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Application of Novel Drying Technologies for Sustainable Production of Fruit and Vegetable Products

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Message from the Guest Editors

At present, fruits and vegetables rich in bioactive compounds have become the choice of consumers. Due to the seasonality of raw plants, many fruits and vegetables are available on the market in a fresh state for only a short time during the year. Furthermore, after harvest, a surplus of raw materials can occur. Therefore, drying fruits and vegetables is an excellent way to produce innovative products, including by-products, that are both physically attractive and nutrient-rich. Drying also solves the problem of preserving, storing, and transporting fruits and vegetables.

The quest for quality dried products has led to the development of a number of new drying and pretreatment methods. Microwave, ultrasound, high-pressure processing (HPP), pulsed electric field (PEF), and cold plasma, among others, have been proposed and tested as pretreatments or finishing drying methods when combined with hot air drying to improve the drying efficiency and the sensory and nutritional quality of dried products.



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Special Issue



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Message from the Editor-in-Chief

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