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Spray-drying: Spray-drying Was Carried Out Using A Nitro Utility Spray Dryer With A 0.5 Mm Nozzle (GEA Nitro Process Engineering, Denmark). The Spray-dried STP-EWP Powder Was Collected And Is Referred To As STP-EWP-S. Freeze Drying: For Preparing Freeze-drying Samples, A Beta2-8LD Ty Feb 18th, 2024

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FOOD DRYING TECHNIQUES - WordPress.com

Sun-Drying Because Sun-drying Takes More Time, Pretreating The Produce By Blanching Or Another Method Is Much More Important. The Ideal Temperature Is About 100°F With Low Humidity. If You Are Blessed With A Climate Like That, Do Try Sun-drying. In Other Climates, Use Caution Jan 14th, 2024

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