International Workshop on Drying of Food and Biomaterials
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Drying is one of the most important unit operations in the food industry. In addition to its role of extending the product shelf life and stability, drying also helps produce products that cannot otherwise be obtained. Despite its importance, understanding of the drying process is still limited among industrial food processors.

Topics

- Drying: Principles and Practice
  Prof. A.S. Mujumdar
- Quality Changes of Foods during Drying
  Dr. C.L. Law
- Drying and Food Safety
  Dr. N. Chiewchan
- Production of Healthy Snacks Using Advanced Drying Technologies
  Dr. S. Prachayawarakorn
- Spray Drying of Foods
  Prof. A.S. Mujumdar
- Superheated Steam Drying of Foods

Workshop Speakers

Prof. Arun S. Mujumdar
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