

Special Issue

Application of Drying Technologies for Improving Food Quality and Safety

Message from the Guest Editors

Across ancient civilizations, the practice of sun drying was employed to preserve food, ranging from fruits and vegetables to meats. With the onset of industrialization in food processing, more sophisticated drying techniques emerged, offering superior control over the drying environment. Today, the integration of advanced technologies and research has revolutionized the drying process, rendering it more efficient and cost-effective, creating new structures and preserving the nutritional and sensory properties of food to an unprecedented degree. Achieving an optimal balance between drying time, temperature, and quality necessitates optimization and precise control. This Special Issue aims to gather cutting-edge research and reviews that address challenges and opportunities in this field. Topics of interest include the optimization of drying processes, the impact of drying on food texture and nutrient retention, and the development of hybrid drying techniques. We also welcome studies on the economic and environmental aspects of these 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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