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Novel Drying Technologies in Sustainable Food Production

Guest Editors:

Prof. Dr. Hao Feng

Department of Family and Consumer Sciences, North Carolina A&T State University, Greensboro and University of Illinois at Urbana-Champaign, Urbana, IL, USA

Dr. Guibing Chen

College of Agriculture and Environmental Sciences, North Carolina Agricultural and Technical State University, Greensboro, NC, USA

Deadline for manuscript submissions:

closed (29 February 2024)

Message from the Guest Editors

The primary function of food drying is to remove the moisture content, thereby inhibiting the growth of spoilage-causing bacteria, extending the shelf-life, and reducing the weight and volume of the product, thus making it easier and more cost-effective to transport and store. Traditional drying is an energy-intensive thermal operation, it requires the input of heat into the product to remove moisture. However, the excessive heating of foods in drying, may cause many kinds of quality degradation reactions. More significantly, traditional drying operations heavily rely on fossil fuels for heat generation, thus contributing substantially to carbon emissions. Over the years, many drying process intensification strategies have been developed to address the dual challenge of slow drying and quality degradation in food.

This Special Issue aims to focus on recent developments and applications of emerging thermal technologies (ultrasound, microwave, ohmic, etc.) and their combinations in the drying of foods and food ingredients. In addition, articles investigating all the fundamental aspects of drying and strategies to minimize the negative impact of drying, are also welcomed.



mdpi.com/si/156895

Special Issue



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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

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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