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A review on heat and mass transfer coefficients during deep-fat frying: Determination methods and influencing factors

Afsaneh Safari, Razieh Salamat, Oon-Doo Baik

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## ACCEPTED MANUSCRIPT

- Heat and mass transfer coefficients are important in modeling and simulation.
- Sensible and latent heat should be regarded to determine heat transfer coefficient.
- Bubbling and working pressure highly influence heat transfer coefficient of frying.
- Pretreatments applied to reduce oil uptake also affect transfer coefficients.

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