

Special Issue

Advances in Fruit and Vegetable Quality, Bioactive Compounds and Nutritional Value

Message from the Guest Editors

The increasing demand for fresh fruit- and vegetable-based products is related to growing evidence regarding both their nutritional value and the presence of health-promoting compounds. However, fresh fruits and vegetables are highly perishable, leading to significant losses throughout the whole supply chain. For this purpose, the application of emerging processes and the development of edible coating and films are some of the currently applied strategies. On the other hand, innovative approaches have been proposed to valorize waste and fruit and vegetable by-products, including green extraction procedures for bioactive ingredients, micro/nanoencapsulation, fermentation processes, and the synthesis of nanoparticles, among others. Thus, the present Special Issue aims to provide an overview of the recent advancements in processes toward maintaining the overall quality (microbiological, sensory, and nutritional) of fresh-cut fruit and vegetables for prolonged storage as well as green approaches that deal with valorizing wastes from the agro-food industry. The development of novel functional foods containing fruit- and vegetable-waste-based ingredients will be also considered.

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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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