

Special Issue

Novel Drying Technologies in Food Processing: Maximizing Food Quality and Safety Preservation

Message from the Guest Editors

Drying is a crucial aspect of food processing; however, conventional methods often compromise the essential qualities of the food, such as its nutritional content, sensory attributes, and microbial stability. This Special Issue aims to showcase innovative research and technological improvements that address these challenges, providing solutions that meet both consumer expectations and industry needs. We will focus on new drying methods that enhance efficiency, environmental friendliness, and food quality. Additionally, contributions should explore smart monitoring systems, modeling, and process optimization, illustrating how digital tools and intelligent control strategies can enhance product quality and ensure safety. By connecting fundamental science with practical applications, this Special Issue will provide a platform for innovative drying technologies that not only preserve food quality and safety, but also promote sustainability, energy efficiency, and environmental responsibility across the food sector.

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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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