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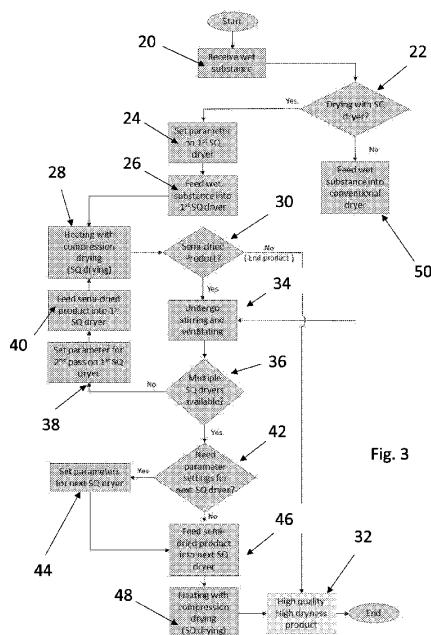


Fig. 3

(57) Abstract: A multi-pass drying process for a wet substance is disclosed. Said multi-pass drying process comprises the steps of passing the wet substance through at least two different drying stages to produce a semi-dried product between the drying stages, with stirring and ventilating the semi-dried product between each drying stage, wherein the wet substance or the semi-dried product is subjected to compression while being heated in at least one of the drying stages. The multi-pass process ensures a high degree of control over the final dried product and allows certain flexibility to ensure higher throughput. Such a multi-pass drying process is suitable when seeking to obtain food products such as dried food premix or food ingredients, where the final dried product needs to be of high dryness to attain longer shelf life, high nutritional content, strong aroma and to be superior in other organoleptic properties.