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Applications of Radio Frequency Heating in Food Processing

Guest Editors:

Prof. Dr. Shaojin Wang

1.College of Mechanical and Electronic Engineering, Northwest A&F University, Yangling 712100, China 2. Department of Biological Systems Engineering, Washington State University, Pullman, WA 99164-6120, USA

Dr. Rui Li

College of Mechanical and Electronic Engineering, Northwest A&F University, Yangling 712100, China

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Message from the Guest Editors

Radiofrequency (RF) heating has been identified as one potential thermal treatment method to replace chemical fumigations and other conventional thermal methods because it is relatively easy to apply and leaves no chemical residues. RF equipment is commercially available today and is commonly used by the baking industry for the final drying of crackers and by other industries. It involves the direct transfer of electromagnetic energy into bulk materials, providing fast and volumetric heating.

This Special Issue aims to focus on recent developments and applications of RF heating in food processing, such as disinfestations, drying, pasteurization, sterilization, temping, and thawing. This Special Issue will provide major methods, research strategies, and protocols used in the development of environmentally friendly food processes based on RF energy.







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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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