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Effect of different drying processes on functional properties of industrial lemon byproduct

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Highlights

- Drying time varies between 27 min (microwave drying at 350W) and 480 min (infrared drying at 50°C).
- Convective air-drying at 75°C allows the better retention of phenols and flavonoids (more than 60%).
- Infrared drying of lemon byproduct at 75°C was in favour of maximal water and oil retention capacities and radical scavenging activity, whereas, it is microwave drying (90W) and convective drying (50°C) for color preservation.

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