

Special Issue

Effect of Drying Technologies on Nutritional, Sensory, and Bioactive Properties of Foods

Message from the Guest Editors

Dehydration is a principle to increase food shelf-life and safety, facilitating transport and storage. Meanwhile, beneficial or damaging effects are observed depending on how drying principles are applied. Drying can intensify and create new sensory characteristics or result in an unpleasant product, can make available or inhibit bioactive molecules, and enhance or impair nutritional quality. This Special Issue—Effect of Drying Technologies on Nutritional, Sensory, and Bioactive Properties of Foods—covers drying processes and their impact on food properties and composition, regarding any change in nutritional quality, sensory aspects, and activity or concentration of biomolecules. Based on your expertise, we invite you to contribute a manuscript on the topics above related.

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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.

Editor-in-Chief

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