

Special Issue

Postharvest Biology and Technology of Fresh Produce

Message from the Guest Editors

Fruits and vegetables are regarded as commercially significant and nutritionally essential food commodities because they offer additional phytochemicals, that have positive effects on health, in addition to serving as the main dietary source of vitamins, sugars, organic acids, and minerals. Due to their perishable nature, fruits and vegetables have the risk of becoming unfit for ingestion if not handled properly after harvest. Longer transportation and distribution times require the use of the right precautions and handling methods for fresh fruits after harvest. Understanding the reasons why fruits and vegetables deteriorate is the first step in reducing these losses. The next is figuring out how to employ appropriate and reasonably priced technical processes to postpone senescence and preserve the food quality. The main research tracks include:

- Physical treatments for horticultural produce such as heat and radiation
- Chemical treatments such as nitric oxide, organic acids, sulphur dioxide, etc.
- Edible coatings
- Novel packaging methods including active packaging
- Modified atmosphere packaging
- Controlled atmosphere storage

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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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