

Special Issue

Traditional and Emerging Food Drying Technologies

Message from the Guest Editors

Drying food is one of the oldest food processing processes. By reducing the water content of food, this technique allows for the establishment of microbiologically stable products, and this method addresses the needs of consumers. There is ongoing interest in both traditional drying technologies, including solar drying and convection drying, and modern techniques leveraging unconventional heat sources. Some modern technologies, such as freeze-drying, have long histories. The integration of modern technology with conventional drying methods often fosters innovative approaches, as exemplified by the application of modern pre-treatment techniques, such as pulsed electric fields, prior to convective drying processes. A comprehensive understanding of food science facilitates the design of new products, enabling modifications in structure and shape through the synergistic application of both traditional and modern drying methods. Therefore, this Special Issue invites submissions of research findings and evaluations pertaining to both classical techniques and novel technologies in drying, alongside their application in the production of both traditional and modern food products.

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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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