

# **Around the Drying Practice and Developmental Improvement Proposal in Algerian Northern Sahara: Case of the Saharan Regions**

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## **ABSTRACT**

Drying is a food preservation technique that is used in a large number of manufacturing processes. This study sheds light on the different facets of drying practices in the Saharan regions. Local producers have maintained the principle of an ancestral know-how. Our field investigations revealed a lack of knowledge attributed to most of the producers. This finding has been the generator of this work because the dried products are in spite of their relative abundance, are not enough. In fact, this lack of knowledge in certain sectors, in this case the industry, questions how drying is practiced on a farm scale. The results obtained made it possible to better understand the origin of the anomalies. A practice failure seems to be responsible for the current situation. We propose to maintain the current industrial drying model by focusing on improving the existing one.

**Keywords:** Algeria, Drying, Drying process, Food products, Saharan regions.