

**Title** Food quality attributes in drying  
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**Keyword** physical; chemical; microbiological; nutritional quality parameters

#### **Abstract**

**Purpose of review:** This article presents an overview and classification of quality attributes of dried food products.

**Findings:** The quality of final dried products depends upon many factors including the raw material, pretreatment, method of processing/drying and processing conditions. The quality of dried products is also influenced by storage conditions such as packaging, use of additives and storage temperature.

**Directions for future research:** A large number of food products are dried in a variety of dryers with diverse process conditions. There is a need to develop simple generic rules/guidelines for optimising the quality of dried food products.