

SUMMARY

Evaporation and dehydration/drying are most popular unit operations in food processing essentially for extending the shelf life and facilitating the transport as well as storage. Evaporation evolved gradually starting from “open pan” type to “falling trailing” film type to state-of-the art agitated film or scraper surface evaporators.

Similarly, sun and solar drying has given way to control hot air drying and eventually to field assisted drying where hot air drying is coupled with IR or MW drying. Spray drying is most economical way of drying and freeze drying forms the control for all types of drying.