



foods



an Open Access Journal by MDPI

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

Guest Editor:

Prof. Dr. Pradyuman Kumar

Food Engineering & Technology,
Sant Longowal Institute of
Engineering & Technology,
Longowal, India

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



mdpi.com/si/141981

Special Issue



foods



an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

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

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.

Author Benefits

Open Access: free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

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))

Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/foods
foods@mdpi.com
[X@Foods_MDPI](https://twitter.com/Foods_MDPI)