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

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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.

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