

Special Issue

New Insights into Drying Technologies' Applications in Food Processing

Message from the Guest Editors

Drying food is one of the oldest methods of food preservation. However, it is still of interest to scientists and technologists, as the demand for dried food is growing. Originally, these foods were dried raw materials intended for consumption in a dried or hydrated state.

Currently, drying is used to dry completely unusual products, such as honey, to produce dietary supplements consisting of dried extracts from particularly nutritionally valuable raw materials and reproducible drinks or whole dishes. New challenges faced by producers of dried food have caused the drying process to evolve in terms of its technical, technological, raw material and final product aspects. Undoubtedly, a new look at the drying process is the analysis of changes in the structure of dried food, the physical properties of dried products and the analysis of the phase changes that dried food ingredients undergo. The knowledge gained through these analyzes allows us to actively design the properties of dried materials, tailored to the needs of the consumer, which is also a new approach to food drying.

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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