

Special Issue

The Drying of Foods and Its Effect on Physical–Chemical, Sensorial, and Nutritional Properties

Message from the Guest Editor

High-moisture foods are perishable in nature, and upon drying they become shelf-stable. The drying of foods is gaining popularity among researchers and food processors. Due to drying, the properties of food are changed, which are assessed by physical, chemical, microbiological, nutritional, sensory, and textural properties, in addition to the concentration of individual bioactive compounds. This Special Issue on 'The Drying of Foods and Its Effect on Physical–Chemical, Sensorial, and Nutritional Properties' invites papers which cover food drying processes and their effect on composition, physicochemical, microbiological, nutritional, sensory, and textural properties, as well as bioactive concentration. Based on your expertise, please contribute a manuscript on the above related topics.

Guest Editor

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Deadline for manuscript submissions

closed (20 December 2023)



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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.

Editor-in-Chief

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