

5 Infrared Drying

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This chapter will present the mechanism, techniques, and advantages of infrared (IR) drying for various food and agricultural products. The propagation of IR radiation from a source (considered as any material at a temperature above absolute zero Kelvin) to other materials is discussed, and emphasis is placed on the subsequent transformation of the IR radiation into thermal energy for the drying of foods. The advantages and disadvantages of IR drying are briefly reviewed, followed by a discussion of selected applications in the processing of .Get full chapter and book at

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