

Special Issue

Edible Fungi: Processing, Storage Preservation, Disease Control, and Potential Bioactivities

Message from the Guest Editors

Edible fungi have constituted an integral component of the human diet for millennia, offering not only a rich source of nutrients but also a distinctive array of flavors and textures. Edible fungi are highly esteemed for their nutritional value, medicinal properties, and culinary applications. However, their perishable nature necessitates the development of effective processing and preservation techniques to maintain their quality and extend their shelf life. Furthermore, disease occurrence in edible fungi can result in considerable economic losses and a decline in quality, thereby emphasizing the necessity of disease control during storage. In addition to their culinary applications, many edible fungi exhibit potential bioactivities that could be exploited for health benefits. The objective of this Special Issue is to provide a comprehensive overview of the latest developments in the processing, storage preservation, disease control, and potential bioactivities of edible fungi. We hope that this Special Issue will contribute to improved practices in the fungal industry and facilitate the realization of the full potential of edible fungi for human well-being.

Guest Editors

Dr. Demei Meng

College of Food Science and Engineering, Tianjin University of Science & Technology, Tianjin 300457, China

Dr. Fansheng Cheng

College of Food Science and Engineering, Qingdao Agricultural University, Qingdao 266109, China

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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.

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

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