



1 **References**

- 2 Pankyamma, V., Mokam, S. Y., Debbarma, J., & Rao B, M. (2019). Effects of  
3 microwave vacuum drying and conventional drying methods on the  
4 physicochemical and microstructural properties of squid shreds. *Journal of the*  
5 *Science of Food and Agriculture*, 99(13), 5778-5783.
- 6 Wang, Q., Liu, B., Cao, J., Li, C., & Duan, Z. (2019). The impacts of vacuum  
7 microwave drying on osmosis dehydration of tilapia fillets. *Journal of Food*  
8 *Process Engineering*, 42(1), e12956.