

Special Issue

Quality, Safety, and Preservation Technology of Fresh Fruits and Vegetables

Message from the Guest Editor

Many studies have focused on fresh fruits and vegetables for their health benefits due to high levels of bioactive compounds, because of their perishable nature and mishandling, large quantities are often discarded throughout the supply chain, and their byproducts are often wasted or underutilized.

This Special Issue is open to all contributions that focus on the impact of agricultural practices, environmental conditions, and processing technologies on the safety and quality of whole or fresh-cut fruits and vegetables, the synthesis and degradation of bioactive compounds, and the potential for utilizing their byproducts. New strategies to address the safety and quality of whole and fresh-cut fruits and vegetables, the waste reduction along the supply chain, and technologies to recover bioactive compounds from byproducts can also be addressed. Finally, this Special Issue aims to introduce new innovative research on the latest findings on pre- and postharvest strategies and technologies to reduce waste along the supply chain and provide consumers with fruits and vegetables of better quality.

Guest Editor

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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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