Special Issue

Advanced and Sustainable Food Drying Technology

Message from the Guest Editors

Current food drying systems are highly energy-intensive lengthy processes and result in significant food quality deterioration. One of the main factors that affects the final quality of dried food is the selection of process parameters and drying techniques. Undesired texture and visual appearance due to the drying process may reduce customer appeal for dried food.To overcome these issues, the selection of a drying system must take energy usage, drying time, the quality of the product and overall drying cost into consideration. The development of novel drying systems has been the subject of substantial research, but relatively few studies effectively address the problems of selecting ideal drying conditions and a sustainable drying system relevant to industries. Designing sophisticated and sustainable drying systems should incorporate strategies of optimising drying conditions, determining suitable pre-treatment, using nanotechnology, and integrating artificial intelligence for real-time monitoring of the drying process. For this reason, this Special Issue of Foods is focused on the study of food drying technologies.

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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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