



Optimization of Infrared-convective Drying of White Mulberry Fruit Using
Response Surface Methodology and Development of a Predictive Model through
Artificial Neural Network | 1

Golpour I, Kaveh M, Chayjan RA, Guiné RPF (2020)

Optimization of Infrared-convective Drying of White Mulberry Fruit Using Response Surface Methodology
and Development of a Predictive Model through Artificial Neural Network.

International Journal of Fruit Science, 20(S2), S1015-S1035.