Special Issue

Food Drying Applications for Plant Products: A Comparative Analysis

Message from the Guest Editors

Dear colleagues, Plant products are seasonal and perishable foods, being available in a fresh state for normally just a few months per year. Therefore, the produce requires either processing or storage at low temperatures. Drying is one of the oldest methods through which to preserve plant products and prolong shelf life. The application of a high drying temperature is still the most dominant method, although it carries certain drawbacks. Nowadays, consumers demand high-quality and additive-free products with an extended shelf life, which might be considered healthier, even functional food. Therefore, plant origin product processors are in constant pursuit of drying methods, which will be either optimized traditional techniques, completely novel, or synergistic methods consisting of several known methods. Therefore, we would like to invite authors to contribute original research and review articles focused on various drying methods and pretreatments of plant products (integrated and organic) in order to obtain high-quality foods during shortened low-energy drying processes.

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Deadline for manuscript submissions

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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