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Novel Drying Technologies for Agricultural Products and Foods

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Message from the Guest Editors

Drying is a commonly used strategy to preserve agricultural products and foods, especially for perishable produce, such as fruits and vegetables. Hot air drying is a widely applied drying method, however, due to its long drying time, low energy efficiency and serious quality deterioration, the development of new drying techniques is imperative.

Recently, novel drying technologies have been extensively explored, including microwave (MW) drying, radio frequency (RF) drying, infrared drying, and hybrid drying, among others. This Special Issue aims to focus on recent developments and applications of novel drying methods, including both thermal and non-thermal drying methods, and also pre-treatment methods, such as ultrasound pre-treatment and RF dry-blanching.



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Special Issue



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Message from the Editor-in-Chief

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