

A review of osmotic dehydration - a novel drying technology for today's food industry

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Osmotic dehydration is a novel drying technology of foods. It consists of partial water removal by immersing food in a humectant such as a saline or sugar solution. This process is able to achieve de-watering and direct formulation of the food simultaneously. In the food industry osmotic dehydration is not receiving much attention as expected even though it is a cost effective drying technology. This lack of interest is due, in part, to the difficulty in understanding the underlying principles of osmotic dehydration and the management of the resulting osmotic syrup. This review seeks to highlight the benefits and limitations encountered in osmotic dehydration.