# Special Issue

# Emerging Technologies for Postharvest Quality Conservation and Microbiological Safety of Fruits and Vegetables

# Message from the Guest Editor

Fresh fruits and vegetables are highly perishable and susceptible to certain microbial infestations. In addition, certain physiological disorders also detrimentally influence the storage potential and eating quality of fruits and vegetables. Therefore, appropriate handling and storage are indispensable during postharvest; so, that quality of fruits and vegetables can be improved and/or maintained by ensuring extended storage life potential and microbial safety. To achieve these objectives, it is important to explore innovative and emerging technologies for the conservation of postharvest quality and achieving microbiological safety of fruits and vegetables. In addition, preharvest factors/treatments affecting postharvest storage and microbial safety are equally important. Therefore, a Special Issue has been planned in this perspective to explore the potential of emerging technologies for the preservation and microbiological safety of fruits and vegetables. In this Special Issue, all types of research/review articles are welcomed on the innovative and emerging postharvest technologies to conserve the quality and attain microbial safety of fruits and vegetables.

### **Guest Editor**

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## Deadline for manuscript submissions

closed (5 August 2023)



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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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