Special Issue

Postharvest and Green Processing Technology of Vegetables and Fruits

Message from the Guest Editors

To save costs, promote efficiency and reduce waste discharge are the necessary approaches for the sustainable development of human society. Green processing refers to the process of fully utilizing resources and minimizing the harmful impact of the processing on the environment without sacrificing the quality, functionality, and energy utilization of the product. Fruits and vegetables play a significant role in a balanced, healthy diet that meets people's nutritional needs. Owing to their perishable nature, postharvest handling and processing are necessary for the fruit and vegetable industry. In recent years, there has been a trend of applying green processing technology in the fruit and vegetable industry, including biotechnology, non-thermal technology, microwave technology, ultrasonic technology, low-voltage electrostatic field technology, etc. These technologies are believed to achieve the increasing requirements placed on fruit and vegetable processing. We welcome original research papers and review articles addressing various aspects of environmentally friendly technologies related to postharvest preservation and processing of fruits and vegetables.

Guest Editors

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Deadline for manuscript submissions

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About the Journal

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.

Editor-in-Chief

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