Special Issue

Recent Advances in the Processing and Preservation of Agricultural Products

Message from the Guest Editor

A large proportion of agricultural products are lost from the field to the plate due to infestation by microorganisms. Among various agricultural products, fruits and vegetables have higher post-harvest losses due to high water activity, which is not only associated with microbial but also chemical and enzymatic reactions that negatively affect product quality. In order to extend the shelf life of agricultural products and avoid changes in colour, nutritional value and phytochemical properties, various preservation and processing techniques have been developed in combination with packaging methods. Thermal and non-thermal methods and their combinations have been developed to determine the suitability for processing various agricultural products. The aim of this Special Issue is, therefore, to compile the latest findings on the processing and preservation of agricultural products, their principles and process design, as well as the effectiveness of the nutritional and bioactive composition of the newly obtained products. Both original studies and reviews on advances, strategies and the quality of processed and preserved agricultural products are welcome.

Guest Editor

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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.

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