Special Issue

Drying Technologies in Food Processing

Message from the Guest Editors

Drying is one of the most common and cost-effective techniques for extending the shelf life of food plant materials, and can be used for other foods such as milk, gels, etc. used in food processing.
There are many drying techniques are available. The most common technique is in air, applying heat by convection and carrying away the water vapor as humidity from the product. Other drying techniques include vacuum drying where products are kept in vacuum condition, allowing water to evaporate (this method is suitable for heat-sensible foods); drum drying, where a heated surface is used to provide the energy; and spray drying, where the liquid particles are atomized, sprayed, and dried. Special drying and curing techniques are used for the preservation of crops, such as large onion crops. Therefore, drying technologies are important as some of the most important preservation techniques/methods in food processing. This Special Issue aims to identify and review drying technologies as well as the latest available techniques in food processing operations, and their benefits in food processing operations are discussed.

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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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