Drying Kinetics and Quality Control in Food Processing

Message from the Guest Editors

This Special Issue on ‘Drying Kinetics and Quality Control’ aims to integrate the novel advances in the development and application of mathematical modeling of drying operations and kinetic changes of food quality during drying. Topics include but are not limited to the following:

- Integrated (or multidisciplinary) studies on quality changes of food or bioresource product during dryings;
- Novel technologies to control food quality during drying;
- Optimization of quality parameters involved in drying operations;
- Fundamental and applied aspect of drying and dryers;
- Transport phenomena in food- or bio-porous media;
- Design, scale-up, and control of dryers in food or bioproduct processing.
Message from the Editor-in-Chief

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