



Food Drying Science and Technology: Microbiology, Chemistry, Application

Y. H. Hui, Carter Clary, Mohammed Faid, Oladiran Fasina, Athapol Noomhorn, Jorge Welte-Chanes

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A definitive guide to all major food drying techniques and equipment Latest technologies for meats, fruits, vegetables, and seafood Covers microbial issues and safety Newest designs for drying systems and manufacturing lines Here, in one source, is the scientific information needed for high-quality and high-throughput removal of water from many different foods. All major food drying manufacturing operations are illustrated, with key design information for each stage. This book makes clear the principles of food drying and the mathematical techniques for analyzing drying processes. At the same time it provides details on how drying is now done within the global food industry, e.g., how drying lines are designed and set up. Using the most current numerical and empirical data, the authors show how various types of drying affect the chemistry and sensory properties of foods. Key information is also furnished on microbial safety, preservation, and packaging. Table of contents 1. Fundamentals of Food Dehydration 2. Unified Approach to the Analysis of Different Drying Methods 3. Food Dehydration and Developing Countries 4. Solar-Assisted Drying of Foods 5. Rotary Drum Dryers 6. Microwave Drying 7. Far Infrared Dehydration and Processing 8. Vacuum Drying 9. Spray Drying and Powder 10. Heat Pump and Dehumidification Drying 11. Osmotic Dehydration of Foods 12. Novel Drying Technologies 13. Vacuum Fluidized Bed Drying 14. Packaging and Storage of Dried Foods 15. Food Drying Equipment and Design 16. Freeze-Drying 17. Freeze-Drying of Fruits and Vegetables: Process Variables, Quality and Stability 18. Freeze-Drying of Meats and Seafood 19. Specialty Foods 20. Banana Dehydration 21. Drying of Mango (*Mangifera Indica* L.) and Mango Products 22. Pear Drying 23. Drying of Plums 24. Chili (*Capsicum annum*) Drying 25. Onion Drying 26. Tomato Deyhdration 27. Drying Behavior of Starches and Gels 28. Deep-Fat Frying of Potatos 29. Pasta Drying 30. Milk Powders 31. Deyhdration of Muscle Foods 32. Fish Drying INDEX

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