Conditions of Combined Convective Vacuum Impulse Drying of Vegetable Products

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Abstract: A consideration has been made of the problem of optimal choice of regimes for combined convective vacuum impulse drying applied to vegetable products on the basis of two types of drying: convective drying in the swirling layer and vacuum impulse drying. Optimal conditions including ways of drying, drying regimes, form of dried products are revealed.