
Errata

1. The (Received: October 20, 2004 ; Accepted: November 3, 2005) page 153, BJChE, Vol. 22, No. 02, April-June, 2005.

Should be read

(Received: October 20, 2003 ; Accepted November 3, 2004)

2. The subtitle **Effect of Air Ttemperature**, page 159

Theoretically, an increase in drying temperature can influence the drying kinetics that can cause a decrease in the total time of operation. We can observe Fig. 8; there is little difference between the total drying times for three different temperatures (we work under reasonably low temperatures for food products).

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3. **Figure 9:** Simulation of the effect of relative humidity on water loss during drying, page 161

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Figure 10: Simulation of the effect of convective heat transfer coefficient on water loss during drying

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