

Special Issue

Novel Strategies for the Preservation of Fresh and Fresh-Cut Fruits and Vegetables

Message from the Guest Editors

The global consumption of fresh and fresh-cut fruits and vegetables has seen a meteoric rise in the last few decades owing to their organoleptic and nutritional properties. Since fresh fruits and vegetables are highly perishable after their harvest, they require strategies to preserve their quality, maintain storage stability, extend shelf-life, and avoid microbial spoilage. Postharvest handling conditions like precooling, sanitation, washing, peeling, cutting, storage temperature and relative humidity, storage time, packaging, and distribution play an important role in controlling changes in physico-chemical properties and microbial spoilage. Although conventional practices such as heating, drying and freezing are still commonly practiced, adding value to these commodities, novel processing, preservation and packaging technologies are rapidly evolving to meet consumers' demands. This Special Issue provides a platform to disseminate the latest science-based information on emerging preservation technologies for fresh and fresh-cut fruits and vegetables, and welcomes researchers' contributions.

Guest Editors

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Deadline for manuscript submissions

closed (30 September 2023)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/130486

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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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