Accepted Manuscript

Temperature-controlled microwave-vacuum drying of lactic acid bacteria: Impact of drying conditions on process and product characteristics

S. Ambros, P. Foerst, U. Kulozik

PII: S0260-8774(17)30552-6

DOI: 10.1016/j.jfoodeng.2017.12.025

Reference: JFOE 9128

To appear in: *Journal of Food Engineering*

Please cite this article as: S. Ambros, P. Foerst, U. Kulozik, Temperature-controlled microwave-vacuum drying of lactic acid bacteria: Impact of drying conditions on process and product characteristics, *Journal of Food Engineering* (2017), doi: 10.1016/j.jfoodeng.2017.12.025

Highlights:

- Microwave-vacuum drying as potential alternative to conventional freeze or vacuum drying.
- Drying behavior and efficiency are mainly influenced by microwave power.
- Maximum product temperature and vacuum level affect survival more than power input.
- Intermediate microwave power levels led to shortest drying time, most efficient process and highest survival rate.