

Special Issue

New Trends in Drying Technologies in Fresh-Cut Foods

Message from the Guest Editors

This Special Issue, "New Trends in Drying Technologies in Fresh-Cut Foods", will highlight recent innovations in processing methods designed to improve drying efficiency and product quality. Focusing on hybrid and nonthermal drying technologies. These methods aim to retain the nutritional and sensory qualities of fresh-cut foods while extending their shelf life. As consumer demands for fresh-like minimally processed products grows, energy-efficient drying solutions provide significant sustainability benefits for the food industry. This Special Issue will also examine how cutting-edge drying technologies influence food quality aspects such as texture, colour, flavour, and nutrient retention. Digital integration and real time control are emerging trends that further enhance consistency and customization in food drying. Overall, this Special Issue will provide a comprehensive overview of how emerging drying technologies, coupled with digital innovations and sensor integration, are revolutionizing fresh-cut food preservation by balancing efficiency, quality, and sustainability in food processing.

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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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