Session A-1 : Fundamentals (Modeling and simulation) 11:00 - 12:40

Chairs: H Kagami, B Thorat

A-1-1 Measurement of Moisture Diffusivity by Investigation of Sorption Isotherms and Modeling Moisture Transfer of Mortar Submitted to Convective Drying
L Kahlerras, A Belhamri, L Fraikin, F Michel, L Courard, A Leonard

A-1-2 Recursive Identification of Time-Variant Model Parameters From Drying Curves
R v Ooteghem, E Amankwah, ATB v Boxtel

A-1-3 The Mechanism of Moisture Transport in a Silica/Chitosan/β-Glycerophosphate Composite Plate
R Adamski, A Kamińska, Z Pakowski

A-1-4 A Model of Drying Process of a Polymer Liquid Film Coated on Three-Dimensional Structure
H Kagami

A-1-5 Equivalence of the One-Dimensional Moisture Diffusion Model and the Three-Dimensional Pore Network Drying Model
A Attari moghaddam, A Kharaghani, E Tsotsas, M Prat

Session B-1 : Drying of foods and biomaterials (Basic aspect) 11:00 - 12:40

Chairs: M Zhang, S Yamamoto

B-1-1 Convective Drying of Fruit Tissue: Impact of Moisture Barrier Layer
T Defraeye

B-1-2 Simple Methods for Evaluating Caking Behavior of Sugar Powders
S Fujii, A Kimura, N Yoshimoto, T Aktas, S Yamamoto

B-1-3 Drying Rates and Desorption Isotherms of Amorphous Sugar Solutions Containing Crystalline Materials
S Ali, T Watanabe, S Fujii, N Yoshimoto, T Aktas, S Yamamoto

B-1-4 Deep Understanding on Food Drying: Efficiency, Energy Consumption and Quality
M Zhang, X Wu, A Mujumdar

B-1-5 Drying Kinetics of Pork Muscle Obtained for Five Different Drying Modes and Three Salt Concentrations
I Petrova, T M Eikevik

Session C-1 : Drying of foods and biomaterials (Processing) 11:00 - 12:40

Chairs: V Raghavan, S Prachayawarakorn

C-1-1 Rice Starch Gelatinization Kinetics of Paddy During High Temperature Fluidized Bed Drying
S Prachayawarakorn, G Srzednicki, S Soponronnarit, T Chungcharoen, C Rattanamechaisakul

C-1-2 Model for Drying and Inactivation of Baker’s Yeast Particles in Fluidized Beds Operated under Reduced Pressure
S Zarekar, A Bück, M Jacob, E Tsotsas

C-1-3 Influence of Secondary Airflow Injection and Temperature on Drying Characteristics of Corn Kernels in a Vortexing Fluidized-Bed Dryer
V Chuwattanakul, P Promvonge, S Eiamsa-ard

C-1-4 Application and the Techno-Economical Aspects of Integrated Microwave Drying Systems for Development of Dehydrated Food Products
V Raghavan, N Md salim, J Kurian, Y Gariepy

C-1-5 Agglomeration and Drying of Rice Protein Concentrate in a Rotating Pulsed Fluidized Bed: In-Line Monitoring of Particle Size
K Andreola, C M Silva, O P Taranto, J J Butzge
Session D-1 : Drying of chemicals and polymers 11:00 - 12:40

Chairs: H Tamon, M Yamamura

D-1-1 Two-Step Migration of Particles in Drying Suspension Films
M Yamamura, T Tashima

D-1-2 Influence of Freeze Drying and Vacuum Drying on Porous Properties of Carbon/Carbon Composites
K Kraitwattanawong, N Sano, H Tamon

D-1-3 Controlling Macroporous Structure of Monolith by Unidirectional Freezing of Hydrogel and Slurry
H Tamon, T Suzuki, N Sano

D-1-4 The Effect of Drying Conditions on Particles Distribution
R Katayama

D-1-5 An Analysis of Particle-Film Structures Using Photoluminescence Spectrometer
N Sano, M Maeda, H Tamon

Session A-2 : Fundamentals (Modeling and simulation) 14:00 - 15:50

Chairs: M Schutyser, N Sano

A-2-1 (Keynote) Pore Network Models for Drying Capillary Porous Media: Recent Achievements and Remaining Challenges
A Kharaghani

A-2-2 Discrete Pore Network Modeling of Superheated Steam Drying
K Le, A Kharaghani, C Kirsch, E Tsotsas

