

## Advances In Food Dehydration

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### How to dehydrate and store food PART 1 Dehydrating Food in the Old Days

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Providing practical and expert insight from an international panel of experts, Advances in Food Dehydration encompasses these revolutionary advances and effectively supplies the knowledge base required to optimize natural resources and reduce energy requirements in order to meet growing demand for low-cost, high-quality food products.

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Advances in Food Dehydration is a user-friendly volume that concisely links the gamut of dehydration concepts into one cohesive reference. About the Editor: Cristina Ratti, Ph.D., is a food engineering professor in the Soils and Agri-Food Engineering Department at the Université Laval (Quebec). She is the coordinator of the Food Engineering Program and a member of the Institute of Nutraceutical and Function Foods (INAF).

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Comprehensive Assessment of This Globally Relevant Practice As a centuries-old food preservation method, dehydration technology has advanced significantly in the past decades as a result of new methods, sophisticated analytical techniques, and improved mathematical modeling. Providing practical and expert insight from an international panel of expe

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Dehydration, or drying, of foods has long been practiced commercially in the production of spaghetti and other starch products. As a result of advances made during World War II, the technique has been applied to a growing list of food products, including fruits, vegetables,...

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Danila Torreggiani, Gianni Bertolo, Present and Future in Process Control and Optimization of Osmotic Dehydration, Advances in Food and Nutrition Research Volume 48, 10.1016/S1043-4526(04)48004-8, (173-238), (2004).

Dehydration of potato - ISLAM - 1982 - International ...

Foods such as fruits and vegetables have a high moisture content of more than 80% which makes them highly susceptible to spoilage causing bacteria. Dehydration preserves food in a stable and safe condition by reducing water activity, extending the shelf life much longer than that of fresh produce [ 2 ].

Recent advances in conventional drying of foods

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