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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Introduction -- Food as a Material -- Pore Formation and Evolution During Drying -- Factors Affecting Porosity -- Effect of Porosity on Drying Kinetics and Food Properties -- Relationship between Drying Conditions, Pore Characteristics and Food Quality -- Concluding Remarks.
Sommario/riassunto	This Brief provides a comprehensive overview of porosity's effects on dried food quality. The factors influencing porosity during the various drying methods are explored in depth, as well as porosity's overall effect on food properties. The chemical reaction and stability of porosity are also covered, including sensory and mechanical properties. The work looks closely at the relationship between drying conditions, pore characteristics, and dried food quality. Porosity: Establishing the relationship between drying parameters and dried food quality looks at food from a material point of view, outlining water binding characteristics and structure homogeneity. The Brief presents a comprehensive view of the factors affecting porosity in dried foods,

from pressure and drying rate to temperature and coating treatment, and relates these to porosity effects during the five major drying processes. Moreover, this book discusses the effect of porosity on transfer mechanisms and quality attributes of food stuff. In conclusion, this work aims to establish the relationship between drying process, quality, and porosity in dried foods.
