## Summary:

Dehydration of fruits and vegetables is one of the oldest forms of food preservation techniques known to man and consists primarily of establishments engaged in sun drying or dehydration using mechanical methods. Although food preservation is the primary reason for dehydration, it has several other advantages particularly in case of fruits and vegetables. Some of these are that it lowers the cost of packaging, storing and transportation by reducing both the weight and volume of the final product. Dehydration helps to remove the moisture from the foods which stops the growth of bacteria, yeasts & molds that normally spoil them. It also slows down the activity of enzymes that take part in the deteriorative reactions within foods but doesn't completely inactivate them. The basic concept associated with food dehydration involves water activity and moisture sorption isotherm. The moisture sorption isotherm is the relation between the equilibrium moisture content of a food material and its water activity, at a given temperature. Water activity, on the other hand is the amount of free water or water that is not chemically bound to the hydrophilic sites thus being available for the microbial growth in the foods. Water activity is affected by the temperature, therefore, it can be understood that sorption isotherms are also temperature dependent.