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Freeze-Drying Technology Application in Food Processing

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Message from the Guest Editors

Freeze-drying is a process that combines the advantages of the two basic methods of food preservation: freezing and drying. Drying process reduces the water activity and water content to the level that obtained product has a long shelf life. The removal of water from a frozen state enables to obtain the porous structure, making the rehydration of product quick and effective. However, the process parameters must be selected in such a way as to prevent the thawing of product as well as to maintain the nutritional value of the raw material and the product must be properly packaged and stored, the process must be carried out taking into account the optimization of energy consumptions. Collecting in a special issue the results of research concerning the kinetics of the freeze drying process, the use of appropriate pre-treatment before drying for a specific raw material, the evaluation of changes in chemical composition and physical properties after freeze-drying of foods and during storage, the assessment of probiotic food activity, the methods of process optimization will make a significant contribution to the development of knowledge about freeze-drying.



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Special Issue



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Message from the Editor-in-Chief

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