

Title Microwave drying of fruits and vegetables
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Abstract

Purpose of review: This review focuses on the application of microwaves in the drying of fruits and vegetables.

Recent findings: The use of microwaves in drying has been growing in recent years. The benefit of using microwave lies in its short processing time which is most advantageous for product quality when compared with other drying techniques. Fruits and vegetables contain high moisture and are an important source of numerous nutrients. To ensure good appearance and maintain the nutrient value of dried products, combination techniques need to be considered for the microwave drying of fruits and vegetables.

Directions for future research: Development and improvement of hybrid microwave drying is the latest trend in the application of microwaves to the fruit and vegetable drying process.