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Outline

Highlights

Abstract

Graphical abstract

Keywords

1. Introduction
2. Development of new pattern of porous medium
3. Materials and methods
4. Results and discussion
5. Conclusions

Declaration of Competing Interest

Acknowledgments

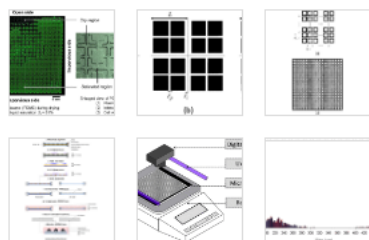
Appendix A. Supplementary material

Research Data

References

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Figures (10)



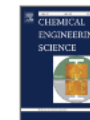
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Chemical Engineering Science

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Isothermal drying of plant-based food material: An approach using 2D polydimethylsiloxane (PDMS) micromodels

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Highlights

- Proposed new porous medium approach to represent plant-based food material.
- Developed methodology to build micromodels representing plant-based food material.
- Homogeneous depth of pores and throats obtained by the Toyobo-KM43GS plate.
- Pyranine aqueous solution allowed easy observation of drying fronts.

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