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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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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

Advances in Clean Energy Technologies presents the latest advanced approaches toward a cleaner and more sustainable energy environment. Editor Kalam Azad and his team

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