A Rahimi, A Kharaghani, T Metzger, E Tsotsas

A-2-4 Estimation of Local Evaporation Rates of a Sessile Droplet Drying on a Substrate with Patterned Bank Structure
J Wang, J Fukai

A-2-5 Towards Frying with Less Oil Uptake - A Modelling Study
M Schutyser, K Van koerten, R Boom

Session B-2 : Drying of foods and biomaterials (Microbial) 14:00 - 15:50

Chairs: S Rodrigues, S Ohtake

B-2-1 (Keynote) Effect of Oil-Droplets Size on the Stability of Functional Oil in Spray-Dried Powder
A Abd Ghani, S Adachi, H Shiga, S Adachi, H Yoshii

B-2-2 Drying Technique and Feed Flow Rate Effect in Bacterial Survival and Physicochemical Properties of Fermented Probiotic Orange Juice Powder
N Alves, S Desobry, J Costa, S Rodrigues

B-2-3 Viability of Lactobacillus plantarum P8 in Bread During Baking and Storage
L Zhang, M Taal, R M Boom, X Chen, M A Schutyser

B-2-4 Drying Technologies for Biopharmaceutical Applications: Recent Developments and Future Direction
S Ohtake, B Bhatnagar, R Walters, S Tchessalov

B-2-5 Factors Affecting Inactivation of Lactic Acid Bacteria During Drying
S Fujii, N Yoshimoto, S Yamamoto
Session C-2 : Drying of foods and biomaterials (Processing) 14:00 - 15:50

Chairs: W Wang, L A Freitas

C-2-1  (Keynote) Some Aspects of Control of Physical Quality Factors and of Operating Parameters Involved during the Optimization of Freeze-Drying Cycles of Fragile Pharmaceuticals
A S Jensen

C-2-2 Freeze-Drying of Ceftriaxone Sodium Solution Frozen with Prefabricated Porosity
W Wang, H Li, D Hu, Y Pan, G Chen

C-2-3 Freeze-Drying of Multi-Component Pharmaceutical Formulations
K Izutsu, H Shibata, H Yoshida, Y Goda

C-2-4 Atmospheric Spray Freeze Drying of Pharmaceutical Materials
L A Freitas, C C Teixeira, L A Tacon, T P Cabral, A D Lachote, H S Barud

C-2-5 Freeze-Drying of Alginate Water/t-Butanol Solutions as a Perspective Technique to Produce the Polysaccharides Matrixes with Pre-defined Structure
O Alves-filho, V Palchikova, M G Gordienko, P A Gurikov, N V Menshutina

Session D-2 : Drying of foods and biomaterials (Processing) 14:00 - 15:50

Chairs: C Cheng, M Zielinska

D-2-1  (Keynote) Drying of Proteins and Protein-carbohydrate Complex Coacervates
B Adhikari

D-2-2 Experimental Study on Vacuum Drying of Biomass at Different Temperatures
J Li, C Bu, C Zhao, G Piao

D-2-3 Experimental Investigation of Far-Infrared Vacuum Drying of Apple Slices
V B Mitrevski, S T Bundalevski, V I Mijakovski, T B Geramitcoski, M R Lutovska, C T Mitrevska

D-2-4 Freeze Drying Process of Water Solution Diagnosed by Visual Method
C Cheng, Y Tseng

D-2-5 Mass Transfer Kinetics and Effective Diffusivity During Osmotic Dehydration of Cranberries
M Zielinska, M Markowski, M Iwanowicz
Session A-3 : Fundamentals (Modeling and simulation) 10:20 - 12:40

Chairs: G Musielak, A Nishimura

A-3-1  CFD Prediction of Powder Particle Size Distribution in the Industrial Scale Spray Drying Process
M Jaskulski, P Wawrzyniak, I Zbiciński

A-3-2  CFD-DEM Study of Residence Time and Collision Velocity in a Binary Wurster Fluidized Bed
Z Jiang, A Bueck, T Hagemeier, E Tsotsas

A-3-3  Reduction of a Model for Single Droplet Drying and Application for CFD Spray Drying Simulation
T Tran, M Jaskulski, A Kharaghani, E Tsotsas

A-3-4  Counter-Current Spray Drying - Understanding and Simulation -A Review
A E Bayly

A-3-5  Monte Carlo Modeling of Binder-less Agglomeration in Fluidized Beds
C Rieck, A Bück, E Tsotsas

