

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.

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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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