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Innovative Drying Approaches toward Improvement of the Physical and Bioactive Properties of Fruit and Vegetable Products

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Message from the Guest Editor

Nowadays, consumers are aware of the importance of a healthy and sustainable diet. Drying of fruits and vegetables is an excellent approach to producing innovative products—which includes also byproducts—with appealing physical properties that are nutrient-rich.

The development of innovative pretreatments and drying processes continues to be a challenge. Microwave, UV, and sonication, among others, can be used as pretreatment or in combination with drying methods to improve sensory and nutritional quality. Moreover, there is a need for sustainable approaches in terms of using byproducts and/or processes, such as the use of techniques using natural energy sources.

Drying is also an excellent alternative to reduce production, storage, and transportation costs. However, the available information on the impact of drying and rehydration conditions on the final product's quality remains limited.

This Special Issue of *Foods* will compile significant scientific contributions detailing the latest progress in this field.



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Special Issue



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Message from the Editor-in-Chief

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