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# **Phenolics in Fruits and Fruit Products**

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### Message from the Guest Editor

Dear Colleagues,

When consumers think about phenolic compounds, their first thought is likely about their antioxidant potential and health benefits. In addition, phenolic compounds are also responsible for the color and flavor of many fruits and fruit semi-products and products. Fruits are highly perishable raw materials, and it is necessary to find suitable processing techniques to preserve them and transform them into adequate, high-quality products. The processing of fruits is accompanied by different chemical and biochemical changes affecting the stability of the phenolics. For the production of high-quality fruit products, it is necessary to slow down degradation reactions as much as possible through the selection of processing conditions or cause interactions with different compounds.

To improve the quality of fruits and fruit products, the aim of this Special Issue is to summarize the phenolic profile of different fruits and the stability of the phenolics under different processing and storage conditions as well as through interactions with the different compounds.









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### Message from the Editor-in-Chief

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