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Sustainable Technologies for Fruits: Minimally Processing and Quality Maintenance

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Message from the Guest Editors

Minimally processed fruits are one of the major growing segments in food retail establishments. But the unit operations applied to the fruit during fresh-cut processing (trimmed, peeled, washed) tend to highly reduce shelf-life browning, texture decay. (enzymatic contamination, and undesirable volatile production). Postcutting treatments (the application of edible coatings, antimicrobials. firming modified natural agents. atmosphere packaging, etc.) helps to maintain quality and ensures safety during the shelf life. The quality of fresh-cut fruit products determines the final value for consumers. In fact, subsequent purchases depend upon the consumer's satisfaction in terms of appearance, texture, taste, flavor, and nutritional content of the product. We are highly interested and encourage papers that focus on new sustainable production practices, innovative use of technology, quality evaluation, consumer attitude, and new product development in all steps of minimally processed fruit production and distribution.













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Message from the Editor-in-Chief

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