Special Issue

Next-Generation Postharvest Technologies for Fruit Quality and Shelf Life Optimization

Message from the Guest Editors

Post-harvest losses in fruits and vegetables account for a significant proportion of global food waste, with adverse implications for food security, sustainability, economic efficiency, and environmental impact. These losses are often the result of physiological, microbiological, and biochemical changes that occur rapidly after harvest, leading to visible decay, textural degradation, loss of nutritional value, and decline in sensory acceptability.

In this context, there is a critical need to develop and implement innovative preservation technologies capable of prolonging shelf life and maintaining fruit quality throughout the supply chain, from harvest to consumer.

This Special Issue provides a dedicated platform for the dissemination of cutting-edge research and comprehensive reviews on emerging preservation techniques aimed at controlling post-harvest decay and preserving the physicochemical integrity, nutritional composition, sensory attributes, and aromatic complexity of fresh and minimally processed fruits.

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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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