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Vacuum Drying for Extending Food Shelf-Life

 Springer

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ISSN 2191-530X ISSN 2191-5318 (electronic)
ISBN 978-3-319-08206-6 ISBN 978-3-319-08207-3 (eBook)
DOI 10.1007/978-3-319-08207-3

Library of Congress Control Number: 2014944541

Springer Cham Heidelberg New York Dordrecht London

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Printed on acid-free paper

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*I would like to dedicate this book to my
family, who always supported me, and
to my wife, Daiany, for her unrestricted love*

Preface

This book was written for presenting to researchers and engineers of the food area examples of studies where high quality dried food products were obtained by drying under subatmospheric conditions. Vacuum drying techniques are especially useful for heat-sensitive foods. The book is based on scientific articles published from the 1940s to the present, and is divided into five chapters: the first is an introduction to the use of vacuum in food processes; the second, third and fourth comprise advances on the most relevant vacuum drying techniques applied to food, namely conventional vacuum drying, freeze-drying and microwave-vacuum drying and the fifth deals with studies where vacuum drying techniques were compared to other drying techniques in terms of quality and/or engineering aspects. The book can be used as a reference for anyone who is interested in the use of vacuum drying for extending food shelf-life, whether it is for academic purposes or practical applications.

Acknowledgments

The authors thank the Brazilian Government as represented by the Coordenação de Aperfeiçoamento de Pessoal de Nível Superior—CAPES, for providing them with access to the Portal de Periódicos da Capes. This tool allows free access to Brazilian federal researchers to several scientific journals. Without the Portal de Periódicos da Capes it would not be possible to write this book.

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