

Special Issue

Recent Developments in High-Quality Drying Technology of Vegetables and Fruits Products

Message from the Guest Editor

Recently, food drying operations have undergone significant development to improve product quality (microbiological, nutritional, textural, sensory, functional, etc.), reduce the energy consumption and processing time, and improve the suitability of equipment. The preservation of most nutrients such as vitamins, fatty acids, proteins, micronutrients, and antioxidants is of particular interest for the health of the consumer. However, drying operations lend themselves differently depending on plants (seeds, vegetables, fruits, etc.), biochemical composition, morphological characteristics, food applications, and functional quality. **In this Special Issue, the objective is to highlight the different innovative processes, energy consumption considerations, and drying kinetics. It is to engage different modeling methods involving empirical, kinematic, phenomenological, and physical analyses. The Special Issue should also study the scaling up of innovative processes in a beneficial way to allow a wide industrial exploitation of the still underutilized processes.**

Guest Editor

Prof. Dr. Karim Allaf

Laboratory of Engineering Science for Environment LaSIE-UMR-CNRS
7356, University of La Rochelle, 17042 La Rochelle, France

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

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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

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

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