

Special Issue

Innovative Drying Approaches toward Improvement of the Physical and Bioactive Properties of Fruit and Vegetable Products

Message from the Guest Editor

Nowadays, consumers are aware of the importance of a healthy and sustainable diet. Drying of fruits and vegetables is an excellent approach to producing innovative products—which includes also byproducts—with appealing physical properties that are nutrient-rich. The development of innovative pretreatments and drying processes continues to be a challenge. Microwave, UV, and sonication, among others, can be used as pretreatment or in combination with drying methods to improve sensory and nutritional quality. Moreover, there is a need for sustainable approaches in terms of using byproducts and/or processes, such as the use of techniques using natural energy sources. Drying is also an excellent alternative to reduce production, storage, and transportation costs. However, the available information on the impact of drying and rehydration conditions on the final product's quality remains limited. This Special Issue of *Foods* will compile significant scientific contributions detailing the latest progress in this field.

Guest Editor

Dr. Cristina L. M. Silva

CBQF—Centro de Biotecnologia e Química Fina—Laboratório Associado, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Porto, Portugal

Deadline for manuscript submissions

closed (15 January 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/75993

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).