



an Open Access Journal by MDPI

Advanced and Sustainable Food Drying Technology

Guest Editors:

Prof. Dr. Mohammad Uzzal Hossain Joardder

 Department of Mechanical Engineering, Rajshahi University of Engineering and Technology, Rajshahi 6204, Bangladesh
Faculty of Engineering, Queensland University of Technology, Brisbane, QLD 4001, Australia

Prof. Dr. Azharul Karim

School of Mechanical, Medical and Process Engineering, Science and Engineering Faculty, Queensland University of Technology, Brisbane, QLD 4001, Australia

Deadline for manuscript submissions: closed (20 September 2023)

Message from the Guest Editors

Dear Colleagues,

Current food drying systems are highly energy-intensive lengthy processes and result in significant food quality deterioration. One of the main factors that affects the final quality of dried food is the selection of process parameters. and drying techniques. Undesired texture and visual appearance due to the drying process may reduce customer appeal for dried food.<false,>To overcome these issues, the selection of a drying system must take energy usage, drying time, the quality of the product and overall drying cost into consideration. The development of novel drying systems has been the subject of substantial research, but relatively few studies effectively address the problems of selecting ideal drying conditions and a sustainable drying system relevant to industries. Designing sophisticated and sustainable drying systems should incorporate strategies of optimising drying conditions, determining suitable pre-treatment, using nanotechnology, and integrating artificial intelligence for real-time monitoring of the drying process. <false,>For this reason, this Special Issue of Foods is focused on the study of food drying technologies.









an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

 Department of Food Science, Purdue University, West Lafayette, IN, USA
Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

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.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions. **High Visibility:** indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA,

AGRIS, PubAg, and other databases.

Journal Rank: JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

Contact Us

Foods Editorial Office MDPI, St. Alban-Anlage 66 4052 Basel, Switzerland Tel: +41 61 683 77 34 www.mdpi.com mdpi.com/journal/foods foods@mdpi.com X@Foods_MDPI