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Danila Torreggiani, Gianni Bertolo, Present and Future in Process Control and Optimization of Osmotic Dehydration, Advances in Food and Nutrition Research Volume 48, 10.1016/S1043-4526(04)48004-8, (173-238), (2004).

Dehydration of potato - ISLAM - 1982 - International ... Foods such as fruits and vegetables have a high moisture content of more than 80% which makes them highly susceptible to spoilage causing bacteria. Dehydration preserves food in a stable and safe condition by reducing water activity, extending the shelf life much longer than that of fresh produce [ 2 ].

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