Invitation to contribute in Thematic Issue
for Current Alternative Energy

Dear Colleagues,

I am pleased to invite you to contribute to my thematic issue entitled "QUALITY OF DRIED FOODS BY SOLAR ENERGY AND BY OTHER METHODS" in the journal: "Current Alternative Energy" published by Bentham Science.

Please find below the submission link and the Tentative Outline with a complete description of this thematic issue (Reference: BMS-CAE-2018-HT-2).

http://jms.eurekaselect.com/submit/Submission/submissionForm/231/m

Tentative Outline

Special Issue for Current Alternative Energy

Guest Editor: Réda KHAMA

QUALITY OF DRIED FOODS BY SOLAR ENERGY AND BY OTHER METHODS

Aims & Scope:

Drying is a process applied to foods such as fruits, vegetables and meats; it is considered one of the main techniques for their preservation. However, drying is a process that modifies the quality of the dried product by reducing its organoleptic properties as well as its nutritional values, which is often considered a disadvantage. One of the main causes of such a disadvantage is undoubtedly the drying temperature, which, despite its positive effect on the acceleration of the operation, cannot compensate for the economic advantage gained in reducing the drying time. In addition, some pre-treatments cause significant nutrient losses. The drying method, like solar drying, would be another factor influencing the quality of the dried product and the drying way is also to be considered.

Among the questions that need to be answered: How should the drying temperature be chosen? How should the quality of the dried product be monitored? What is the optimum quality required? Are there other factors influencing this quality? What is
the influence of each drying method? What is the optimal quality required? And, finally, could solar drying be a real alternative method for preserving the quality of dried foods?

This special issue is a real opportunity for researchers to answer all these questions and others through their works and researches.

Keywords:
Drying, Solar energy, Foods, Quality, Organoleptic properties, Nutritional values, Drying temperature, Drying methods, Pre-treatments.

Subtopics (but not limited):

- Quality parameters in drying.
- Solar-dried foods.
- Convective-dried foods.
- Microwave-dried foods.
- Freeze-dried foods.
- Rehydration of dried foods.
- Changes of textural and sensory properties during drying of foods.
- Changes of nutritional characteristics during drying of foods.
- Shrinkage during drying of foods.
- X-ray microtomography technique to monitor some qualitative parameters of the dried food.
- Simulation and mathematical modeling.

Schedule:

- Manuscript Submission Deadline: 15 July 2018
- Peer Review Due: 13 August 2018
- Revision due: 19 September 2018
- Notification of acceptance by the Guest Editor: 05 October 2018
- Final Manuscripts due: 20 December 2018

Sincerely,
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