A-3-6  Modelling of Continuous Spray-Coating in Fluidized Bed with a Vertical Tube Air Classifier
D Müller, C Rieck, A Bück, E Tsotsas

A-3-7  New Method of Determining the Relationship of Effective Moisture Diffusivity on Moisture Concentration
G Musielak, M Stasiak, M Bochenek, H Garbalińska

Session B-3 : Drying of foods and biomaterials (Bioencapsulation) 10:20 - 12:40

Chairs: W P Oliveira, H Yoshii

B-3-1  Oxidation Behavior of Emulsified Fish Oil Encapsulated with Maltodextrin of Different Dextrose Equivalents by Spray Drying
S Adachi, H Shiga, T L Neoh, S Adachi, H Yoshii

B-3-2  A Statistical Model for Estimating the Effects of Oil-Droplet Size and Oil Fraction in Microcapsules on The Oil Oxidation
S Adachi, K Kikuchi, S Yamamoto, H Shiga, H Yoshii

B-3-3  Effect of Temperature on Microencapsulated Banana Polyphenol Yield
U S Lule, H Yoshii, F I Muranga

B-3-4  Surfactant-Free Solid Dispersion of Hydrophobic Drug in Amorphous Sugar Matrix, Utilizing Over-Dissolution of Sugar in Organic Solvent
K Imamura, K Takeda, F Hidaka, D Hirota, T Matsuura, H Imanaka, N Ishida

B-3-5  Spray Dried Hydroxyapatite-Chitosan Biocomposites Prepared with the Presence of Simulated Body Fluid and the Impact of Weight of Chitosan and Crosslinking Agent on Drug Loading Efficiency
T Basargan, N Erdöl-Aydın, G Nasün-Sayıgil

B-3-6  Spray Drying of Multicomponent Inclusion Complexes of Lippia sidoides Essential Oil
C R Souza, P N Ferraz-Freitas, W P Oliveira

B-3-7  Preparation and Characterization of Redispersible Solid Lipid Nanoparticles Loaded with Petiveira alliacea Bioactive Compounds
P S Marques, W P Oliveira, C R Souza

Session C-3 : Novel drying and dewatering technologies 10:20 - 12:40

Chairs: O Alves-Filho, P Van der Wel

C-3-1  Analysis of Particle Size and Velocity Distribution in Flame Spray Drying Process
M Sobulska, M Piatkowski, I Zbicinski
Session D-3 : Drying of foods and biomaterials (Energy and efficiency) 10:20 - 12:40

Chairs: X Chen, T Nishizu

D-3-1 Study on Residence Time of Cut Tobacco in Rotary Dryer with Different Flights
D Lu, C Liu, P Li, L Wang, B Li, M Zhang, Y Shen

D-3-2 The Ultrasonic-Assisted Drying Modeled Using the Reaction Engineering Approach
A Putranto, X Chen

D-3-3 Drying of Solid Wastes from the Orange Juice Industry in a Conical Spouted Bed
M Olazar, A Atxutegi, J F Saldarriaga, F B Freire, R Aguado

D-3-4 Combined Effects of Additives and Power Levels on Microwave Drying Performance of Spent Coffee Grounds Briquette
B Fu, M Chen, Y Huang

D-3-5 Effect of Biomass Drying on Liquid Fuel Yield and Efficiencies of Energy and Exergy in an Advanced Biomass to Liquid Fuel System
N Puladian, S Pang, J Li

D-3-6 Integration of Biomass Indirect Dryers into Energy Systems
J Havlik, T Dlouhy

D-3-7 Drying of Hydrolyzed Collagen with Grape Pulp in Spray Dryer: Influence of Process Variables on the Powder Production Efficiency
J J Butzge, G C Pereira, F C Godoi, S C Dos santos rocha

Session A-4 : Fundamentals (Modeling and simulation) 14:00 - 15:50

Chairs: R Pisano, K Nakagawa

A-4-1 (Keynote) Modeling and Scaling Up of Industrial Spray Dryers - A Review
I Zbicinski

A-4-2 Comparison of Static and Dynamic Freeze Drying - Experiments and Modelling
R Kohlus, R Pliske, U Müller

A-4-3 Computer-Aided Property Estimation of Microparticles in Packed-Beds for Freeze-Drying Applications
L C Capozzi, G Boccardo, A A Barresi, R Pisano

A-4-4 Modeling of Multi-Dimensional Freeze-Drying Operated under Radiative Heat
K Nakagawa, T Ochiai

