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The Drying of Foods and Its Effect on Physical–Chemical, Sensorial, and Nutritional Properties

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Deadline for manuscript
submissions:
closed (20 December 2023)

Message from the Guest Editor

Dear Colleagues,

High-moisture foods are perishable in nature, and upon drying they become shelf-stable. The drying of foods is gaining popularity among researchers and food processors. Due to drying, the properties of food are changed, which are assessed by physical, chemical, microbiological, nutritional, sensory, and textural properties, in addition to the concentration of individual bioactive compounds. This Special Issue on ‘The Drying of Foods and Its Effect on Physical–Chemical, Sensorial, and Nutritional Properties’ invites papers which cover food drying processes and their effect on composition, physicochemical, microbiological, nutritional, sensory, and textural properties, as well as bioactive concentration. Based on your expertise, please contribute a manuscript on the above related topics.

Prof. Dr. Pradyuman Kumar
Guest Editor



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Special Issue



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Message from the Editor-in-Chief

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