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Titolo	A comprehensive review of the versatile dehydration processes // Jelena D. Jovanovic, editor
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Nota di contenuto	1. Introductory Chapter: A Comprehensive Review of the Versatile Dehydration Processes -- By Jelena D. Jovanovic and Borivoj K. Adnadjevic -- 2. Food Dehydration Recent Advances and Approaches -- By Sakhawat Riaz, Asifa Kabir, Aqsa Haroon, Anwar Ali and Muhammad Faisal Manzoor -- 3. A Review of Drying Methods Assisted by Infrared Radiation, Microwave and Radio Frequency -- By Nguyen Hay, Le Quang Huy and Pham Van Kien -- 4. Role of Food Microwave Drying in Hybrid Drying Technology -- By Bandita Bagchi Banerjee and Sandeep Janghu -- 5. Effects of Pretreatments with Ethanol and Ultrasound on Convective Drying of BRS Vitoria Grapes -- By Nathalia Barbosa da Silva, Patricia Moreira Azoubel and Maria Ines Sucupira Maciel -- 6. Summary of Investigations in Regard to the Kinetics of Absorbed Water Dehydration from Different Hydrogels -- By Jelena D. Jovanovic and Borivoj K. Adnadjevic.
Sommario/riassunto	This book provides a comprehensive overview of dehydration techniques. It includes six chapters that discuss various methods of food dehydration. Some of these processes include advanced drying methods that utilize microwaves, infrared radiation, and radio frequency, as well as techniques like hot air, vacuum, fluidized bed, and freeze-drying. Chapters explore the advantages and disadvantages of the various processes, including hybrid techniques that increase the efficiency of drying and improve the quality of the dried products. Other topics explored include the kinetics of hydrogel dehydration and pre-treatment processes such as those that utilize ultrasound.

