



Osmotic Dehydration and Vacuum Impregnation: Applications in Food Industries

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This volume in the Food Preservation Technology Series presents the latest developments in the application of two solid-liquid operations, Osmotic Dehydration (OD) and Vacuum Impregnation (VI), to the food industry. An international group of experts report on the improvement of osmotic processes at atmospheric pressure for fruits and vegetables, current applications of vacuum impregnation and osmotic dehydration processes and their industrial significance for fruits and vegetables, and applications of atmospheric and vacuum salting treatments for cheese, fish, and meat processes.

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