A-4-5 Optimum Design and Experimental Verification of Tunnel Drying Room Based on Numerical Simulation
J Dai, Z Wu, L Xie, L Zhang
Session B-4 : Drying of foods and biomaterials (Quality attribute) 14:00 - 15:50

Chairs: S Devahastin, M Phongpipatpong

B-4-1  (Keynote) Quality Control during Drying of Agricultural Products
S Devahastin

B-4-2  Effect of Ultrasonic Treatment on the Antioxidant Capacity, Total Polyphenol and Flavonoid Contents of Dried Pineapples
O Rodriguez, S Rodrigues, F A Fernandes

B-4-3  Effects of Potassium Chloride Substitution and Spray Drying Conditions on Morphology and Saltiness Intensity of Low-Sodium Salt Particles
S Devahastin, C Niamnuy, N Chindapan

B-4-4  Determination of Change-Over Points of Serial Combination Drying Processes: A Measure to Improve Quality of Dried Carrot Discs and Process Efficiency
T Siebert, V Gall, H P Schuchmann, V Gaukel

B-4-5  Effects of Maltodextrin and Drying Air Temperature on Spray Dried Germinated Soy Milk Powder
M Phongpipatpong, K Wongkrajang

Session C-4 : Novel drying and dewatering technologies (Hybrid drying) 14:00 - 15:50

Chairs: D Mierzwa, A Hashimoto

C-4-1  (Keynote) Low Temperature Drying Enhancement Using Ultrasound
J A Carcel, J V Garcia-perez, V Santacatalina, E Riera, C RossellÓ, A Mulet

C-4-2  Effects of Drying Methods on Nutritional Components and Flavour Substances, and Processing Properties of Chinese Chestnut
L Zhang, Z Wang, X Wang, H Yang, G Shi, H Zhao, S Zhao

C-4-3  Development of Industrial Prototype of Microwave Technology for Drying of Agricultural Products
M Nisoa, P Kerdtongmee

C-4-4  Hybrid Drying of Biological Materials - Process Kinetics and Quality Aspects
D Mierzwa, A Pawłowski

C-4-5  Characteristics of Combined Vacuum Freeze Drying and High Frequency Dielectric Heating of a Food Model
K Kawamura, K Suehara, T Kameoka, A Hashimoto

Session D-4 : Drying of foods and biomaterials (Solar drying) 14:00 - 15:50

Chairs: I Farkas, T Aktas

D-4-1  (Keynote) Food Drying Understanding : Efficiency, Quality and Energy Consumption
M Zhang, X Wu, A S Mujumdar

D-4-2  Effects of Open Sun Drying and Solar Drying Methods on Drying Characteristics and Some Quality Criteria of Grape Pomace
T Aktas, L Taseri, M Gulcu

D-4-3  A Large-Scale Parabolic Greenhouse Type Solar Dryer : Field Performance and Utilization in Agro-Industries of Dried Bananas in Thailand
P Pankaew, K Tohsing, B Mahayothee, S Janjai

D-4-4  Modelling of Solar Drying System with Natural Convection Air Flow
I Farkas, M A Al-Neama

D-4-5  Roles of Milk Proteins on the Flow Properties of Model Dairy Powders
R Li, Y H Roos, S Miao
Session A-5 : Fundamentals (Modeling and simulation) 8:20-10:20
Charis: W C Hofacker, T Tsukada
A-5-1 Microscale Geometrical Model of Fruit Tissue for Simulating Cellular Level Changes during Drying
M A Karim, M M Rahman, M Joardder
A-5-2 The Investigation of Thermal Properties for Norwegian Dry-cured Ham Using DSC Technique
I Tolstorebrov, I Petrova, T M Elkevik, M Bantle
A-5-3 Thermal Properties of Dried Distillers Grains
M Zielinska, M Markowski
A-5-4 Modelling of pH Effects on Milk Proteins and Implications for Binding to Bacterial Surface Peptidoglycan
B K May, C Nhan, A Hung
A-5-5 Numerical Modeling of Coupled Heat and Mass Transfer with Moving Boundary during Convective Drying of Potato Slices
K G Erko, W C Hofacker, A H Taye
A-5-6 Effect of 410 NM Light Emitting Diodes on the Native Microflora and Dehydration of Selected Fresh Produce
P M Koshy, V Ghate, B Thorat

