Special Issue

Advances in Postharvest Technology: Rice Drying

Message from the Guest Editor

When rice is harvested from the field, it contains water and dry matter. Although water is essential for the growth of the plant and the production of rice, extra water in the kernels after development leads to numerous problems during the storage process. Accordingly, producers dry their rough rice either naturally or artificially in order to preserve their grain for a long time. Although the practice of field drying using natural and artificial drying dates back to the time when humans started cultivating grains, researchers in the artificial grain drying area have made noteworthy progress during the past few decades. This Issue will provide an update on the most recent research and development in the area of postharvest technology, particularly in rice drying. Assoc. Prof.

Guest Editor

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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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