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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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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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