietary supplements consisting of dried extracts from particularly nutritionally valuable raw materials and reproducible drinks or whole dishes. New challenges faced by producers of dried food have caused the drying process to evolve in terms of its technical, technological, raw material and final product aspects.

Undoubtedly, a new look at the drying process is the analysis of changes in the structure of dried food, the physical properties of dried products and the analysis of the phase changes that dried food ingredients undergo. The knowledge gained through these analyzes allows us to actively design the properties of dried materials, tailored to the needs of the consumer, which is also a new approach to food drying.



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Special Issue



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Message from the Editor-in-Chief

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