

## Special Issue

# New Insights into Drying Technologies in Food Processing

### Message from the Guest Editors

Drying, as an effective food preservation method, extends the shelf-life of food and reduces storage, packaging, and transportation costs. However, drying methods used for food dehydration must not only be efficient and economic, but also provide high-quality products based on various quality attributes. Although hot air dryers are most commonly used in the food industry, this conventional technique has serious flaws, such as high energy consumption, long process time, and low efficiency, negatively impacting food quality. Hence, many emerging thermal and combination methods have been effectively studied. This Special Issue aims to focus on recent developments and applications of emerging thermal (radio frequency, microwave, ohmic, infrared, etc.), non-thermal (vacuum, ultrasound, pulsed electric field, etc.), and combination methods in drying food and agricultural products. This issue will provide major emerging methods, research strategies, and optimized protocols used in developing environmentally friendly drying processes based on different cutting-edge technologies.

### Guest Editors

Prof. Dr. Shaojin Wang

1. College of Mechanical and Electronic Engineering, Northwest A&F University, Yangling 712100, China  
2. Department of Biological Systems Engineering, Washington State University, Pullman, WA 99164-6120, USA

Dr. Bo Ling

College of Mechanical and Electronic Engineering, Northwest A&F University, Yangling District, Xianyang 712100, China

### Deadline for manuscript submissions

closed (20 October 2023)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/165882](https://mdpi.com/si/165882)

*Foods*

Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/](https://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](https://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 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).