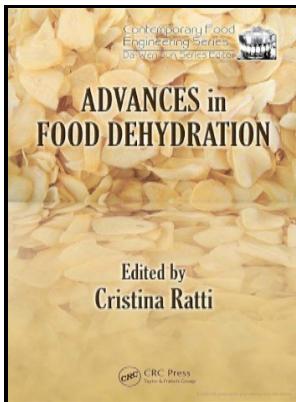


Advances in food dehydration

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The speed of diffusion of water from any material created of such tissues depends upon factors such as the temperature and concentration of the diffusion resolution, the scale and pure mathematics of the fabric, the solution-to-material mass magnitude relation, and to an explicit extent, agitation. The hydrodynamic mechanism describes the change in the mass transfer by expansion or compression of internal pore gas of tissue.

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Osmotic dehydration in food

Fruits and vegetables are dried to enhance storage stability, minimize packaging requirement and reduce transport weight. The storage may vary from 6 months to 1 year.

Advances In Food Dehydration

About the Editor: Cristina Ratti, Ph.

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