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Latest Advances in Preservation Technology for Fresh Fruit and Vegetables

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Message from the Guest Editor

Fruits and vegetables are characterized by production seasonality, regionality, and perishability, which greatly affect the acceptance of consumers and increase the challenges of their postharvest storage and preservation. A plurality of preservation technologies, including chemical treatment (calcium chloride, 1-Methylcyclopropene, salicylic acid, etc.), physical methods (low temperature conditioning, controlled atmosphere storage, ultraviolet-C irradiation, etc.), and biotechnology (such as genetic engineering technology) have been applied to maintain storage quality and to extend the storage life of fresh fruit and vegetables in recent years. Developing advanced preservation techniques to prolong the storage life of fruit and vegetables is of importance for improving social and economic benefits.

Therefore, we would like to invite authors to contribute original research articles as well as review articles focused on the innovative preservation technology of fresh produce, addressing storage problems.



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Special Issue



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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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