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Food Safety Pertinent to Fresh Produce

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Deadline for manuscript submissions:

closed (31 October 2018)

Message from the Guest Editors

Fresh produce safety is a complex subject. In general, fresh produce safety is related to microbial and chemical contaminations and the levels of contaminations depend on the environmental factors such as soil, water, cultural practices, handling and processing as well as others. Types and edible parts of fresh produce can also impact food safety.

The objectives of this Special Issues are to solicit research data related to fresh produce safety from production to consumption from around the world.

The information may include, but not limit to:

- Fresh produce safety (i.e. chemical and microbial contamiation) as related to production regiemes;
- Effects of regional microbiome and soil amendment techniques to microbial and chemical safety;
- Water safety and quality standard that affect fresh produce safety;
- Emerging processing techniques that affect fresh produce safety;
- Effects of food safety regulations and implementation on fresh produce safety;
- Best practices to improve produce safety;
- Prevalent and distribution of microbial or chemical contamination in fresh produce.



Specialsue







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Editor-in-Chief

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Message from the Editor-in-Chief

Horticultural plants and their products provide sustenance, health, and beauty. A confluence of factors is putting increasing pressure on horticultural production to evolve, and innovative research is addressing these challenges. Horticulturae provides a venue to communicate research results in a rapid manner with open access, allowing everyone the opportunity to stay abreast of leading research addressing horticulture. I invite you to consider publishing the results of your research in this high quality, peer-reviewed journal.

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