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Drying Technology > An International Journal Volume 24, 2006 - Issue 11

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A Model for Drying of an Aqueous Lactose Droplet Using the Reaction Engineering Approach

Sean Xu Qi Lin & Xiao Dong Chen 🔀 Pages 1329-1334 | Published online: 06 Feb 2007

66 Cite this article ⚠ https://doi.org/10.1080/07373930600951091

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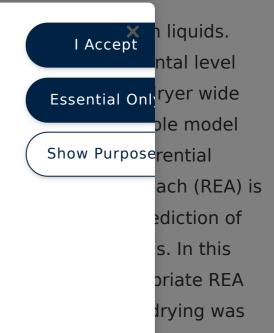
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Q Keywords: Droplet drying kinetics Glass filament method Lactose solution

Reaction engineering approach

Related Research Data

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Investigated for the Effect of Fat

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Reaction Engineering Approach (REA)

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