

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

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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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