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Sustainable Technologies for Fruits: Minimally Processing and Quality Maintenance

Guest Editors:

Prof. Dr. Paolo Inglese

Department of Agricultural, Food and Forest Sciences, SAAF, Università degli Studi di Palermo, Viale delle Scienze build 4-I, 90128 Palermo, Italy

Dr. Vittorio Farina

Department of Agricultural, Food and Forest Sciences, University of Palermo, 90128 Palermo, Italy

Deadline for manuscript submissions:

closed (15 May 2021)

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 (enzymatic browning, texture decay, microbial contamination, and undesirable volatile production). Post-cutting treatments (the application of edible coatings, natural antimicrobials, firming agents, modified 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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Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN 47907, USA

2. Department of Comparative
Pathobiology, Purdue University,
West Lafayette, IN 47907, USA

Message from the Editor-in-Chief

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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