

## 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

Prof. Dr. Pradyuman Kumar

Food Engineering & Technology, Sant Longowal Institute of Engineering & Technology, Longowal, India

---

### Deadline for manuscript submissions

closed (20 December 2023)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/141981](https://mdpi.com/si/141981)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
foods@mdpi.com

[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed

---



[mdpi.com/journal/  
foods](http://mdpi.com/journal/foods)

## 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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

---

### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).

