Special Issue

Novel Drying Technologies in Sustainable Food Production

Message from the Guest Editors

The primary function of food drying is to remove the moisture content, thereby inhibiting the growth of spoilage-causing bacteria, extending the shelf-life, and reducing the weight and volume of the product, thus making it easier and more cost-effective to transport and store. Traditional drying is an energy-intensive thermal operation, it requires the input of heat into the product to remove moisture. However, the excessive heating of foods in drying, may cause many kinds of quality degradation reactions. More significantly, traditional drying operations heavily rely on fossil fuels for heat generation, thus contributing substantially to carbon emissions. Over the years, many drying process intensification strategies have been developed to address the dual challenge of slow drying and quality degradation in food. This Special Issue aims to focus on recent developments and applications of emerging thermal technologies (ultrasound, microwave, ohmic, etc.) and their combinations in the drying of foods and food ingredients. In addition, articles investigating all the fundamental aspects of drying and strategies to minimize the negative impact of drying, are also welcomed.

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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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