



# Microwave Drying - Fiber Optic Temperature Solutions

Lately, microwave drying technique is a sure way of getting best quality of low or no moisture content foods. We base this on the fact that microwave drying procedure is faster, power efficient and uniform when compared to the conventional methods like hot air drying, spray drying and drum drying. Temperature Controlled Microwave drying have immensely contributed to the production of top-quality dehydrated foods. Fiber optic temperature sensing technology is the most suitable and accurate technique in measuring temperature of samples inside microwave. [Read More](#)

