The study by Majeed, Faraj, et Hussien (2024) investigates the performance of an indirect solar drying system using phase change materials (PCM) for food dehydration. The drying process uses a solar collector to heat the food, with maximum temperatures reaching 63°C and a 40% reduction in humidity. The addition of PCM significantly improves drying efficiency, achieving a 10% humidity increase in 24 hours. The use of PCM–containing receivers reduced thermal flux by 3.26%, while the use of two types of PCM led to a 2.24% reduction.