## **Accepted Manuscript**

Convective drying of fruit: Role and impact of moisture transport properties in modelling

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PII: S0260-8774(16)30300-4

DOI: 10.1016/j.jfoodeng.2016.08.013

Reference: JFOE 8643

To appear in: Journal of Food Engineering

Received Date: 3 March 2016
Revised Date: 25 August 2016
Accepted Date: 26 August 2016

Please cite this article as: Defraeye, T., Verboven, P., Convective drying of fruit: Role and impact of moisture transport properties in modelling, *Journal of Food Engineering* (2016), doi: 10.1016/j.ifoodeng.2016.08.013.

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## 1 Convective drying of fruit: role and impact of moisture transport properties in

### 2 modelling

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17 Keywords: apple; permeability; diffusivity; convective heat transfer coefficient; COMSOL; evaporation

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