



Osmotic Dehydration of Fruits and Vegetables

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Message from the Guest Editors

Dear colleague,

The aim of this Special Issue of Horticulturae is to present current original research articles as well as review articles focused on the osmotic dehydration of fruits and vegetables. Osmotic dehydration has a number of benefits, including low energy consumption and cost compared to other dehydration methods. In addition, it involves the effective inhibition of polyphenoxidase, prevention of the loss of volatile compounds, even under vacuum, and the reduction of heat damage to color and flavor during dehydration. Unfortunately, the osmotic dehydration process is time-consuming and often requires the acceleration of mass transfer using traditional and innovative methods. However, in recent years, new techniques such as pulsed vacuum, high and low pressure, power ultrasound, and pulsed electric fields have successfully been applied to achieve this goal. Therefore, we would like to invite authors to contribute original articles covering the latest research and state-of-the-art review articles regarding osmotic dehydration processes.





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Message from the Editor-in-Chief

Horticultural plants and their products provide sustenance, health, and beauty. A confluence of factors is putting increasing pressure on horticultural production to evolve, and innovative research is addressing these challenges. *Horticulturae* provides a venue to communicate research results in a rapid manner with open access, allowing everyone the opportunity to stay abreast of leading research addressing horticulture. I invite you to consider publishing the results of your research in this high quality, peer-reviewed journal.

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