Session B-5 : Drying of foods and biomaterials (Processing) 8:20-10:20
Charis: J Mellmann, Y Tatemoto
B-5-1 Dewatering and Extraction of Solutes from Frozen Plant Tissues Using Liquefied Dimethyl Ether
A Nakamura, Y Hara, T Kawano
B-5-2 Effect of the Air-Duct Arrangement on Homogeneity of Drying in Mixed-Flow Grain Dryers
J Mellmann, H Scaar, F Weigler, G Franke
B-5-3 Effect of Jet Nozzle Configuration for Heat and Mass Transfer Enhancement of Impinging Jets
C Nuntadusit, S Petchuchuy, M Wae-hayee, R Yamsaengsung
B-5-4 Evolution of Density, Porosity and Shrinkage of Tobacco Leaves during Fast Convective Drying and Its Effect on Drying Kinetics
W Zhu, L Han, B Xu, B Li, C Yu, L Chen
B-5-5 Effect of High-Hydrostatic-Pressure Processing and Subsequent Drying Processing on Green Tea Leaf Catechin Oxidation
H Liu, S Ueno, T Araki
B-5-6 Application of Airborne Ultrasound to Intensify the Convective Drying of Food Materials

Session C-5 : Industrial processing, energy issue and process control 8:20-10:20
Charis: A Bück, T Inoue
C-5-1 Energy Saving Potential in Batch Fluidized Bed Granulation Process by Temporal Separation of Sub-Processes
T Hoffmann, L Mielke, M Henneberg, M Peglow, A Bück, E Tsotsas
C-5-2 Energy Efficient Powder Production by Closed-Loop Spray Drying
S Moejes, T Van Boxtel
C-5-3 Feedback Control of Microwave Drying of Solids
A Bück, R Dürr, N Vorhauer, L Friese, E Tsotsas
C-5-4 Superheated Steam Generation from a Novel Adsorption Heat Transformer for Drying Applications
B Xue, X Wei, K Nakaso, J Fukai
**Session D-5 : Drying and dewatering of powdered solids 8:20-10:20**

**Charis: H Kuo, P Wawrzyniak**

**D-5-1**  
**Industrial Spray Tower Hot Air Inlets Area Temperature Control**  
P Wawrzyniak, M Podyma, I Zbicinski

**D-5-2**  
**Understanding the Mechanism of in-situ Particle Crystallization by Chamber Humidity Manipulation in a Counter Current Spray Tower**  
S Shakiba, S Mansouri, C Selomulya, M W Woo

**D-5-3**  
**A Model-based Investigation of Particle Drying Process in Multi-stage Fluidized Bed**  
K Chen, M Schmidt, A Bück, M Jacob, E Tsotsas

**D-5-4**  
**Stable Operations of Continuous Particle Drying in a Countercurrent Fluidized Bed with Perforated Plates**  
H Kuo, G Luo, A Huang

**D-5-5**  
**Cyclone Design Optimization Using Computational Fluid Dynamics and Full Scale Testing**  
K B Damkjær, J U Nielsen, H B Hansen

**D-5-6**  
**Drying of Wet Brown Coal Particles by a Steam-fluidized Bed Dryer**  
K Arima, Y Tsuichiya, T Sawatsubashi, M Kinoshita, H Ishii

**Session A-6 : Fundamentals (Modeling and simulation) 10:40 - 12:40**

**Charis: R Adamski, A Harano**

**A-6-1**  
**The Properties of Aerogel-like Thermal Insulation Based on Ambient Pressure Dried Inorganic Silica**  
R Adamski, Z Pakowski, A Kamińska, P Wierucka

**A-6-2**  
**Crack Formation in Nanoparticles/Polymer Composite Thin Films during Solvent Casting**  
N Kobayashi, M Kubo, T Tsukada, S Takami, T Adschiri

**A-6-3**  
**Memory Effect of Paste and its Application to Control Morphology of Desiccation Crack Pattern**  
A Nakahara, Y Matsuo, K Uchida, H Izui, S Kitsuonezaki, F Kun

**A-6-4**  
**In-situ Observation of Single Droplet Solidification by Electro-Dynamic Balance**  
A Harano, H Saito, T Takarada

**A-6-5**  
**Design of Dryers for Developing Countries: a Critical View**  
H Desmorieux

**A-6-6**  
**Mathematical Modeling of the Drying Kinetics of Carabao Mango for the Inhibition of Anthracnose Caused by Colletotrichum gloeosporioides**  
F T Labutong, J F Pastores, A C Yeung, L B Pestaño

