

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.

Vacuum Drying for Extending Food Shelf-Life

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