



The 2008 Impact Factor for **DRYING TECHNOLOGY** is **1.393!** Now you can read the most-cited articles for free!

© 2009 Thomson Reuters,
2008 *Journal Citation Reports*®

S. Basu, U.S. Shivhare, A.S. Mujumdar, [Models for Sorption Isotherms for Foods: A Review](#) Volume 24, Issue 8, pp. 917-930

M.E. Katekawa, M.A. Silva, [A Review of Drying Models Including Shrinkage Effects](#) Volume 24, Issue 1, pp. 5-20

M.I. Re, [Formulating Drug Delivery Systems by Spray Drying](#) Volume 24, Issue 4, pp. 433-446

A. Hottot, R. Peczalski, S. Vessot, et al. [Freeze-drying of Pharmaceutical Proteins in Vials: Modeling of Freezing and Sublimation Steps](#) Volume 24, Issue 5, pp. 561-570

A.M. Goula, K.G. Adamopoulos, [Retention of Ascorbic Acid During Drying of Tomato Halves and Tomato Pulp](#) Volume 24, Issue 1, pp. 57-64

P. Arlabosse, T. Chitu, [Identification of the Limiting Mechanism in Contact Drying of Agitated Sewage Sludge](#) Volume 25, Issue 4, pp. 557-567

D.J. Lee, J.Y. Lai, A.S. Mujumdar, [Moisture Distribution and Dewatering Efficiency for Wet Materials](#) Volume 24, Issue, 10, pp. 1201-1208

M. Ameri, Y.F. Maa, [Spray Drying of Biopharmaceuticals: Stability and Process Considerations](#) Volume 24, Issue 6, pp. 763-768

S.S. Sablani, [Drying of Fruits and Vegetables: Retention of Nutritional/Functional Quality](#) Volume 24, Issue 2, pp.123-135

H. Cao, M. Zhang, A. Mujumdar, et al., [Optimization of Osmotic Dehydration of Kiwifruit](#) Volume 24, Issue 1, pp. 89-94



Taylor & Francis Group
an informa business