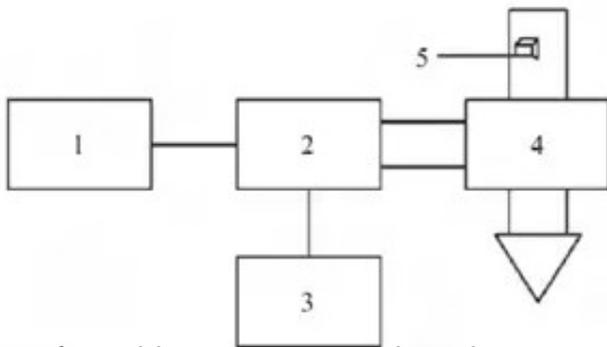


Research progress on drying technology of aquatic products

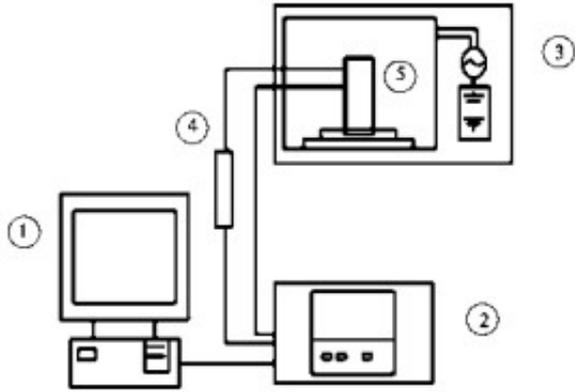
Abstract: Drying is one of the indispensable links in the processing of aquatic products, but the use of different drying techniques will lead to differences in the flavor and texture of the final product.



Therefore, this paper summarizes the research progress of aquatic product drying technology from the perspective of traditional drying technology and new drying technology, and summarizes [microwave drying equipment](#), hot air drying, vacuum freeze drying, vacuum drying, cold air drying, heat pump drying, natural drying and The research status of infrared drying technology, summarizes the research and application status of various drying technologies, points out the future research direction and development trend of aquatic product drying technology, aiming to effectively improve the drying efficiency of aquatic products, and promote the processing and utilization of aquatic products and economic benefits. , thus providing a reference for further research and utilization of drying technology.

Key words: [microwave drying of aquatic products](#); drying technology; research status

Most aquatic products are rich in protein, have a wide variety of amino acids and are suitable for digestion and absorption. They have long been regarded as the main source of high-quality protein and are favored by the public. At present, the production and consumption of aquatic products in the world continues to grow every year. As the world's largest exporter of aquatic products, China is vigorously breeding and processing aquatic products to meet the needs of domestic and foreign aquatic products. On the other hand, it must overcome aquatic products. High moisture content, active tissue enzymes, and easy to cause raw material corruption, difficult to transport and store long distances. Therefore, on the basis of fresh sales, it is necessary to take timely and effective fresh-keeping measures or processing.



The drying technology used in the processing of aquatic products can reduce the water activity and remove part of the water inside the material, and achieve the purpose of inhibiting the growth and reproduction of microorganisms, and is one of the methods which are beneficial to production and can preserve products for a long time.

In addition to the traditional drying techniques such as ordinary sun drying and hot air drying, various new drying methods have emerged in recent years, such as vacuum freeze drying, vacuum drying, cold air drying, microwave drying and infrared drying, through the above new drying methods. After technical dehydration treatment, it not only saves packaging and transportation costs, but also effectively prevents or delays product quality deterioration and maximizes the unique flavor texture of aquatic products.

Therefore, domestic and foreign companies use a variety of drying methods to produce a wide variety of dry aquatic products such as dried salted sardines, dried salted squid, dried sea bream, dried abalone, ready-to-eat dried sea cucumber, dried squid and dried shrimp, etc. Favorite.

Due to its unique dielectric heating characteristics, microwave drying promotes a much faster drying rate, which changes the traditional heating method from the surface to the inside. At the same time, it has the advantages of selectivity and penetration, no residual heat, etc. Food industry and agricultural product processing. A general microwave generator can generate high frequency electromagnetic waves with a frequency of 300 to 300,000 MHz and a wavelength of 0.001 to 1 m.