

Special Issue

Postharvest Technologies and Applications in Food and Its Products

Message from the Guest Editors

Postharvest fruits and vegetables are highly susceptible to quality deterioration and microbial decay, ultimately resulting in a short shelf life. Moreover, consumer demand for high-quality fruits and vegetables, which are fresh and nutritious, has led to an increased interest in postharvest technologies and applications in food products. Recently, the application of physical techniques (ultrasonication, adjusting temperature and humidity, nano-packaging materials, etc.), chemical treatments (hydrogen sulphide, 2,4-epibrassinolide, phyto-sulfokine, etc.), and biotechnologies (microbial secondary metabolite preservatives) has made great progress in postharvest preservation, extending the storage life of fruits and vegetables. Postharvest technological innovations and applications of fruits and vegetables can effectively reduce postharvest losses of food. Therefore, we invite you to submit a review or research article to this Special Issue on the latest knowledge and novel research trends in these areas.

Guest Editors

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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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