

Special Issue

Novel Drying Technologies for Agricultural Products and Foods

Message from the Guest Editors

Drying is a commonly used strategy to preserve agricultural products and foods, especially for perishable produce, such as fruits and vegetables. Hot air drying is a widely applied drying method, however, due to its long drying time, low energy efficiency and serious quality deterioration, the development of new drying techniques is imperative. Recently, novel drying technologies have been extensively explored, including microwave (MW) drying, radio frequency (RF) drying, infrared drying, and hybrid drying, among others. This Special Issue aims to focus on recent developments and applications of novel drying methods, including both thermal and non-thermal drying methods, and also pre-treatment methods, such as ultrasound pre-treatment and RF dry-blanching.

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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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