**Session B-6 : Drying of foods and biomaterials (Quality attribute) 10:40 - 12:40**

**Charis: G Srzednicki, N Katsuno**

**B-6-1**  
**Effect of Heat Temperature on Colloidal Stability of Sesame Paste**  
N Katsuno, M Fujimura, T Nishizu

**B-6-2**  
**RP-HPLC-QTOF/MS² Based Strategy for the Comprehensive Metabolite Profiling of Bombay Duck (Harpadon nehereus) Dried by Using Different Techniques**  
N N Nagwekar, O Apine, V Tidke, J Jadhav, B Thorat
**Effects of Drying on Main Nutrients in Banana Pseudostem of Species Musa balbisiana and Musa acuminata**  
J Ma, G Szrednicki, J Arcot

**Encapsulation of Menthol in Rice Starch by Spray Drying**  
A Soottitantawat, P Prommas, U Ruktanonchai, H Yoshii

**Drying of Fresh Organic Beef with Different Pretreatments**  
G J Von gersdorff, S O Crichton, S K Retz, O Hensel, B Sturm

**Evaluation of Spray Drying Parameters on Physicochemical Properties of Seedless Black Barberry (Berberis vulgaris L.) Juice**  
A Seddighi-pashaki, Z Emam-djomeh, G Askari

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**Session C-6 : Industrial processing, energy issue and process control 10:40 - 12:40**

**Industrial Heat Pump Technology for Drying Process**  
C Watanabe, Y Uchiyama, S Hirano

**Development of a Dynamic Heat Pump Dryer Test Bench To Demonstrate Energetical Optimization Possibilities By Replicating Real Life Drying Processes**  
J Logie, B Vanslambrouck, M Tran

**Experimental Study and System Analysis of a CO₂ Heat Pump Tumble Dryer**  
T Alpögger, W Tegethoff, A Schröder, M Bockholt, R Bussmann, J Köhler

**Heat Transfer in Absorber of LiBr/Water Absorption Heat Pump System for Hot Air Generation from Waste Heat**  
K Marumo, M Yamada, N Kobayashi, Y Itaya

**Application of the Spouted Bed in the Novel Adsorption Heat Pump for Generating Steam**  
K Nakaso, M Nagayama, S Kobayashi, J Fukai

**Experimental Performance of Prototype Chemical Heat Pump Dryer Driven by Exhaust Gas Heat**  
H Ogura, H Tohyama, H Ishikawa, H Ito, T Okawa, M Kubo

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**Session D-6 : Drying and dewatering of agricultural, wood and paper products 10:40 - 12:40**

**Investigation of Cellular Level of Water in Plant-based Food Material**  
M A Karim, M H Khhan, M Welllard, P D Nghia

**Mathematical Modeling of the Air Drying Kinetics of Cassava Roots and the Determination of its Optimum Drying Temperature**  
C R Sajol, R R Sampaga, C R Santiago, L B Pestaño

**Study on Fissuring Law of Rice Kernel in Thermal Drying Process**  
L Zhao, B Lv, J Yang, J Li, Z Wu

**Practical Performance of Wood Drying System Using Solar Heat and Latent Heat of Snow**  
K Yasuhara

**Quantification of Non-Uniform Deformation of Shrinkable Materials during Drying via Digital Image Analysis**  
A Stienkijumpai, M Jinorose, S Devahastin

**In-situ Observation of Ice Structure in Frozen Food under Freeze-Drying Process by X-ray Computed Tomography Using Synchrotron Radiation**  
M Sato, K Nakagawa, T Ochiai, K Kajiwara, S Kono, G Do
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<td>M Yamanoi, J Imai, Y Nakata</td>
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<td>T Inoue</td>
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<td>Application and Design Improvement of Steam Tube Dryer</td>
<td>S Suwa</td>
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<td>Y Matsuda, N Imura</td>
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<td>G Nemoto, M Ohkawara</td>
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S16  The Characteristic of Powdered Oil and Fat and its Application to Food
H Ino, H Izumi
Miyoshi Oil & Fat Co., Ltd.

S17  Effect of Drying Methods and Conditions on Release Rates of Red Carotenoids from Dried Bacteria (Panaferd-AX)
Y Kawashima, H Nagai, S Fujii, N Yoshimoto, S Yamamoto
JX Nippon Oil & Energy Corporation

S18  Drying Phenomenon of Frozen Food - Causes and Solutions –
Y Haishima, H Morishima, H Shimada, T Furuhashi, N Kida
TableMark Co., Ltd.
POSTER SESSION 1  (MONDAY, AUGUST 8)

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