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## Freeze-Drying Technology Application in Food Processing

Guest Editors:

**Dr. Dorota Nowak**

Department of Food Engineering  
and Process Management,  
Warsaw University of Life  
Sciences, Warsaw, Poland

**Dr. Ewa Jakubczyk**

Department of Food Engineering  
and Process Management,  
Warsaw University of Life  
Sciences, Warsaw, Poland

Deadline for manuscript  
submissions:

**closed (30 September 2020)**

### 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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### **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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*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
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